

Appetizers

Italian Sausage	
sautéed in garlic with red and green peppers	12.95
Antipasto Italiano	
a delightful assortment Italian cold cuts, cheeses and olives	10.95
Shrimp Scampi	
4 jumbo shrimp sautéed in butter and garlic	12.95
Shrimp Cocktail	
4 shrimp cooked until tender, peeled, deveined and chilled - served with our zesty House cocktail sauce and lemon wedges	12.95
Mussels	
a steaming bowl of Prince Edward Island mussels in broth with your choice of Red or White sauce	14.95
Bruschetta	
chopped fresh tomatoes with garlic, basil, and olive oil, served on our homemade toasted Italian bread	4.95
Calamari ala Lino	
fried calamari tossed with red and green peppers, red onions, crumbled blue cheese and our homemade Italian dressing	13.95
Calamari Fritti	
fried calamari served with our zesty House cocktail sauce	12.95
Roasted Peppers	
roasted in-house and marinated in olive oil, served with Fontina Cheese	8.95
Cajun Beef Tips*	
filet of beef seasoned Cajun style served with Dijon mustard sauce	14.95

Soups

Minestrone	
an abundance of fresh vegetables, legumes and pasta	4.50
Tortellini in Brodo	
meat filled pasta simmered in fresh chicken broth	4.95
Soup of the Day	6.95

Salads

Caesar Salad*	
crispy Romaine with our homemade Caesar dressing	8.25
add any of these items	
chicken 6.00 - jumbo shrimp 12.95 - salmon 13.95 - Cajun beef tips 14.95	
Lino's Farmer Salad	
red and green peppers, red onions, celery, cucumbers, and tomatoes tossed in our house dressing	7.50
Insalata "Giardino"	
baby greens with Fontina Cheese, balsamic vinaigrette, and dried cherries	7.50
Caprese Salad	
fresh Mozzarella sliced between ripened tomatoes and drizzled with olive oil and topped with fresh basil	11.95
Pine Nut dressing add 1.00	
Blue Cheese crumbles add 1.00	

* Items contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illnesses.

Homemade Pasta

Baked Lasagna

Meat or Vegetable	16.95
Lino's homemade pasta makes this lasagna one of a kind! both selections are created with 7 layers of homemade pasta and our homemade sauces	
~ the meat lasagna is a mixture of beef, pork and veal, along with cheeses and our Meat sauce	
~ the vegetable lasagna is composed of red and green peppers, onions, broccoli, cauliflower, carrots and celery, along with cheeses and our Tomato Basil sauce	

Ravioli

homemade with Meat or Cheese filling served with your choice of our Meat or Tomato Basil sauce	16.95
~ our meat ravioli is a mixture of beef, pork and veal seasoned with vegetables	
~ our cheese ravioli is composed of ricotta, parmesan and mozzarella cheese with spinach	

Seafood Ravioli

homemade spinach pasta, filled with lobster, scallops and shrimp served with a Sherry cream sauce and tossed with sun-dried tomatoes	21.95
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Gnocchi al Gorgonzola

homemade potato pasta served with a Gorgonzola Cheese sauce	18.95
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Pasta

Capellini al Pomodoro e Basilico

Angel Hair pasta with our Tomato Basil sauce	13.95
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Spaghetti

with your choice of homemade Meat or Tomato Basil sauce	12.95
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Pasta Norcina

our own variation of this richly flavored Palomino sauce with sausage over Orecchiette pasta	18.95
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Spaghetti con Salsiccia

sautéed Italian sausage over spaghetti with your choice of our homemade Meat or Tomato Basil sauce	16.95
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Tortellini alla Panna

Cheese Tortellini served with bits of prosciutto in a Sherry cream sauce	18.95
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Risotto (Gluten Free)

Italian rice cooked in a broth to a creamy consistency with chicken, mushrooms, spinach, fresh tomatoes, green onions and parmesan cheese	17.95
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Linguine al Frutti di Mare

calamari, shrimp & scallops in a white or red sauce	23.95
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Linguine con Calamari

sautéed calamari in a red or white sauce	21.95
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Linguine con Clams

sautéed baby clams with garlic, in a red or white sauce	18.95
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Combination Platter

combination of linguine with our Meat sauce and our homemade Gnocchi alla Gorgonzola	17.95
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Fettuccine Alfredo

our own variation on the classic cream sauce	16.95
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Tortellini (Meat or Cheese)

with your choice of our homemade Meat or Tomato Basil sauce	16.95
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Portobello Ravioli

Portobello Ravioli served in a Sherry cream sauce and fresh Portobello mushrooms	17.95
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Lobster Pasta

Maine lobster and mushrooms sautéed in a Sherry cream sauce, served over Linguine	25.95
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Spaghetti con Polpetta

our homemade meatballs, a mixture of beef, pork and veal served with our Meat sauce	16.95
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Add any of the following items to your pasta selections

meatballs add 4.00 sausage add 4.00 chicken add 6.00 shrimp add 12.95

All entrees include a bread, choice of minestrone soup or house salad

(Wheat Free and Gluten Free Options Available)

Seafood

Herb Crusted Salmon

Atlantic Salmon served with crisp potato cake, baby spinach, caramelized onions and Dijon mustard sauce 22.95

Shrimp Provenziale

5 jumbo shrimp sautéed in white wine with garlic, green onion, fresh tomatoes and sun dried tomatoes 22.95

Deep Fried Shrimp

5 butterfly jumbo shrimp lightly breaded and fried to golden perfection, served with cocktail sauce 20.95

Grilled Ahi Tuna

Yellowfin Ahi is Charbroiled and served with wedges of lemon 22.95

Panko Encrusted Pickerel

Lake Michigan Pickerel, pan seared 23.95

Atlantic Salmon

prepared broiled or baked with seasoned bread crumbs 21.95

Shrimp Giardiniera

jumbo shrimp sautéed in white wine, our Tomato Basil sauce, tomatoes, mushrooms, green onions, garlic, red and green peppers 22.95

Filet & Shrimp*

6 oz. broiled filet and three jumbo shrimp sautéed in garlic & butter served with our Zip Sauce 37.95

Pickerel Carciofi

Lake Michigan Pickerel, sautéed with artichokes, capers, mushrooms and white wine 24.95

Surf & Turf

8 oz. Maine lobster tail, served with drawn butter and a 6 oz. filet, broiled, served with Zip sauce Market Value

Chicken

Pollo al Grand Marnier

boneless chicken breast in a Grand Marnier and cream sauce 18.95

Pollo alla Cacciatore

boneless chicken breast sautéed with garlic, mushrooms, red and green peppers, green onions, tomatoes and rosemary in white wine sauce 18.95

Pollo Marsala

boneless chicken breast and mushrooms in a Marsala wine sauce 18.95

Pollo al Limone

boneless chicken breast sautéed in a lemon, mushroom, garlic, and a cream sauce 18.95

Pollo Bolognese

boneless chicken breast stuffed with prosciutto and Parmigiana cheese topped with a cheese sauce 20.95

Pollo Parmigiana

boneless chicken breast topped with mozzarella and our Tomato Basil sauce .. 18.95

Pollo Piccata

boneless chicken sautéed with in a lemon, white wine butter with capers mushrooms and artichokes..... 18.95

Veal

Veal Giuliana

veal medallions sautéed with vodka, red and green peppers, mushrooms, tomatoes, and garlic 20.95

Veal al Limone

veal medallions sautéed in a lemon, mushroom, garlic, and white wine sauce 20.95

Veal Piccata

veal medallions sautéed in a lemon and white wine-butter sauce with capers and mushrooms 20.95

Veal Parmigiana

veal cutlet topped with mozzarella and our Tomato Basil sauce 20.95

Veal Marsala

veal medallions sautéed in Marsala wine, mushrooms and garlic 20.95

Veal Morel

veal medallions sautéed with Michigan Morel mushrooms in a red wine sauce 27.95

Beef

Broiled Filet Mignon*

8 oz. filet charbroiled to your taste served Zip sauce 38.95

Petit Filet Mignon*

6 oz. filet charbroiled to your taste served with Zip sauce 29.95

Steak Diane*

beef medallions in a Dijon mustard wine sauce with sautéed red and green peppers, garlic and mushrooms 29.95

Lino's Pizza

hand-tossed with our homemade pizza dough

Small Cheese	10.95
Large Cheese	15.95

Additional Toppings

Italian Sausage – Pepperoni – Mushrooms - Fresh Tomatoes - Green Olives – Black Olives - Anchovies
Green Peppers – Red Peppers – Banana Peppers – Artichokes – Spinach add 1.00 each

★ Kids Menu ★

Gnocchi al Gorgonzola homemade potato pasta served with your choice of our homemade Meat or Tomato Basil sauce	8.95
Ravioli homemade with meat or cheese filling served with your choice of our Meat or Tomato Basil sauce	8.95
~ our meat ravioli is a mixture of beef, pork and veal seasoned with vegetables ~ our cheese ravioli is composed of ricotta, parmesan and mozzarella cheese with spinach	
Fettuccine Alfredo our own variation on the classic cream sauce	6.95
Tortellini (Meat or Cheese) with your choice of our homemade Meat or Tomato Basil sauce	7.95
Spaghetti with your choice of our homemade Meat or Tomato Basil sauce	5.95
Mozzarella Sticks served with fries	5.95
Chicken Fingers served with fries	5.95

★ All kid's meals include soda or milk and a serving of ice cream (chocolate – vanilla – spumoni)

Desserts

Cannoli our homemade shell filled with our amazing cannoli cream and dipped in toasted almonds	6.95
Tiramisu our own variation of this classic dessert	6.95
Cream Puff Sundae served with vanilla ice cream and Sanders hot fudge	7.95
Cheese Cake served with strawberries	6.95
Hot Fudge Brownie served with vanilla ice cream and Sanders hot fudge	7.95
Ice Cream choice of Chocolate, Vanilla or Spumoni	3.95

In addition to an Assortment of Seasonal Confections

Beverages

Lemonade, Ice Tea, Arnold-Palmer	3.00
Coffee	3.00
Espresso	3.50
Cappuccino	4.25
Soft Drinks	2.50



Lino's charges a Corkage Fee \$20.00 per wine bottle