

APPETIZERS

Tavola di Salumi

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

Calamari Fritti

Crisp fried squid steaks cut thin; served with ammoglio sauce and fresh lemons Small 10.5 - Large 19.5



Crispy Sprouts

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

Meatballs

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



Ravioli Fritti

Breaded raviolis fried crisp and served with pomodoro sauce for dipping Small 9 - Large 16.5



Can be made gluten-free; please ask your server

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

NEW

Zucchine Croccanti

Lightly breaded and flashed fried shoe string zucchini 9



Bruschetta

Grilled Palazzo bread with a thin layer of chevre cheese and zesty tomato-olive spread Small 8.5 - Large 15.5



Sausage and Peppers

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

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)

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DOLCE

ITALIAN CONFECTIONS & DESSERT

NEW

PISTACHIO CRÉME BRULÉE

Silky custard infused with pistachio and vanilla. Topped with a crunchy candy coating and pistachio brittles 8

NEW

MINI DONUTS

Four house made donuts served hot; dusted in cinnamon sugar with chocolate espresso and cider cream sauce for dipping 8

TIRAMISU

Traditional Italian dessert made with espresso soaked lady fingers, brandy and a creamy marscapone filling 8

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 \$8

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**

Palazzo Craft Cocktails

Mackinac Island

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

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

Sangria Italia

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

American Mule

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

Pama-Tini

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

House Wine

*White Zinfandel
Pinot Grigio
Chardonnay*

*Chianti
Merlot
Cabernet*

Draught Beer

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

Bottled Beer

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