

3041 N Mayfair Road
Wauwatosa WI 53222
alios.net



P (414) 476-6900
F (414) 476-6902
E alios@alios.net

| PRICE | GRATUITY | SALES TAX | TOTAL |
|---------|----------|-----------|---------|
| \$.25 | \$0.05 | \$0.02 | \$0.32 |
| \$1.50 | \$0.30 | \$0.11 | \$1.91 |
| \$1.75 | \$0.35 | \$0.13 | \$2.23 |
| \$2.00 | \$0.40 | \$0.15 | \$2.55 |
| \$2.50 | \$0.50 | \$0.19 | \$3.19 |
| \$3.00 | \$0.60 | \$0.23 | \$3.83 |
| \$3.50 | \$0.70 | \$0.27 | \$4.47 |
| \$3.75 | \$0.75 | \$0.29 | \$4.79 |
| \$4.00 | \$0.80 | \$0.31 | \$5.11 |
| \$4.50 | \$0.90 | \$0.35 | \$5.75 |
| \$5.00 | \$1.00 | \$0.38 | \$6.38 |
| \$5.50 | \$1.10 | \$0.42 | \$7.02 |
| \$6.00 | \$1.20 | \$0.46 | \$7.66 |
| \$6.25 | \$1.25 | \$0.48 | \$7.98 |
| \$7.00 | \$1.40 | \$0.54 | \$8.94 |
| \$7.50 | \$1.50 | \$0.58 | \$9.58 |
| \$9.50 | \$1.90 | \$0.73 | \$12.13 |
| \$12.00 | \$2.40 | \$0.92 | \$15.32 |
| \$12.50 | \$2.50 | \$0.96 | \$15.96 |
| \$13.00 | \$2.60 | \$1.00 | \$16.60 |
| \$13.50 | \$2.70 | \$1.04 | \$17.24 |
| \$14.00 | \$2.80 | \$1.08 | \$17.88 |
| \$14.50 | \$2.90 | \$1.11 | \$18.51 |
| \$15.00 | \$3.00 | \$1.15 | \$19.15 |
| \$15.50 | \$3.10 | \$1.19 | \$19.79 |
| \$16.00 | \$3.20 | \$1.23 | \$20.43 |
| \$16.50 | \$3.30 | \$1.27 | \$21.07 |
| \$17.00 | \$3.40 | \$1.31 | \$21.71 |
| \$17.50 | \$3.50 | \$1.34 | \$22.34 |
| \$18.00 | \$3.60 | \$1.38 | \$22.98 |
| \$18.50 | \$3.70 | \$1.42 | \$23.62 |
| \$19.00 | \$3.80 | \$1.46 | \$24.26 |
| \$19.50 | \$3.90 | \$1.50 | \$24.90 |
| \$20.00 | \$4.00 | \$1.54 | \$25.54 |
| \$20.50 | \$4.10 | \$1.57 | \$26.17 |

| PRICE | GRATUITY | SALES TAX | TOTAL |
|----------|----------|-----------|----------|
| \$21.00 | \$4.20 | \$1.61 | \$26.81 |
| \$21.50 | \$4.30 | \$1.65 | \$27.45 |
| \$22.00 | \$4.40 | \$1.69 | \$28.09 |
| \$22.50 | \$4.50 | \$1.73 | \$28.73 |
| \$23.00 | \$4.60 | \$1.77 | \$29.37 |
| \$23.50 | \$4.70 | \$1.80 | \$30.00 |
| \$24.00 | \$4.80 | \$1.84 | \$30.64 |
| \$24.50 | \$4.90 | \$1.88 | \$31.28 |
| \$25.00 | \$5.00 | \$1.92 | \$31.92 |
| \$25.50 | \$5.10 | \$1.96 | \$32.56 |
| \$26.00 | \$5.20 | \$2.00 | \$33.20 |
| \$26.50 | \$5.30 | \$2.04 | \$33.84 |
| \$27.00 | \$5.40 | \$2.07 | \$34.47 |
| \$27.50 | \$5.50 | \$2.11 | \$35.11 |
| \$28.00 | \$5.60 | \$2.15 | \$35.75 |
| \$28.50 | \$5.70 | \$2.19 | \$36.39 |
| \$29.00 | \$5.80 | \$2.23 | \$37.03 |
| \$29.50 | \$5.90 | \$2.27 | \$37.67 |
| \$30.00 | \$6.00 | \$2.30 | \$38.30 |
| \$31.50 | \$6.30 | \$2.42 | \$40.22 |
| \$32.00 | \$6.40 | \$2.46 | \$40.86 |
| \$33.00 | \$6.60 | \$2.53 | \$42.13 |
| \$34.00 | \$6.80 | \$2.61 | \$43.41 |
| \$36.00 | \$7.20 | \$2.76 | \$45.96 |
| \$40.00 | \$8.00 | \$3.07 | \$51.07 |
| \$41.00 | \$8.20 | \$3.15 | \$52.35 |
| \$45.00 | \$9.00 | \$3.46 | \$57.46 |
| \$50.00 | \$10.00 | \$3.84 | \$63.84 |
| \$60.00 | \$12.00 | \$4.61 | \$76.61 |
| \$65.00 | \$13.00 | \$4.99 | \$82.99 |
| \$70.00 | \$14.00 | \$5.38 | \$89.38 |
| \$90.00 | \$18.00 | \$6.91 | \$114.91 |
| \$160.00 | \$32.00 | \$12.29 | \$204.29 |
| \$265.00 | \$53.00 | \$20.35 | \$338.35 |
| \$300.00 | \$60.00 | \$23.04 | \$383.04 |

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— banquet deposit policy —

Name _____ Date _____ Time _____

Phone _____ Room _____ Amount _____

Size of Party _____ Guarantee _____

Date Deposit Received _____ By (Initial) _____

Band/DJ/Music _____ Time _____ Volume Control (Initial) _____

Decorating Entry Time _____ Exit Time _____ By(Initial) _____

Extra Amenities _____

LUNCH HOURS: 11:00am - 3:30pm — DINNER HOURS: 5:00pm - 10:00pm

PRIVATE BARTENDER until 10:00pm with a \$300.00 guarantee or a \$100.00 Bar Charge that is taxed and tipped. Everyone must be out of the room by 10:30pm.

EXTENDED BARTENDER/ROOM CHARGE POLICY:

\$100.00 per hour for the bartender and/or banquet room, which is taxed.
Everyone must be out of the room by 12:30am.

DEPOSITS WILL NOT BE REFUNDED AS IT REPRESENTS A PAYMENT FOR RESERVATION OF THE ROOM.

If the banquet must be canceled, the circumstances will be reviewed AFTER the original date of the banquet. If we are able to rebook the room for a comparable party in size and time, it will then be determined how much, if any portion of the deposit will be refunded. If the room is not rebooked for a comparable party in size and time, there will be no possibility of refund.

ALIO TO'S HAS THE RIGHT TO CONTROL THE VOLUME LEVEL OF ALL MUSIC AT ALL EVENTS.

Music levels must be room appropriate, obscene lyrics will not be tolerated.

PRICES ARE SUBJECT TO CHANGE. You must contact us 45 days prior to the event date for confirmation of prices.

Unless credit terms have been previously established, the entire payment amount is due to Alioto's 72 hours prior to the event in the form of cash or cashier's check. **At no time will credit cards be accepted.** Groups requesting tax exemptions must submit a certificate of exemption 72 hours prior to the event.

No decorations may be attached to walls or ceilings in any of our banquet rooms. **NO CONFETTI OR ORBEEZ ALLOWED!**

Groups are responsible for any physical damage to rooms and contents.
We are not responsible for any lost or forgotten items.

Only a Licensed Bonded and Insured Company will be allowed to put on chair covers and sashes of any style. Proof of insurance is required one week prior to the event. NO EXCEPTIONS!

Initials _____ Initials _____

Signature _____



— banquet policies —

At Alioto's we strive to make your banquet a memorable one by treating you, and your guests, in the finest Alioto tradition.

- Our Banquet facilities require a deposit to secure the space. The deposit is deducted the day of the event. The deposit amount can and will vary based on the date of the event and the time frame between the reservation and the event.
- Deposits are non-refundable.
- **UNLESS CREDIT TERMS HAVE BEEN PREVIOUSLY ESTABLISHED, THE ENTIRE DINNER AMOUNT DUE TO ALIOTO'S MUST BE PAID 72 HOURS PRIOR TO THE EVENT IN THE FORM OF CASH OR CASHIER'S CHECK. AT NO TIME WILL CREDIT CARDS BE ACCEPTED. GROUPS REQUESTING TAX EXEMPTION MUST SUBMIT A CERTIFICATE OF EXEMPTION 72 HOURS PRIOR TO THE FUNCTION.**
- Our prices are subject to change. **YOU MUST CONTACT US 45 DAYS PRIOR TO YOUR FUNCTION FOR THE FINAL PRICE.**
- All menu arrangements must be made 3 weeks in advance of your scheduled event. An approximate number of guests is necessary at this time. Seven days before your event, we must have your guaranteed number of guests. No cancellation of entrées will be accepted within 2 days of your event. However, we can accept additional guests with proper notification to management. If you do not meet your guarantee, we do not allow you to take the extra dinners, so please make sure your count is accurate. It is our policy to permit only food and beverage furnished by us to be served in our facilities. Special occasion cakes and pastries may be obtained through outside suppliers; however, we must be notified prior to the day of the event.
- Our menus are flexible. If an entrée you desire is not on our lists, our chef will be happy to accommodate your needs.
- All of our luncheons and dinners are served on linen tablecloths and fine china.

continued —



— banquet policies —

- **No decorations may be attached to walls or ceilings in any of our banquet rooms. NO CONFETTI OR ORBEEZ ALLOWED. Groups are responsible for any physical damage to rooms or contents. Alioto's is not responsible for any lost or forgotten items.**
- Head table seating is available upon request for no additional charge.
- **Chair covers with colored sash and matching napkins \$3.00* extra per person.**
- Adding a **colored napkin** for any private event is \$0.25* extra per napkin.
- Alioto's staff requires a minimum of 15 minutes for clearing immediately following your dinner. The time may vary depending on the number of guests in the party.
- If your party includes a bar, a guarantee of \$300.00 must be met, or there will be a \$100.00* bar charge, that fee is subject to sales tax and service charge. Please see private party bar items menu for further details.
- For your convenience, we have the following at no charge:
 - Podium
 - Public Address System
 - Background Music
 - Movie Screens
 - Bud Vases
- **Also available, charges listed below:**
 - 50 inch Plasma TV - \$40.00*
 - HD Projector - \$55.00* (No Cords Included)
 - *Please set up an appointment beforehand to make sure equipment is compatible*
 - Cordless Mic - \$35.00* (hand held)
- **Private Bartender** until 10:00pm with a \$300.00 guarantee or a \$100.00 Bar Charge that is taxed and tipped. Everyone must be out of the room by 10:30pm.
- **Extended Bartender/Room Charge Policy:**
\$100.00 per hour for the bartender and/or banquet room, which is taxed.
Everyone must be out of the room by 12:30am.
- **All weddings and anniversaries have a banquet charge of \$3.00* per person.**
These amenities Include:
 - The Room with Staff until 10:00pm
 - Head Table, Registration Table, Gift Table, and Cake Table draped with satin skirts
 - Candelabras on the head table
 - Candle Lamps on all tables
 - Royal Chairs
 - **Colored Napkins**
 - Alioto's staff can assist in the table decoration process if requested in advance
 - Cutting and serving of the cake and/or cupcakes
 - **Additional Amenity: Chair cover with a colored sash \$1.75* per person.**

** All food and beverages are subject to a 20% service charge and applicable sales tax.
Wisconsin State Law requires a tax to be charged on the 20% service charge.*



— private party bar items —

All prices are subject to 20% gratuity and sales tax (sales tax exemption may apply).

SODA

UNLIMITED SODA (for the duration of the party) — \$2.00 per guest

SODA BY THE GLASS — \$3.00 per glass

SODA BY THE PITCHER — \$9.50 per pitcher

BEER

ONE-HALF BARREL Miller Lite, Bud Light or MGD — \$265.00

ONE-QUARTER BARREL Miller Lite, Bud Light or Miller High Life — \$160.00

PITCHERS Domestic beer — \$15.00

Any draft beer on our system is also available for your choice of barrel beer — prices will vary

DOMESTIC BOTTLES \$5.00 • **IMPORT BOTTLES** \$5.50 • **NON-ALCOHOLIC BOTTLES** \$5.00

WINE

See Wine List

HOUSE BOTTLES \$32.00

PUNCH

NON-ALCOHOLIC FRUIT PUNCH — \$50.00 per 3 gallons

CHAMPAGNE FRUIT PUNCH — \$70.00 per 3 gallons

PRIVATE BAR SERVICE

WAIT STAFF CARRY SERVICE

This service is meant for smaller groups and the drinks must go on the parties bill.

BARTENDER IN THE ROOM

When a bartender is requested by the private party, there is a \$300.00 minimum bar sales requirement for that service. In the event that the \$300.00 bar sales are not met there will be a \$100.00 service charge.

DRINK TICKETS

\$7.50 per ticket — These tickets are valid for beer, wine, and cocktails (with the exception of top shelf brands).

ADD BAR TABLE SERVICE

(See Menu)

Credit cards will not be accepted as payment for parties.

Prices and items subject to change.

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— bar table service —

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(MORE OPTIONS ARE AVAILABLE)

BEER BOTTLES

MILLER LITE — \$5.00

MILLER HIGH LIFE — \$5.00

LAKEFRONT RIVERWEST STEIN — \$5.50

WINE BOTTLES

HOUSE CABERNET — \$32.00

HOUSE CHARDONNAY — \$32.00

HOUSE PINOT NOIR — \$32.00

SODA PITCHERS

STARRY — \$9.50

PEPSI — \$9.50

DIET PEPSI — \$9.50

Each item will be charged based on usage.

All opened wine bottles may be taken home with the event host.

All unopened bottles of beer and wine will not be charged to the event.

All pitchers of soda will be charged.

Alioto's will only put out 1 pitcher of soda at a time and refill only once that pitcher is empty.

Credit cards will not be accepted as payment for parties.

Prices and items subject to change.



— banquet appetizers —

(Minimum of 30 people)
INCLUSIVE OF ALL FEES

These prices are for hors d'oeuvres served for one hour prior to dinner.

(4) HOT & (3) COLD — \$10.00 per guest

(3) HOT & (3) COLD — \$9.00 per guest

(2) HOT & (3) COLD — \$8.00 per guest

(1) HOT & (1) COLD — \$6.00 per guest

HOT APPETIZERS

Barbecued Ribs

Italian Sausage sautéed
in Green Peppers & Onions

Wieners in Barbecue Sauce

Swedish Meatballs with Gravy

Toasted Rye Bread
with Swiss Cheese

Mozzarella Marinara

Italian Meatballs with Sauce

Artichoke Dip with Rye Chips

Breaded Mushrooms

Chicken Strips

Mini Reubens

Water Chestnuts
wrapped in Bacon

Deep Fried Eggplant

Fried Cheese Ravioli

Chicken Drummies

Pizza Bread

COLD APPETIZERS

Fresh Vegetables
with Ranch Dip

Genoa Salami & Ham Tray
with Italian Bread

Taco Dip with Nacho Chips

Assorted Cheese & Crackers

Summer Sausage & Crackers

Vegetable Pizza

Pasta Salad

Fresh Fruit (in season)

Vegetable Tortilla Pinwheels

THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.
Credit cards will not be accepted as payment for parties.
Prices and items subject to change.



— banquet appetizers —

(Minimum of 30 people)

INCLUSIVE OF ALL FEES

FRESH FRUIT TRAY

15-20 people *(approximately)* \$65.00

30-35 people *(approximately)* \$100.00

50-55 people *(approximately)* \$130.00

SUMMER SAUSAGE & CHEESE TRAY \$2.50 per guest

SMOKED FISH

Available with 1 week notice — market price

COLD SHRIMP

market price — per dozen

VEGETABLE PLATTER WITH RANCH DIP

30-35 people *(approximately)* \$100.00

50-55 people *(approximately)* \$130.00

ASSORTED CHEESE & CRACKER TRAY

30-35 people *(approximately)* \$100.00

50-55 people *(approximately)* \$130.00

GENOA SALAMI & HAM TRAY WITH ITALIAN BREAD

30-35 people *(approximately)* \$100.00

50-55 people *(approximately)* \$130.00

TACO DIP WITH NACHO CHIPS

40 people *(approximately)* \$65.00

80 people *(approximately)* \$100.00

POTATO CHIPS OR PRETZELS

50 people *(approximately)* \$35.00

MINI SANDWICHES (HAM OR TURKEY) \$40.00 per dozen

LARGE PIZZA WITH THREE TOPPINGS \$40.00 each

THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.

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Prices and items subject to change.

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— banquet appetizer party —

\$38.00 Per Person

(Minimum of 40 people)

INCLUSIVE OF ALL FEES

Available from 11:00am to 8:00pm.

Hors d'oeuvres served for 1-1/2 hours

HOT HORS D'OEUVRES

(Choose 5)

Barbecued Ribs
Italian Sausage sautéed
in Green Peppers & Onions
Wieners in Barbecue Sauce
Swedish Meatballs with Gravy
BBQ Meatballs
Toasted Rye Bread with Swiss Cheese
Mozzarella Marinara
Italian Meatballs with Sauce
Pizza Cups
Pizza Bread
Fried Cheese Ravioli

Quesadillas (Chicken or Cheese)
Breaded Mushrooms
Chicken Strips
Mini Reubens
Water Chestnuts wrapped in Bacon
Deep Fried Eggplant
Mostaccioli with
Homemade Tomato Sauce
Artichoke Dip with Rye Chips
Cold Tenderloin Sandwiches
(additional \$7.00 per person)

COLD HORS D'OEUVRES

(Choose 4)

Fresh Vegetables with Ranch Dip
Genoa Salami & Ham Tray with Italian Bread
Fresh Fruit (in season)
Taco Dip with Nacho Chips
Vegetable Pizza

Vegetable Tortilla Pinwheels
Pasta Salad
Assorted Cheese & Crackers
Summer Sausage, Cheese & Crackers
Sheet Cake

THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.

Credit cards will not be accepted as payment for parties.

Prices and items subject to change. Add \$1.50 per person on Sundays.



— banquet appetizer lighter fare —

\$35.00 Per Person

(Minimum of 40 people)

INCLUSIVE OF ALL FEES

Hors d'oeuvres available from 4:00pm to 8:00pm.

Hors d'oeuvres served for 35 minutes

Chicken Strips

Deep Fried Eggplant

Macaroni & Cheese OR

Mostaccioli with Homemade Tomato Sauce

Italian Meatballs OR

Italian Sausage with Onions & Green Peppers

Cheese and Crackers

Fresh Vegetables with Ranch Dip

Fresh Fruit (in season)

Relishes

Coffee Station

THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.

Credit cards will not be accepted as payment for parties.

Prices and items subject to change.



— banquet lunch easy dining —

\$32.00 Per Person
INCLUSIVE OF ALL FEES

Available from 11:00am to 3:00pm.

Choose 4 entrées for your event, with up to 1 steak entrée per 4 choices.
Guests will choose their entrée on the day of event.
(If the event is over 75 people, please limit the entree selections to 3 choices.)

COMPLETE DINNER INCLUDES:

Salad with choice of dressing, Italian bread, and coffee,
and sherbet or your cake cut and served as dessert.

NEW YORK STRIP STEAK

Served with au jus,
button mushrooms,
and potatoes

PETITE FILET

Served with au jus,
button mushrooms,
and potatoes

SICILIAN STEAK

A pan fried breaded tenderloin
topped with green peppers and
onions, served with mostaccioli

BREADED PORK CHOPS

Two breaded chops
and potatoes

LASAGNA

House-made meat lasagna topped
with Alioto's red sauce

TENDERLOIN TIPS

On a bed of noodles

CHICKEN ROMANO

Grilled chicken breast served with
green peppers and onions;
topped with mozzarella cheese,
served with mostaccioli

LEMON CAPER CHICKEN

Served over angel hair pasta

BAKED COD

Served with potatoes
and vegetables

BARBECUED RIBS

Half rack of ribs in Alioto's
special sauce and potatoes

GRILLED SHRIMP

6 Grilled seasoned shrimp
served with potatoes

**PASTA & HOMEMADE
MEATBALLS**

Mostaccioli served with
homemade tomato sauce and
homemade meatballs

FRESH SALMON

Served on a bed of angel hair
pasta and topped with dill sauce

FRIED SHRIMP

6 Deep fried breaded shrimp
served with potatoes

EGGPLANT PARMESAN

Fresh eggplant breaded with
Sicilian bread crumbs, topped
with mozzarella cheese and
tomato sauce, served over pasta

CHICKEN PARMESAN

Breaded chicken breast
topped with mozzarella cheese
and tomato sauce,
served with mostaccioli

ALIOTO'S FISH FRY

Our famous fish fry,
Three pieces of Icelandic cod
served with French fries
and coleslaw
(SERVED ON FRIDAYS ONLY)

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— lunch table service —

\$28.50 Per Person
INCLUSIVE OF ALL FEES

Available from 11:00am to 3:00pm.

CHOICE OF 3 ENTRÉES

Guests will choose their entrée on the day of event.

COMPLETE LUNCH INCLUDES:

Salad with choice of dressing, Italian bread, and coffee, and sherbet for dessert.

CHICKEN NORMANDY

Boneless chicken breast baked
over homemade dressing with
whipped potatoes and gravy

CHICKEN PARMESAN

Served with mostaccioli

GRILLED SHRIMP

Cocktail sauce and lemon wedge

FRIED SHRIMP

Cocktail sauce and lemon wedge

EGGPLANT PARMESAN

Fresh eggplant breaded with
Sicilian bread crumbs, topped with
mozzarella cheese and tomato sauce,
served over pasta

LASAGNA

House-made meat lasagna topped with
Alioto's red sauce

PASTA & HOMEMADE MEATBALLS

Mostaccioli served with
homemade tomato sauce
and homemade meatballs

TENDERLOIN TIPS

On a bed of noodles

LEMON CAPER CHICKEN

Served over angel hair pasta

BAKED COD

Served with potatoes and vegetables

SLICED ROAST BEEF

Served with whipped potatoes,
gravy and vegetables

BREADED PORK CHOPS

Two boneless breaded chops
served with potatoes

THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.

Credit cards will not be accepted as payment for parties.

Prices and items subject to change.



— lunch banquet menu —

PLEASE CALL FOR UP TO DATE PRICING.

Subject to 20% gratuity and sales tax (sales tax exemption may apply).

Available from 11:00am to 3:00pm.

Select 3 entrées for entire banquet. Exact count of each entrée is required.

COMPLETE DINNER INCLUDES:

Salad with choice of dressing, whipped or buttered new potatoes, Italian bread, and coffee,
and choice of dessert: ice cream, sherbet, or your cake cut and served as dessert.
(Rice or Mostaccioli is served in lieu of potatoes with certain entrées.)

POULTRY

CHICKEN PARMESAN

Side of mostaccioli

BAKED ONE-HALF CHICKEN

Cranberry sauce

BAKED CORNISH HEN

Homemade bread dressing

CHICKEN NORMANDY

Boneless chicken breast,
homemade bread dressing,
gravy, cranberry sauce

ROAST TOM TURKEY

Homemade bread dressing,
gravy and cranberry sauce
(10 order minimum)

CHICKEN CORDON BLEU

Rice and carrots

LEMON CAPER CHICKEN

Pasta or potato

CHICKEN ALA KING

Puff pastry shell

CHICKEN ROMANO

Grilled breast served with green
peppers, onions and mushrooms,
topped with mozzarella cheese,
side of mostaccioli

PASTA PRIMAVERA

Garden vegetables and fettuccine
in a rich creamy sauce

ADD CHICKEN

SEAFOOD

BAKED COD

Tartar sauce and lemon wedge

DEEP FRIED BREADED SHRIMP

Cocktail sauce and lemon wedge

GRILLED SHRIMP

Cocktail sauce and lemon wedge

SICILIAN COD

Breaded with our own
seasoned bread crumbs,
angel hair pasta

FISH FRY

Cole slaw, French fries
or new potatoes, with coffee,
tea or milk and dessert

FRIDAY ONLY

(FOR PARTIES OF 50 OR LESS)

continued —



— lunch banquet menu —

PLEASE CALL FOR UP TO DATE PRICING.

Subject to 20% gratuity and sales tax (sales tax exemption may apply).

MEATS

VEAL SICILIANO

Green peppers, onions and
side of mostaccioli

GROUND ROUND

Mushroom gravy, mixed vegetables

NEW YORK STRIP STEAK

Au jus, button mushrooms, potatoes

ROAST SIRLOIN OF BEEF

Brown gravy (10 minimum)

DOUBLE THICK SOUR CREAM PORK CHOP

RANCH STYLE SWISS STEAK

Mixed vegetables (10 minimum)

BAKED STUFFED PORK CHOP

Brown gravy, applesauce

TENDERLOIN TIPS

Bed of noodles (10 minimum)

VEAL PARMESAN

Side of mostaccioli

BREADED PORK CHOPS

Applesauce

SLICED PORK ROAST

Homemade bread dressing
and gravy (10 minimum)

1/2 RACK BARBECUED RIBS

PETITE FILET

Au jus, button mushrooms, potatoes

STEAK ROMANO

Tenderloin served with green peppers,
onions and mushrooms, topped with
mozzarella cheese, side of mostaccioli

BREADED SICILIAN STEAK

Side of mostaccioli

LASAGNA

(10 order minimum)

SALADS

Salads are served with soup or fruit cup (in season), Italian bread, coffee, and dessert.

SEASONAL SALAD with Grilled Chicken Breast

GRILLED CHICKEN GREEK SALAD

GRILLED CHICKEN BREAST SALAD With Raspberry Vinaigrette

GRILLED CHICKEN CAESAR SALAD

TOMATO STUFFED WITH CHICKEN, SEAFOOD OR TUNA SALAD

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— banquet lunch buffet —

\$28.50 Per Person

(Minimum of 40 people)

INCLUSIVE OF ALL FEES

Available from 11:00am to 3:00pm.

BUFFET INCLUDES:

Tossed garden salad with choice of dressing, Italian bread, and coffee, and sheet cake or your cake cut and served for dessert.

MAIN ENTRÉES

(Choose 2)

Extra choice \$2.50 per person

Italian Meatballs

Italian mini meatballs in
homemade tomato sauce and pasta,
served in two separate buffet dishes

Chicken Parmesan

Breaded chicken breasts with
homemade Sicilian breadcrumbs and pasta,
served in two separate buffet dishes

Baked Chicken

Chicken Cacciatore
Lemon Caper Chicken
Lasagna
Baked Ham

BBQ Ribs

Sliced Roast Beef
Tenderloin Tips
with Noodles
Baked Cod Almondine

Pork Roast

with Sage Dressing
Italian Sausage with
Green Peppers & Onions
Swedish Meatballs
& White Rice

SIDE DISHES

(Choose 3)

Extra choice \$1.50 per person

Assorted Relish Tray

Pasta Salad

Green Beans Almondine

Mexicana Corn

Mixed Vegetables

Deep Fried Eggplant

Fresh Cooked Carrots

Honey Glazed Carrots

Seasonal Vegetables

Mostaccioli with Tomato Sauce

Buttered New Potatoes

Whipped Potatoes

with Brown Gravy

Macaroni & Cheese

Fresh Fruit (in season)

THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.

Deposits are not transferable or refundable. Credit cards will not be accepted as payment for parties.

Prices and items subject to change.

3041 N Mayfair Road
Wauwatosa WI 53222
alios.net



P (414) 476-6900
F (414) 476-6902
E alios@alios.net

— banquet dinner table service —

\$35.00 Per Person
INCLUSIVE OF ALL FEES

Available from 3:00pm to 8:00pm.

CHOICE OF 3 ENTRÉES

Guests will choose their entrée on the day of event.

COMPLETE DINNER INCLUDES:

Salad with choice of dressing, Italian bread, coffee,
and sherbet or your cake cut and served as dessert.

CHICKEN NORMANDY

Boneless chicken breast baked
over homemade dressing with
whipped potatoes and gravy

PETITE FILET

Served with au jus, button mushrooms,
and potatoes

LEMON CAPER CHICKEN

Served over angel hair pasta

TENDERLOIN TIPS

On a bed of noodles

SLICED ROAST BEEF

Served with whipped potatoes,
gravy and vegetables

BREADED PORK CHOPS

Two boneless breaded chops
served with potatoes

GRILLED SHRIMP

8 Grilled seasoned shrimp served with
vegetables, potatoes and cocktail sauce

PASTA & HOMEMADE MEATBALLS

Mostaccioli served with homemade tomato sauce
and homemade meatballs

LASAGNA

House-made meat lasagna topped with
Alioto's red sauce

EGGPLANT PARMESAN

Fresh eggplant breaded with Sicilian bread crumbs,
topped with mozzarella cheese and tomato sauce,
served over pasta

CHICKEN PARMESAN

Served with mostaccioli

FRIED SHRIMP

8 Deep fried breaded shrimp
served with vegetables, potatoes
and cocktail sauce

BAKED COD

Served with potatoes and vegetables

FISH FRY

Icelandic cod served family style
with French fries, and coleslaw
(SERVED ON FRIDAYS ONLY)

THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.

Credit cards will not be accepted as payment for parties.

Prices and items subject to change. Add \$1.50 per person on Sundays.



— dinner banquet menu —

PLEASE CALL FOR UP TO DATE PRICING.

Subject to 20% gratuity and sales tax (sales tax exemption may apply).

Available from 3:00pm to 8:00pm.

Select 2 entrées for entire banquet. Exact count of each entrée is required.

COMPLETE DINNER INCLUDES:

Salad with choice of dressing, whipped, baked or buttered new potatoes, Italian bread, coffee, and choice of dessert: ice cream, sherbet, or your cake cut and served as dessert.
(Rice or Mostaccioli is served in lieu of potatoes with certain entrées.)

POULTRY

ROAST TOM TURKEY

Homemade dressing with gravy
(20 order minimum)

BAKED ONE-HALF CHICKEN

Cranberry sauce

BAKED CORNISH HEN

Homemade bread dressing

CHICKEN CORDON BLEU

Breaded and stuffed breast of chicken, rice & carrots

CHICKEN PARMESAN

Breaded and baked chicken, side of mostaccioli

ROAST YOUNG DUCKLING

Wild rice, cumberland sauce

CHICKEN NORMANDY

Boneless chicken breast baked over homemade dressing with gravy

PASTA PRIMAVERA

Garden vegetables and fettuccine in a rich creamy sauce

Add Chicken

SEAFOOD

FRESH SALMON

On a bed of angel hair pasta with dill sauce

DEEP FRIED BREADED SHRIMP

Served with vegetables, cocktail sauce and lemon wedge

GRILLED SHRIMP

Served with vegetables, cocktail sauce and lemon wedge

FRIED & GRILLED SHRIMP

4 Deep fried breaded shrimp and 4 grilled shrimp served with vegetable, potatoes, cocktail sauce and lemon wedge

BAKED COD

Tartar sauce and lemon wedge

SICILIAN COD

Tossed in seasoned bread crumbs, angel hair pasta

COLD WATER LOBSTER TAILS (2 – 6OZ)

Drawn butter, lemon wedge

FISH FRY

{ **SERVED ON FRIDAYS ONLY** }

Cole slaw, French fries or new potatoes, with coffee, tea or milk and dessert
(FOR PARTIES OF 40 OR LESS)

continued —



— dinner banquet menu —

PLEASE CALL FOR UP TO DATE PRICING.

Subject to 20% gratuity and sales tax (sales tax exemption may apply).

MEATS

NEW YORK STRIP STEAK

Au jus, button mushrooms, 12 oz

NEW YORK STRIP STEAK

Au jus, button mushrooms, 16 oz

ROAST PRIME RIB OF BEEF

Au jus, 12 oz

QUEEN SIZE FILET MIGNON

Au jus, button mushrooms, 8 oz

BAKED STUFFED PORK CHOP

Brown gravy, applesauce

BONELESS BREADED PORK CHOP

Applesauce

TENDERLOIN TIPS

Bed of noodles
(10 order minimum)

BARBECUED RIBS

Full rack

SICILIAN STEAK

Breaded tenderloin,
side of mostaccioli

BREADED SICILIAN SPIEDINI

Side of mostaccioli

STEAK ROMANO

Tenderloin served with
green peppers, onions and
mushrooms; topped with
mozzarella cheese,
side of mostaccioli

SHRIMP AND STEAK

4 Fried breaded shrimp
and 6 oz tenderloin

PETITE FILET

Au jus, button mushrooms, 6 oz

OTHER OPTIONS

Rice or Mostaccioli is served in lieu of Potatoes with Certain Entrées

We also have available for you the following:

SOUP DU JOUR • FRENCH ONION SOUP • CHICKEN RICE SOUP • VEGETABLES

DOUBLE BAKED POTATO

VEGETABLE CHOICES INCLUDE:

**Cooked Fresh Carrots • Green Beans Almondine • Mexicana Corn
California Blend • Mixed Vegetables**

Subject to 20% gratuity and sales tax (sales tax exemption may apply).

Deposits are not transferable or refundable.

Credit cards will not be accepted as payment for parties.

Prices and items subject to change.



— banquet dinner buffet —

\$35.00 Per Person

(Minimum of 40 people)

INCLUSIVE OF ALL FEES

Available from 3:00pm to 8:00pm.

BUFFET INCLUDES:

Tossed garden salad with choice of dressing, Italian bread, and coffee, and sheet cake or your cake cut and served for dessert.

MAIN ENTRÉES

(Choose 2)

Extra choice \$2.50 per person

Italian Meatballs

Italian mini meatballs in
homemade tomato sauce and pasta,
served in two separate buffet dishes

Chicken Parmesan

Breaded chicken breasts with
homemade Sicilian breadcrumbs and pasta,
served in two separate buffet dishes

Baked Chicken

Baked Ham

Lasagna

Vegetable Lasagna

Baked Cod Almondine

Baked Cod Florentine

Roast Pork, Sage Dressing

Italian Sausage, Sautéed Green Peppers & Onions

Tenderloin Tips & Noodles

Roast Beef, Au Jus

Barbecued Ribs

Lemon Caper Chicken

SIDE DISHES

(Choose 3)

Extra choice \$1.50 per person

Mostaccioli with
Tomato Sauce

Whipped Potatoes
with Brown Gravy

Buttered New Potatoes

Oven Roasted
Red Potatoes

Macaroni and Cheese

Bowtie Pasta
Primavera

Cooked Fresh Carrots

Mexicana Corn

Green Beans
Almondine

Mixed Vegetables

Deep Fried Eggplant

Assorted Relish Tray

Assorted Cheese &
Cracker Tray

Fresh Fruit Tray
(in season)

Pasta Salad

THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.

Credit cards will not be accepted as payment for parties.

Prices and items subject to change. Add \$1.50 per person on Sundays.



— funeral services banquet appetizer —

11:00AM - 3:00PM — \$35.00 per guest

3:00PM - 8:00PM — \$38.00 per guest

(Minimum of 30 people)

INCLUSIVE OF ALL FEES

(Minimum number of guests equals 80% of your estimated count)

Hors d'oeuvres served for 1 hour.

HOT HORS D'OEUVRES

(Choose 5)

Mostaccioli with Tomato Sauce

Italian Sausage sautéed in
Green Peppers and Onions

Swedish Meatballs with Gravy

BBQ Meatballs

Deep Fried Eggplant

Mozzarella Marinara

Fried Ravioli

Wieners in Barbecue Sauce

Toasted Rye Bread
with Swiss Cheese

BBQ Meatballs

Italian Meatballs with Sauce

Chicken Strips

Breaded Mushrooms

Mini Reubens

Quesadilla (Chicken or Cheese)

Bacon Wrapped Water Chestnuts

Barbecued Ribs

Macaroni & Cheese

Bowtie Pasta Primavera

Pizza Bread

COLD HORS D'OEUVRES

(Choose 4)

Fresh Vegetables with Ranch Dip

Genoa Salami & Ham Tray
with Italian Bread

Fresh Fruit (in season)

Taco Dip with Nacho Chips

Tossed Garden Salad
with Dressing

Vegetable Pizza

Vegetable Pinwheels

Pasta Salad

Assorted Cheese
and Crackers

Summer Sausage, Cheese
and Crackers

Coffee Table and Sheet Cake

THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.

Credit cards will not be accepted as payment for parties.

Prices and items subject to change.



— funeral appetizer lighter fare —

\$35.00 Per Person

(Minimum of 40 people)

INCLUSIVE OF ALL FEES

Hors d'oeuvres available from 4:00pm to 8:00pm.

Hors d'oeuvres served for one hour.

Chicken Strips

Deep Fried Eggplant

Macaroni & Cheese OR

Mostaccioli with Homemade Tomato Sauce

Italian Meatballs OR

Italian Sausage with Onions & Green Peppers

Cheese and Crackers

Fresh Vegetables with Ranch Dip

Fresh Fruit (in season)

Relishes

Coffee Station

THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.

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3041 N Mayfair Road
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E alios@alios.net

— funeral lunch buffet —

\$28.50 Per Person

(Minimum of 40 people)

INCLUSIVE OF ALL FEES

Available from 11:00am to 3:00pm.

BUFFET INCLUDES:

Tossed garden salad with choice of dressing, Italian bread, coffee, and sheet cake for dessert.

MAIN ENTRÉES

(Choose 2)

Extra choice \$2.50 per person

Italian Meatballs

Italian mini meatballs in
homemade tomato sauce and pasta,
served in two separate buffet dishes

Chicken Parmesan

Breaded chicken breasts with
homemade Sicilian breadcrumbs and pasta,
served in two separate buffet dishes

Baked Chicken

Lemon Caper Chicken
Sliced Roast Pork

Boneless Breaded Pork Chops

Tenderloin Tips with Noodles
Baked Ham

Baked Cod

Italian Sausage with
Green Peppers & Onions

SIDE DISHES

(Choose 3)

Extra choice \$1.50 per person

Deep Fried Eggplant
Buttered New Potatoes
Macaroni & Cheese
Fresh Cut Carrots
Honey Glazed Carrots

Bowtie Vegetable Primavera
Seasonal Vegetables
Whipped Potatoes and Gravy
Mostaccioli with Tomato Sauce
Green Beans Almondine

Mexicana Corn
Mixed Vegetables
Pasta Salad
Assorted Relish Tray
Fresh Fruit (in season)

THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.

Credit cards will not be accepted as payment for parties.

Prices and items subject to change.

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— funeral dinner buffet —

\$32.50 Per Person

(Minimum of 40 people)

INCLUSIVE OF ALL FEES

Available from 3:00pm to 8:00pm.

BUFFET INCLUDES:

Tossed garden salad with choice of dressing, Italian bread, coffee, and sheet cake for dessert.

MAIN ENTRÉES

(Choose 2)

Extra choice \$2.00 per person

Italian Meatballs

Italian mini meatballs in
homemade tomato sauce and pasta,
served in two separate buffet dishes

Chicken Parmesan

Breaded chicken breasts with
homemade Sicilian breadcrumbs and pasta,
served in two separate buffet dishes

Baked Chicken

Lemon Caper Chicken
Sliced Roast Pork

Sliced Roast Beef

**Tenderloin Tips
with Noodles**
Baked Ham

Baked Cod

**Italian Sausage with
Green Peppers & Onions**

SIDE DISHES

(Choose 3)

Extra choice \$1.00 per person

Deep Fried Eggplant
Buttered New Potatoes
Macaroni & Cheese
Fresh Cut Carrots
Honey Glazed Carrots

Bowtie Vegetable Primavera
Seasonal Vegetables
Whipped Potatoes and Gravy
Mostaccioli with Tomato Sauce
Green Beans Almondine

Mexicana Corn
Mixed Vegetables
Pasta Salad
Assorted Relish Tray
Fresh Fruit (in season)

THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.

Credit cards will not be accepted as payment for parties.

Prices and items subject to change. Add \$1.50 per person on Sundays.

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— fish fry buffet —

\$36.00 Per Person

(Minimum of 40 people)

INCLUSIVE OF ALL FEES

Fridays Only from 11:00am to 8:30pm.

Baked Chicken **OR** Chicken Parmesan

Deep Fried Icelandic Cod

Baked Icelandic Cod

Cole Slaw

French Fries

New Potatoes

Mostaccioli

Tossed Garden Salad

Coffee Station

THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.

Credit cards will not be accepted as payment for parties.

Prices and items subject to change.



— continental breakfast —

\$10.00 Per Person

(Minimum of 20 people)

INCLUSIVE OF ALL FEES

Available from 7:30am to 10:30am.

(Only available in combination with Lunch Service)

COFFEE CAKE • BREAKFAST MUFFINS • FRESH FRUIT

COFFEE • ORANGE JUICE • CRANBERRY JUICE

— breakfast buffet —

\$27.00 Per Person

(Minimum of 40 people)

Room Rental from 7:30am to 10:30am

BUFFET INCLUDES:

Fresh fruit, coffee, orange juice and cranberry juice

MAIN ENTRÉES

(Choose 2)

Scrambled Eggs

Egg & Cheese Casserole

Pancakes

French Toast

MEAT SIDES

(Choose 2)

Bacon

Ham

Sausage

OTHER SIDES

(Choose 2)

Hash Brown Patties

English Muffins

Breakfast Muffins

Coffee Cake

THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.

Credit cards will not be accepted as payment for parties.

Prices and items subject to change.

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E alios@alios.net

— bridal or baby shower —

\$32.00 Per Person
INCLUSIVE OF ALL FEES

Available from 11:00am to 3:00pm.

Choose 4 entrées for your event, with up to 1 steak entrée per 4 choices.
Guests will choose their entrée on the day of event.

COMPLETE DINNER INCLUDES:

Salad with choice of dressing (or Chicken Noodle Soup with Salad Entrées),
Italian bread, coffee, and soda.

SICILIAN STEAK

Pan fried breaded
tenderloin topped with
green peppers and onions,
served with mostaccioli

PETITE FILET

Served with au jus,
button mushrooms,
and potatoes

8 OZ. NEW YORK STRIP

Served with au jus,
button mushrooms,
and potatoes

TENDERLOIN TIPS

Served on a
bed of noodles

CHICKEN ROMANO

Grilled chicken breast with
green peppers, onions and
mushrooms; topped with
mozzarella cheese,
served with mostaccioli

CHICKEN PARMESAN

Breaded chicken breast topped
with mozzarella cheese and
served with a side of mostaccioli

BAKED COD

Broiled and lightly seasoned
served with vegetables, potatoes,
tartar sauce and a lemon

EGGPLANT PARMESAN

Fresh eggplant breaded with
Sicilian bread crumbs, topped
with mozzarella cheese and
tomato sauce, served over pasta

FRIED SHRIMP

Deep fried and breaded
served with potatoes,
cocktail sauce and lemon

LEMON CAPER CHICKEN

Lightly floured chicken breast
dipped in egg batter and
pan fried; topped with a
lemon caper butter sauce,
served over angel hair pasta

FRESH SALMON

A delicate fish fillet served on
a bed of angel hair pasta and
topped with dill sauce

GRILLED SHRIMP

Fresh grilled shrimp
served with potatoes,
cocktail sauce and lemon

**GRILLED CHICKEN
CAESAR SALAD**

Grilled seasoned chicken
breast topped over
romaine lettuce

**GRILLED CHICKEN
SALAD**

Grilled seasoned
chicken breast topped
over mixed greens

**GRILLED SHRIMP
SALAD**

6 Seasoned grilled
shrimp topped over a
bed of mixed greens

SEASONAL SALAD

Served with grilled
chicken breast

THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.
Credit cards will not be accepted as payment for parties.
Prices and items subject to change.

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— school dinner buffet —

INCLUSIVE OF ALL FEES

Great for Awards Banquets!

MONDAY - SATURDAY

4:00PM - 8:00PM

\$20.00 per guest

(Minimum of 40 people)

INCLUSIVE OF SERVICE CHARGE

Guests under 3 are Free

SUNDAY

11:00AM - 8:00PM

\$20.00 per guest

(Minimum of 80 people)

INCLUSIVE OF SERVICE CHARGE

Guests under 3 are Free

CHICKEN PARMESAN

MOSTACCIOLI WITH TOMATO SAUCE

MACARONI & CHEESE

HOMEMADE ITALIAN MEATBALLS

ITALIAN BREAD

TOSSED GARDEN SALAD

SODA AND COFFEE STATION

THE ABOVE PRICES INCLUDE 20% SERVICE CHARGE.

PRICES ARE SET FOR TAX FREE ORGANIZATIONS.

Credit cards will not be accepted as payment for parties.

Prices and items subject to change.

3041 N Mayfair Road
Wauwatosa WI 53222
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P (414) 476-6900
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— classic lunch buffet —

\$27.00 Per Person

(Minimum of 40 people)

INCLUSIVE OF ALL FEES

Available from 11:00am to 3:00pm.

(Not available on Sundays)

May be used for all types of events!

THIS IS A SET MENU. THERE ARE NO SUBSTITUTIONS.

MAIN ENTRÉES INCLUDE:

Baked Chicken

Sliced Baked Ham

SIDE DISHES INCLUDE:

Corn

Macaroni & Cheese

Whipped Potatoes & Gravy

Tossed Garden Salad

Garlic Bread Sticks

BUFFET INCLUDES:

Cake and Coffee Table

THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.

Credit cards will not be accepted as payment for parties.

Prices and items subject to change. Not available on Sundays.

3041 N Mayfair Road
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P (414) 476-6900
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— banquet dinner easy dining —

\$40.00 Per Person
INCLUSIVE OF ALL FEES

Available from 3:00pm to 8:00pm.

Choose 4 entrées for your event, with up to 1 steak entrée per 4 choices.

Guests will choose their entrée on the day of event.

(If the event is over 75 people, please limit the entree selections to 3 choices.)

COMPLETE DINNER INCLUDES:

Salad with choice of dressing, Italian bread, coffee,
and sherbet or your cake cut and served as dessert.

12 OZ. NEW YORK STRIP STEAK

Served with au jus, button mushrooms, and potatoes

8 OZ. QUEEN FILET

Served with au jus, button mushrooms, and potatoes

SICILIAN STEAK

A pan fried breaded tenderloin topped with green
peppers and onions, served with mostaccioli

SHRIMP & STEAK

CHOICE OF: 4 breaded **OR** grilled shrimp **AND**
8 ounce New York strip steak **OR** 6 ounce filet,
au jus, button mushrooms, and potatoes

BARBECUED RIBS

Half rack of ribs in Alioto's
special sauce and potatoes

BREADED PORK CHOPS

Two breaded chops and potatoes

LASAGNA

House-made meat lasagna topped
with Alioto's red sauce

CHICKEN ROMANO

Grilled chicken breast served with
green peppers and onions;
topped with mozzarella cheese,
served with mostaccioli

CHICKEN PARMESAN

Breaded chicken breast
topped with mozzarella cheese
and tomato sauce,
served with mostaccioli

EGGPLANT PARMESAN

Fresh eggplant breaded with
Sicilian bread crumbs, topped
with mozzarella cheese and
tomato sauce, served over pasta

TENDERLOIN TIPS

On a bed of noodles

FRESH SALMON

Served on a bed of angel hair
pasta and topped with dill sauce

BAKED COD

Served with potatoes
and vegetables

GRILLED SHRIMP

8 Grilled seasoned shrimp
served with potatoes

FRIED SHRIMP

8 Deep fried breaded shrimp
served with potatoes

FRIED & GRILLED SHRIMP

4 Deep fried breaded shrimp
and 4 grilled shrimp
served with potatoes

THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.

Credit cards will not be accepted as payment for parties.

Prices and items subject to change. Add \$1.50 per person on Sundays.