

## APPETIZERS

### Tavola di Salumi

Ever changing assortment of cured meats, cheeses and accoutrement Small 14 Large 24.5

### Crispy Sprouts

Crispy fried brussel sprouts with fried onions, walnuts, & bleu cheese drizzled with balsamic reduction 10

### Calamari Fritti

Crisp fried squid steaks cut thin; served with ammoglio sauce and fresh lemons Small 10.5 Large 19

### Bruschetta

Grilled Palazzo bread with a thin layer of chevre cheese and zesty tomato-olive spread Small 8.5 Large 14

### Ravioli Fritti

Breaded raviolis fried crisp and served with pomodoro sauce for dipping Small 9 Large 15

### Meatballs

Beef & pork meatballs served in a pool of pomodoro sauce and garnished with fresh basil and parmesan cheese 10

When ordering food court-side we ask our guests to place their order within 30 minutes to ensure you have enough time to eat as court-time is limited.

## APPETIZERS

### Spinach and Artichoke Dip

Our house made spinach and artichoke dip served hot with tortilla chips 9.5



Tortilla shares fryer oil with breaded items

### Sausage and Peppers

Choose spicy or mild Italian sausage and peppers; onions and potatoes Small 9.5 Large 17.5

### Panko Crusted Lamb

3 lollipop lamb chops coated with Dijon-mustard and encrusted with panko bread-crumbs; served with mixed greens tossed in a sherry dressing 17

## BRICK OVEN PIZZA

### Pizza Primavera

Vine ripened roma tomatoes, thick-sliced fresh mozzarella and torn fresh basil  
small 13 - large 19.5

### Pizza Palazzo

Crust baked thin with house pizza sauce and shredded mozzarella cheese. **2 basic toppings included**  
small 12.5 - large 19

**Basic toppings:** Pepperoni, red onion, green pepper, ground sausage, green olives, tomatoes, mushrooms

**Gourmet or additional toppings extra (please ask your server for gourmet selections)**

# Palazzo Craft Cocktails

## Michigan Specialties

### Grand Mojito

Fresh basil and raspberry muddled and shaken with Grand Traverse Silver Rum and house made simple syrup Served up tall on ice with a splash of club soda 11

### Mackinac Island

Michigan Cherry Liqueur with vodka, gin, rum and our own sweet & sour mix. Served on the rocks 10

### Michigan Rose

Valentine Vodka, house made rosemary syrup and bitters stirred, not shaken... served up on the rocks 12

### The Detroit Mary

Imported from Detroit! Made with Valentine Detroit Vodka and McClure's Detroit Spicy BloodyMary Mix served with a pickle in a pepper rimmed glass 12

## Fruit Forward

### Sangria Italia

Red wine with lemon lime soda, peach schnapps and brandy served in a tall old world style glass over Ice 9

### Volo 75

Bombay Gin, fresh squeezed lemon juice, simple syrup and lemoncello served chilled, topped with bubbly prosecco 9

## Tequila

### Margarita Liscio

Simple but luxurious. We shake up Patron Silver Tequila, fresh squeezed lime juice and simple syrup. Served on the rocks, we skip the salt rim but its available upon request 15

## Tequila

### The Paloma

The ultimate in summer-time refreshment. Hornitos Plata Tequila poured over a grapefruit-soda with a splash of fresh lime juice and a pinch of salt 12

## Icy Vodka

### Limonata Contorto

Contorto is Italian for twisted and so is this lemonade. We take our house made sour mix and infuse it with vanilla vodka then shake it up and serve it tall on ice 9

### American Mule

Tito's Handmade Vodka over sparkling ginger-ale soda and fresh lime juice 9

## Vodka Martini Mixes

### Pama-Tini

PAMA Liqueur and vodka served with a splash of cranberry juice 11

### Pretty in Pink

Tito's Hand-Made Vodka with a raspberry liqueur and a splash of pineapple. Shaken over ice and served in a martini glass 12

### Tiramisu Martini

A truly decadent drink with vanilla vodka, Frangelico, espresso.. Served chilled and finished with a touch of cream 10

## Bold Bourbon

### Rare Fashioned

A new take on an old classic. Eagle Rare bourbon, bitters and brown sugar simple syrup carefully stirred. Served on the rocks 14

# House Wine

White Zinfandel

Pinot Grigio

Chardonnay

Chianti

Merlot

Cabernet

## Draught Beer

BRAND	STYLE	ALCOHOL	PRICE
Hacker-Pschorr	Hefeweizen	AVB 5.5%	6.50
Peroni Azzurro	Euro Pale Lager	AVB 5.1%	6.50
Griffin Claw NRA IPA	English Pale Ale	AVB 7.2%	6.50
Dragonmead Erik Red	Irish Red Ale	AVB 5.0%	6.50

## Bottled Beer

BRAND	STYLE	ALCOHOL	PRICE
Amstel Light	Light Lager	AVB 4.1%	4.75
Bass Ale	English Pale Ale	AVB 5.1%	5.50
Blue Moon	Witbier	AVB 5.4%	4.75
Budweiser	American Lager	AVB 5.0%	4.00
Bud Light	Light Lager	AVB 4.2%	4.00
Coors Light	Light Lager	AVB 4.2%	4.00
Corona	American Adj.Lager	AVB 4.6%	4.75
Guinness	Irish Dry Stout	AVB 4.2%	6.50
Heineken	Euro Pale Lager	AVB 5.0%	4.75
Killians Red	Amber/Red Lager	AVB 4.9%	4.75
Michelob Ultra	Light Lager	AVB 4.2%	4.50
Miller Lite	Light Lager	AVB 4.2%	4.00
Molson Canadian	American Adjunct Lager	AVB 5.0%	4.50
Samuel Adams	Vienna Lager	AVB 4.9%	4.75
O'Doul's Amber	Low Alcohol Beer	AVB 0.5%	4.75

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# DOLCE

ITALIAN CONFECTIONS & DESSERT

## CHOCOLATE FILLED BEIGNETS

Warm beignets filled with various chocolate fillings accompanied by sides of house made amaretto and espresso-chocolate dipping sauces 8

## TIRAMISU

Traditional Italian dessert made with espresso soaked lady fingers, brandy and a creamy marscapone filling 7

## TORTA AL CIOCCOLATE

Seven Towering layers of moist chocolate cake and decadent fudge filling 12

## CANNOLI

Classic cannoli shells baked in Fraser Michigan filled with our house made pastry cream and dipped in almonds and shaved chocolate  
One Cannoli \$4 or Two Cannolis \$7

## **NEW** PISTACHIO CREAM CAKE

Gluten free vanilla cake layered with pastry cream and pistachio frosting, coated with almonds and pistachios in a pool of amaretto sauce 10

# PALAZZO di BOCCCE



## More Than Meets the Eye

### A Whole Lot of Fun Under One Roof

## Italian Dining Room

Sophisticated yet casual

## Bocce Rental

Rental durations from 1 up to 2 hours priced per person

## Group Events

The perfect setting for social gatherings, corporate outings and every special celebration

## Social Bocce Leagues

Morning or evening, anyone can join



**Available at the front desk  
Palazzo di Bocce gift cards  
are available in any  
denomination and never expire**

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