

*Welcome to*

# MORO'S

*of Allen Park  
International Cuisine...*



*We hope you enjoy one of our many veal dishes.*

*We at "Moro's" want to create an aroma and taste that will bring you back... Your bread and butter, means our bread and butter... Please try one of our many delightful sautéed dishes, for your palate's enjoyment.*

*Thank you in all sincerity for your patronage...*

*...Thomas Moro*

*Thomas & Moro*

# Luncheon Suggestions

Luncheon Menu Served Until 4:00 p.m. Only

## Appetizers & Side Dishes

Soup du Jour.....	Cup 3.25	Bowl 4.25
Shrimp Cocktail.....		9.75
Antipasto Renee.....	For Two 15.00	for Four 20.00
<i>Marinated beef, marinated mushrooms, feta cheese, shrimp, black olives, green Sicilian olives, peppers and tomatoes.</i>		
Green Sicilian Olives.....		5.00
French Fries.....		4.00
Fettuccine Alfredo (half order).....		8.25
Spaghetti Bolognese (half order).....		8.25

## Entrees

Breaded Veal Cutlet.....	Parmesan 11.50	Mozzarella 11.50
Moro's Chicken Livers with Mushrooms.....		10.00
<i>Fresh liver sauteed in wine and mushroom sauce. Served over seasoned rice.</i>		
Fettuccine Alfredo.....		11.50

## Spaghetti

Spaghetti Bolognese with Meat Sauce.....	10.75
Fettuccine Bolognese.....	10.75

## From the Broiler

* Filet Mignon, 6 oz.....	19.50
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## Sandwiches

Phili-Style Honey Baked Ham.....	7.50
<i>With melted Swiss cheese, served with French fries</i>	
Salami, Lettuce, Tomato & Cheese.....	7.50
<i>Served with French fries.</i>	

## Fish

Broiled Cod.....	9.75
Fish & Chips.....	9.75

## Salads

Grecian Salad—a classic.....	Sm. 7.75	Lg. 8.25
<i>With lettuce, chunky morsels of feta cheese, beets, Greek olives, tomatoes, egg and peppers, served with Greek dressing.</i>		
Salad Moro.....		11.75
<i>Lettuce with marinated beef, marinated mushrooms, egg, feta cheese, tomatoes, sliced shrimp, American and Swiss Cheese and ceci beans served with cucumber and sour cream dressing or house dressing.</i>		
House Salad.....		7.00
<i>Crisp green tossed salad with the purest of the God's olive oil, wine vinegar, ceci beans, egg, tomatoes, and iceberg lettuce.</i>		

*Salads tossed at your table!  
All above salads are served with bread and house dressing.*

## Assorted Desserts

*Please Ask Your Waiter*

*Ask About Our Daily Lunch Specials.*

*Luncheon Menu Served Until 4:00 p.m. Only*

*\* Can be cooked to order. Not responsible for well done steaks.*

**NOTICE-** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

MICHIGAN DEPT. OF AGRICULTURE

[www.morosdining.com](http://www.morosdining.com)

# Dinner Suggestions

## Appetizers & Side Dishes

Shrimp Cocktail .....	9.75
Marinated Beef .....	6.25
Marinated Mushrooms .....	5.75
Marinated Artichoke Hearts .....	6.00
Antipasto Renee. ....	For Two 15.00 for Four 20.00
<i>Marinated beef, marinated mushrooms, feta cheese, shrimp, black olives, green Sicilian olives, peppers and tomatoes.</i>	
Saganaki .....	7.00
Green Sicilian Olives .....	5.00
Black Greek Olives .....	5.00
Garlic Toast .....	7.00
Cheese Toast .....	7.50
Feta Cheese (imported) .....	6.00
Beets, Marinated with garlic .....	5.50
Fettuccine Alfredo (half order) .....	8.25
Spaghetti Bolognese (half order) .....	8.25

## Veal & Beef Dishes

*All dinners served with salad, soup, bread and butter, vegetable and potato, House Soup-Minestrone.*

“Veal Marsala”-very popular .....	20.75
<i>Medallions of veal with wine sauce, fresh mushrooms, green peppers and a touch of tomato.</i>	
*“Beef Marsala”-a classic .....	24.75
<i>Sliced tenderloin with mushrooms sauteed in our brown sauce. “Espagnol” with peppers.</i>	
“Veal Mozzarella Marinara” .....	18.25
<i>Veal cutlet baked with mozzarella cheese. Spicy and robust.</i>	
“Veal Piccante”-very light .....	19.25
<i>Thin slices of veal laced with butter, parsley and lemon.</i>	
“Triestina”-tantilizing .....	19.75
<i>Medallions of veal sauteed with artichoke hearts, delicious and tempting.</i>	
“Veal Parmigiana” .....	18.25
<i>With our own tomato sauce and fresh grated Parmesan cheese.</i>	
“Veal Cutlet Maison” .....	19.00
<i>With our own cream sherry sauce, rich.</i>	
“Veal Paprikas”-delicious .....	18.50
<i>Served with homemade noodles and sour cream.</i>	

## More Entrees (Specialties)

* Beef (Tournedos) Rossini .....	27.50
<i>Medallions of prime beef tenderloin sauteed with pate foie gras, Maderia sauce and a touch of cognac.</i>	
Veal Oscar-a classic, served with Alaskan king crab .....	27.00
Veal Columbo-exquisite .....	21.75
Veal Casalunga-with ground prosciutto .....	21.75

## Pasta

*All spaghetti orders served with mixed green salad*

Spaghetti With Mushrooms .....	15.00
Spaghetti With Bolognese .....	14.00
Spaghetti With Marinara Sauce (meatless) .....	14.00
Spaghetti Tetrzzini .....	18.50
<i>Rich wine and cream sauce with sliced chicken, topped with Parmesan</i>	
Spaghetti & Meatballs .....	15.75
<i>With bolognese or marinara sauce.</i>	
Fettuccine Alfredo .....	16.25
<i>With a heavy cream sauce blended with Parmesan cheese and butter</i>	
Spaghetti or Fettuccine Pesto .....	Spaghetti 16.00 Fettuccine 17.00
<i>Pesto or green sauce, fresh sweet basil blended with pecorino and Parmesan cheese, heavily laced with garlic.</i>	

## Fowl

Broiled Half of Chicken .....	15.00
Boneless Breast of Chicken Poulette (cream sauce) .....	15.75
Moro's Chicken Livers with Mushrooms .....	15.50
Chicken Cacciatore .....	16.25

## From the Broiler

* Filet Mignon, 9 oz. ....	26.50
* New York Strip, 14 oz. ....	27.50
Broiled Cod Fish .....	16.00
Fish & chips .....	15.00

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*Moro's*  
*Tablesides Specialties*



## *Entrees*

### *Veal Olympic*

*Veal scallopini sauteed in butter, scallions and mushrooms. Flambe with brandy and madeira wine. Served with a cream sherry sauce.*

### *Shrimp Bordelaise*

*Shrimp sauteed in butter with scallions, mushrooms, green peppers and a light touch of tomato sauce. Flambe with brandy and madeira wine. Served over seasoned rice.*

### *\*Beef Maison*

*Tenderloin of beef sauteed in butter, scallions and a special sauce consisting of tomato, creme sherry and natural beef juices.*

*\*Chateaubriand - Served for 2 or More*

## *Flaming Desserts*

*Served for 2 or More*

### *Cherries Jubilee*

*Cherries flambe with brandy and rum. Served over French vanilla ice cream.*

### *Banana Tropicale*

*Bananas flambe with brandy, rum, creme de banana and creme de almond. Served over French vanilla ice cream.*

### *Macedonian*

*Combination of cherries, bananas and peaches. Flambe with brandy rum, and orange curacao and galliano. Served over French Vanilla ice cream*

## *Reservations Not Accepted*

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