

APPETIZERS



Antipasto

Bountiful amounts of genuine imported meats and cheese accompanied with kalamata olives, artichoke hearts and pepperoncini.

For One 9.75 For Two 11.75
For Four 13.75 For Six 16.75

French Fried Ravioli 10.50

Eight delicious beef or cheese filled ravioli with marinara.



Fried Eggplant 10.50

Our award winning eggplant with our Homemade marinara sauce.



Mozzarella Marinara 10.50

Mozzarella hand breaded in our Italian seasoning, baked and covered with our Homemade marinara sauce.

Bruschetta 7.50

Four slices of seasoned Italian bread, brushed with olive oil and topped with our Homemade marinated Roma tomatoes.

Haystack Onion Rings 7.50

Thin sliced onions lightly dusted in seasoned flour and fried.

Garlic Bread (6) 5.75

Homemade garlic spread atop six pieces of Italian loaf.

With melted mozzarella 6.75



Calamari 10.75

Hand breaded tubes and tentacles, crisp and light with our Homemade marinara.

Chicken Drumettes (10) 11.50

Ten hardy breaded chicken drumettes served with BBQ sauce or Homemade creamy parmesan.

Chicken Strips 10.25

Hand breaded in our famous Italian seasonings with BBQ sauce.

Giant Meatball 8.25

8 oz. version of our Homemade meatball served with our Homemade marinara and sprinkled with mozzarella.

Homemade Italian Sausage 8.75

Homemade Italian sausage sauteed with peppers, sweet onion, olive oil and white wine.

Mussels 11.95

Mussels sautéed in garlic, butter and white wine sauce.

Caprese Salad 10.95

Sliced fresh mozzarella, vine ripened Roma tomatoes and fresh basil. Drizzled with extra virgin olive oil and a balsamic reduction.



Elayne and Dominic's wedding in 1953 with Grandma and Grandpa Hauk (left) and Nani and Grandpa Albanese (right)



SALADS

(All salads served with homemade breadsticks)

The Caesar

Gourmet caesar dressing tossed with crisp romaine lettuce, Parmigiano Reggiano and seasoned croutons.

Half 5.95 / Full 9.95

With Grilled Chicken Breast 14.50

With Calamari 14.50

With Salmon 15.50

With Steak 16.50



Antipasto Salad 14.25

A mix of iceberg lettuce and spring mix with imported genoa, capicola, pepperoni, fontinella cheese, artichoke hearts, pepperoncini, kalamata olives and Italian dressing.

Albo Salad 12.25

A blend of crisp iceberg lettuce and spring mix with marinated artichoke hearts, kalamata olives, cucumbers, pepperoncini, red onion and cherry tomatoes.

The Berry Walnut and Chicken 14.25

Crisp spring mix tossed with toasted walnuts, chicken breast and fresh berries.

The Rocket 19.95

5 pan seared scallops on a bed of arugula and shaved Parmigiano Reggiano with a homemade lemon vinaigrette.

Dominic 1946



Elayne 1947



Albanese Signature Item



New Item

PASTAS



Albanese Homemade Spaghetti 12.50
Spaghetti with Nani's Homemade sauce with choice of Handmade meatballs, Italian sausage, meatsauce or mushrooms.



Rigatoni 16.75
Made with DeCecco pasta. This rigatoni comes with sliced grilled chicken breast, mushrooms and our award winning tomato sauce.

Ravioli 16.75
Delicious cheese or meat ravioli served with your choice of our award winning tomato sauce, meatballs, Italian sausage or mushrooms.



Pasta Combo's 16.75
Choose 2 pasta's: spaghetti, rigatoni, lasagna or ravioli and your choice of meatballs, Italian sausage, meatsauce or mushrooms for the perfect dish. An Albanese favorite.



Rigatoni Sorrentina 16.75
Rigatoni baked with ricotta, mozzarella and Parmigiano Reggiano then topped with meatsauce that makes it so delicious.



Mussels alla Albanese 16.75
Mussels sauteed in garlic, butter and a white wine sauce over a bed of fettuccini.

Pasta with Clam Sauce 16.75
Clams sauteed in a garlic, butter, white wine and spices. Tossed with Albanese's Homemade spaghetti or fettuccini. A seafood lovers delight.



Lasagna (Meat or Spinach) 18.25
Thin layers of tender noodles interlaced with ricotta, melted mozzarella, a special blend of meat sauce and then oven baked. An Albanese tradition for over 50 years.



Fettuccini Alfredo 16.75
Fettuccini noodles and broccoli tossed with a blend of parmesan, romano, garlic, butter and cream. Topped with chopped parsley.
With Shrimp add 9.95
With Chicken add 4.95

Gnocchi 15.95
Potato dumplings. The Gnocchi comes with our traditional meat sauce. An Albanese classic.



Orecchiette 16.75
Sauteed broccoli with sliced grilled Italian sausage, orecchiette pasta and tossed with our Homemade marinara topped with Parmigiano Reggiano.



Pasta Alla Vodka 16.75
Roasted chopped garlic, red pepper flakes, vodka and a splash of cream, added to our Homemade marinara. Making this a sauce your pasta will crave. Your choice of fettuccini or rigatoni pasta.



Albanese Signature Item



New Item

MR. MARY - MA - BILL - TOMA



MR. ALEX - JOE - SONNY - JAMES

Dominic and family 1941

Dominic
1949



Best Meatballs

Albanese's is proud winner of the Meatball Challenge



Elayne
1945



Joseph and Francis
Albanese 1927






Grandpa Hauk
second from right
1917




HOUSE SPECIALTIES


Dinners served with a side dish of Spaghetti or Rigatoni, Italian bread and tossed salad. Caesar Salad 2.00 extra. Bleu Cheese 1.50 extra. Not responsible for well-done steak.


 **Sicilian Style Breaded Tenderloin** 27.75
A 12 oz. barrel cut certified Angus beef Tenderloin, breaded and topped with peppers.


Filet of Tenderloin 27.75
A 10 oz. barrel cut certified Angus beef Tenderloin, grilled and served with sauteed mushrooms.

Eggplant Parmigiano 20.50
Crispy breaded eggplant slices baked with marinara sauce Parmigiano Reggiano, melted provolone and mozzarella.

 **Veal Parmigiano** 32.50
An Italian Classic. Select Veal breaded and sauteed in olive oil, topped with provolone, mozzarella and Parmigiana Reggiano.

 **Italian Sausage Cacciatore** 20.50
Sliced Homemade Italian sausage sauteed with mushrooms, green peppers, onions and garlic, then slowly baked in marsala wine, for the perfect combination.

 **Grilled Pork Chops** 24.95
An 16 oz. center cut bone in pork chop, grilled and seasoned with fresh herbs.

 **Albanese Signature Item**


 **New Item**




Chicken Breast Cacciatore 20.50
Chicken breast sauteed with mushrooms, green peppers, onions and garlic, then slowly baked in marsala wine, topped with a chunky red sauce.

 **Chicken Parmigiano** 19.75
A golden plump breaded chicken breast sauteed in olive oil, topped with Parmigiano Reggiano, melted provolone and mozzarella.

Chicken Marsala 19.75
A golden chicken breast sauteed with mushrooms, fresh garlic, white wine and finished with marsala wine.

 **Shrimp** 19.95
Large shrimp hand breaded with our famous Italian seasoning cooked to a golden brown.

 **Salmon Fillet** 19.95
A 8 oz. Atlantic Salmon fillet seasoned, grilled and glazed with a balsamic reduction.

Lake Perch 18.50
Hand Breaded with our Homemade bread crumbs, and fried to a golden perfection.

Walleye 18.50
Hand Breaded with our Homemade bread crumbs and fried to a golden perfection.
For the lighter fare, have your Walleye broiled



Grandpa Albanese
arriving at Ellis Island,
New York 1919

PIZZA

Our traditional thin-crust is from our family restaurant on Keefe Avenue dating back to 1961.

Choose From The Standard Following Toppings

Italian sausage, pepperoni, fresh mushrooms, black olives, onions, bell peppers, tomatoes, fresh basil and anchovies.

Or choose from Authentic Italian toppings

Fresh mozzarella, marinated artichokes, kalamata olives, arugula, broccolli and hot gardiniera

Bambino 10" with mozzarella cheese	9.50
Add 1.50 for each standard topping	
Add 2.50 for each authentic topping	
Small 12" with mozzarella cheese	11.50
Add 2.00 for each standard topping	
Add 3.00 for each authentic topping	
Medium 14" with mozzarella cheese	13.50
Add 2.25 for each standard topping	
Add 3.25 for each authentic topping	
Large 16" with mozzarella cheese	15.50
Add 2.50 for each standard topping	
Add 3.50 for each authentic topping	

Try some of our favorite Pizza combinations!

Special

Mozzarella cheese, Italian sausage and pepperoni and mushrooms.

10"	12.50	12"	14.95	14"	17.75	16"	20.75
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Albanese Special

Mozzarella cheese, Italian sausage, mushrooms, pepperoni, black olives, green peppers, onions and anchovies.

10"	14.95	12"	19.75	14"	20.95	16"	23.95
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Classic Combo

Mozzarella cheese, Italian sausage, pepperoni and hot gardiniera.

10"	12.50	12"	14.95	14"	17.75	16"	20.75
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Veggie

Mozzarella cheese, black olives, mushrooms, green peppers, onions, artichoke and tomatoes.

10"	13.95	12"	16.75	14"	19.75	16"	22.75
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Margherita

Fresh mozzarella, fresh basil and extra virgin olive oil.

10"	13.95	12"	16.75	14"	19.95	16"	22.75
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SANDWICHES

All sandwiches include choice of french fries or pasta. Eggplant fries 2.00 extra

 Meatball	8.75
Our delicious Homemade meatballs in our marinara sauce and topped with melted mozzarella.	
Italian Sausage	8.75
Fresh Italian sausage grilled, topped with bell peppers and our marinara sauce.	
Albo Burger	10.95
A 10 oz. Handmade premium certified Angus Beef, grilled, topped with lettuce, tomato, onion and pickle	
With cheese add	1.00
Sicilian Steak	16.50
A 10 oz. certified Angus Beef tenderloin filet, hand breaded, grilled and served with bell peppers.	
 Italian Beef	10.95
Inside round, slowly cooked, shaved thin and seasoned with fresh Italian herbs. Served with hot or mild giardiniera and provolone.	

Dominic and Joe attending family wedding 1977

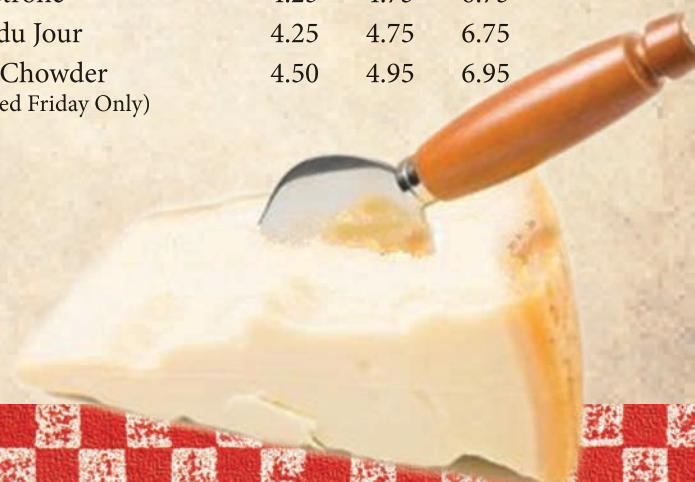


SOUPS

	Cup	Small Bowl	Large Bowl
Minestrone	4.25	4.75	6.75
Soup du Jour	4.25	4.75	6.75
Clam Chowder (served Friday Only)	4.50	4.95	6.95

Albanese Signature Item

New Item





Back: Auntie Toma, Dominic
Front: Auntie Helen, Auntie Chris
and Auntie Fofe 1941

Welcome to Albanese's Roadhouse, where fine Italian cuisine has always been a tradition. Since 1940 when Joseph and Francis Albanese developed their own Italian dinners and a house wine from recipes known only to relatives in Italy, their son Dominic, like dad, has been dedicated to continue the same tradition of quality and service.

Today, Dominic and his wife Elayne and son Joe offer three generations of expertise in food preparation, mixology and customer service. So, please share with us, the Albanese family, a glass of fine house wine, lunch or dinner, so that you, too, may enjoy the Italian tradition of Albanese's.

Thank you,
The Albanese Family



Lori and Joey
Christmas 1964



Dominic, Joey, Lori and Elayne
1977



Nani "Keefe Ave." 1962

Enjoy Grandma Albanese's homemade favorites at your special event.

Albanese's catering is available for breakfast, lunch, dinner, personal and corporate events of all sizes.

Planning a Party?

Albanese's has *banquet rooms* available for any occasion: private parties, bowling banquets, weddings or business meetings. Our rooms can hold 15 to 80 people. For further information call (262) 785-1930

AlbanesesRoadhouse.com

Prices do not reflect state sales tax. For your convenience, an 18% gratuity will be added to parties of 6 or more.

Absolutely no separate checks. One dinner check per table, please. We cannot issue separate checks as they make the preparation of your order very difficult.

No substitutions. Our dishes do not contain MSG. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.