
our story

Papa John Alioto originally founded "Alioto's Garden" in Milwaukee in 1923 and later moved "Alioto's" to Wauwatosa in 1958 where his son's, Angelo and Joe, and his daughter Frances continued to maintain the high standards towards their customers. Alioto's maintains the art of preparation, presentation and service of fine foods with the third generation of Alioto's. Kiki, daughter of Angelo and granddaughter of John, and her husband Tom Warren now own Alioto's. With the help of their children, Michael and Catherine, they maintain the original Alioto Family recipes and traditions. Alioto's and Alioto's Staff will make every effort to make your dining experience a pleasant one.

appetizers

WONTON WRAPPED MOZZARELLA STICKS 7.00

CALAMARI 10.00

SHRIMP SCAMPI 10.00

SAUTÉED SHRIMP In garlic butter 10.00

SHRIMP COCKTAIL 10.00

DEEP FRIED SHRIMP 10.00

GARLIC BREAD 5.00

HOMEMADE ONION RINGS 7.00

CHICKEN TENDERS 8.00

DEEP FRIED CHEESE RAVIOLI (8) 8.00

DEEP FRIED MUSHROOMS 7.50

DEEP FRIED EGGPLANT 8.00

CHICKEN DRUMMIES

Hot or Mild **(10)** 9.00 **(20)** 17.00

soups

ENTRÉE served with Italian bread and butter.

SOUP DU JOUR

CUP 3.50 / BOWL 4.50 / ENTRÉE 5.50

BAKED ONION SOUP

CUP 3.50 / BOWL 4.50 / ENTRÉE 5.50

ALIOTO'S CLAM CHOWDER (Fridays only)

CUP 4.00 / BOWL 5.50 / ENTRÉE 6.00

salads

Served with your choice of dressing.

GRILLED MARINATED CHICKEN BREAST SALAD ∅

Chicken breast marinated in Dijon mustard sauce and grilled.
Served on a bed of crisp greens, tomato, egg and relishes. 13.00

COBB SALAD ∅

Grilled marinated chicken breast served on a bed of crisp greens with
egg, red onion, bleu cheese, bacon, and avocado. 13.50

CAESAR SALAD WITH GRILLED CHICKEN BREAST ∅

Chicken breast marinated in a Dijon mustard sauce and grilled.
Served on a bed of romaine lettuce in a Caesar dressing with
grated Parmesan cheese, croutons, tomato and egg. 13.50

Your choice for the above salads in lieu of chicken:

6 GRILLED SHRIMP* ∅ add 3.00

6 FRESH SHRIMP* ∅ add 3.00

GRILLED 6 OUNCE TENDERLOIN STEAK* ∅ add 5.00

BAKED FRESH SALMON* ∅ add 5.00

CHEF SALAD ∅

Cold crisp greens, tomato, egg, julienne strips of ham, turkey, and cheese. 13.00

STUFFED TOMATO ∅

Stuffed with our special salad of the day,
served with egg and relishes, choice of soup or juice. 13.00

GLUTEN FREE PERSONAL PAN PIZZA

A 10 inch Udi's gluten free pizza crust topped with
sauce, mozzarella cheese, and 3 toppings 14.00

* When dining out or at home, thorough cooking of foods from animal origin reduces the risk of foodborne illness.

∅ These dishes can be modified to be gluten free – please advise the server.

broiled, baked and sautéed

Served with soup or juice, garden salad and your choice of potato, pasta or vegetable.

— substitute caesar salad for 2.00 —

NEW YORK STRIP STEAK \emptyset

USDA Choice cut served with button mushrooms or onion rings.

12 OUNCES 28.00 / 16 OUNCES 33.00

FILET MIGNON \emptyset

Grilled center cut tenderloin served with button mushrooms or onion rings.

9 OUNCES 28.00 / 12 OUNCES 34.00

SURF & TURF \emptyset

Broiled 6 ounce petite filet and two South African lobster tails, served with drawn butter, mushrooms, and au jus. [market price]

SHRIMP & STEAK* \emptyset

Broiled 6 ounce petite filet, mushrooms, au jus and 4 lightly breaded and deep fried or grilled shrimp. 26.00

CRISP ROASTED YOUNG DUCKLING \emptyset

Tender and meaty, served with wild rice, and Cumberland sauce. 27.00

BARBECUED RIBS

Slow roasted ribs with our own special sauce.

HALF RACK 19.00 / FULL RACK 27.00

CALVES LIVER

Sautéed in butter with bacon and onions. 24.00

PRIME RIB OF BEEF \emptyset

(Available Saturday Only)

Our famous prime rib is slowly roasted to tenderness, with exquisite flavor from end cut to end cut. Served with natural au jus.

10 OUNCES 32.00 / 14 OUNCES 38.00

LAMB CHOPS \emptyset

Broiled double thick pair of chops of tender lamb. 27.00

BREADED PORK CHOPS

2 center cut pork chops broiled with our special seasoned bread crumbs. 23.00

GROUND ROUND STEAK

12 ounces of fresh ground steak, broiled to your individual taste, served with button mushrooms. 19.00

BROILED PORK CHOPS \emptyset

Thick pair of center cut chops. 24.00

ALIOTO'S FAMOUS MIXED GRILL \emptyset

Broiled double thick loin lamb chop and double thick loin pork chop with ribbon of bacon. 27.00

BAKED ONE-HALF CHICKEN \emptyset

Tender chicken baked and seasoned to perfection. Served with a side of cranberry sauce. 18.00

Add any of these to the above entrées:

HALF RACK OF BBQ RIBS 9.50

(6) GRILLED OR DEEP FRIED SHRIMP \emptyset 8.00

SOUTH AFRICAN LOBSTER TAIL \emptyset [market price]

JUMBO SHRIMP

8 shrimp lightly breaded and deep fried. 24.00

(8) GRILLED SHRIMP \emptyset 24.00

RAINBOW TROUT \emptyset

From icy Wisconsin water. 24.00

FRESH WHITEFISH \emptyset

Delicate fillet baked to perfection. 27.00

BAKED FRESH SALMON \emptyset

Delicate fillet served on a bed of angel hair pasta with a creamy dill sauce. 26.00

BROILED COD ALMONDINE \emptyset

Lightly seasoned, broiled Icelandic cod served with drawn butter. 20.00

ORANGE ROUGHY \emptyset

Broiled deep-water fish. 25.00

SEAFOOD PLATTER

South African lobster tail, grilled shrimp, fried shrimp, scallops and Icelandic cod are the seafood delicacies served together with drawn butter. [market price]

SOUTH AFRICAN LOBSTER TAILS \emptyset

Highest quality cold water lobster tails cooked to juicy perfection, served with drawn butter. [market price]

DEEP SEA SCALLOPS

Sweet scallops, lightly breaded and deep fried to a golden brown, served with tartar or cocktail sauce. 23.00

VEGETABLE PLATTER \emptyset

Assorted steamed vegetables, broccoli, cauliflower and carrots. 19.00

italian selections

Served with soup or juice, garden salad and your choice of potato, pasta or vegetable.

All veal entrees are made with tender milk fed prime veal — substitute caesar salad for 2.00

VEAL SCALLOPINI

Tender veal sautéed in butter, with onions, mushrooms and green peppers simmered in homemade tomato sauce. 29.50

VEAL PICCANTI

Our tender veal sautéed or breaded, in a lemon butter wine sauce. 29.50

VEAL LEONARDO

Breaded pan fried veal sautéed with mushrooms, onions and green peppers, topped with homemade tomato sauce and crowned with mozzarella cheese. 29.50

VEAL SICILIANO

Breaded pan fried veal sautéed and topped with onions, green peppers and mushrooms. 29.50

VEAL PARMESAN

Breaded prime veal steak topped with mozzarella cheese and homemade tomato sauce. 28.00

STEAK ROMANO ∅

Choice 9 oz. tenderloin with sautéed onions, mushrooms, green peppers and herbs, topped with mozzarella cheese. 29.00

SICILIAN STEAK*

Choice 9 ounce breaded tenderloin sautéed with green peppers, mushrooms and onions. Served with soup or juice, garden salad and your choice of potato or pasta. 28.00

CHICKEN ROMANO ∅

Grilled chicken breast with sautéed onions, mushrooms, green peppers and herbs, topped with melted mozzarella cheese. 21.00

CHICKEN PARMESAN

Breaded chicken breast topped with mozzarella cheese and homemade tomato sauce. 20.00

CHICKEN & PASTA ∅

A grilled chicken breast sautéed in garlic & romano butter with broccoli, cauliflower and carrots topped with shaved Parmesan cheese. 20.00

**SUBSTITUTE CHICKEN WITH
(6) GRILLED SHRIMP 24.00**

pasta dinners

Served with a garden salad with your choice of dressing.

— substitute caesar salad for 2.00 —

PASTA

Served with homemade tomato sauce
Spaghetti or Mostaccioli 13.50
Cheese Ravioli 14.50
WITH YOUR CHOICE:
(2) Homemade Meatballs
(2) Homemade Italian Sausages
(1) Meatball & (1) Sausage

PASTA PRIMAVERA

Garden vegetables and fettuccine tossed in a rich creamy sauce. 18.00
WITH GRILLED CHICKEN 20.00
WITH (6) GRILLED SHRIMP 24.00

GLUTEN FREE CHICKEN & PASTA ∅

A grilled chicken breast sautéed in garlic butter with broccoli, cauliflower and carrots topped with shaved Parmesan cheese. 21.00
**SUBSTITUTE CHICKEN WITH
(6) GRILLED SHRIMP 26.00**

a la carte

SIDE GARDEN SALAD 3.00

SIDE CAESAR SALAD 4.00

BROCCOLI OR CAULIFLOWER 5.00

MUSHROOMS EN CASSEROLE 5.00

PASTA 4.00

CHEESE RAVIOLI (4) 6.00

HASH BROWNS 3.50

POTATO 3.50

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sandwiches

Sandwiches include relishes and your choice of soup, garden salad, French fries, chips or cottage cheese.

∅ **add a gluten free bun for 1.50 — substitute caesar salad for 2.00**

TENDERLOIN STEAK* ∅

Petite 6 ounce choice tenderloin broiled to your taste, served on roll. 17.50

BROILED HAMBURGER* ∅

Half pound served on a roll. 11.00

BROILED CHEESEBURGER* ∅

Half pound, topped with cheese, served on a roll. 11.50

CHICKEN PARMESAN SANDWICH

Breaded chicken breast topped with mozzarella cheese, served on a roll with a side of homemade tomato sauce. 11.00

HOMEMADE ITALIAN SAUSAGE

Two links served on Italian bread with sautéed green peppers and onions with homemade tomato sauce on the side. 11.50

GRILLED MARINATED CHICKEN BREAST SANDWICH* ∅

Chicken breast marinated in a Dijon mustard sauce, grilled and served on a roll with lettuce and tomato. 11.00

GRILLED PORK CHOP SANDWICH* ∅

Boneless pork chop grilled, served on a roll with raw onion. 11.00

ITALIAN MEATBALL

Served on Italian bread with our homemade tomato sauce and mozzarella cheese. 10.50

PATTY MELT ∅

Grilled hamburger with fried onions and Swiss cheese grilled on rye. 11.50

CHICKEN ROMANO SANDWICH ∅

Grilled chicken breast topped with mozzarella cheese, sautéed green peppers and onions with homemade tomato sauce on the side. 11.50

TURKEY CLUBHOUSE ∅

Tender white meat, lean bacon, crisp lettuce, sliced tomatoes and mayo. 10.50

SLICED TURKEY ∅

Tender sliced white meat, crisp lettuce, sliced tomatoes and mayo. 9.50

HAM & CHEESE ∅

Sliced lean ham with Swiss or American cheese, crisp lettuce, sliced tomatoes and mayo. 8.00

BACON, LETTUCE, & TOMATO ∅

Lean broiled bacon, crisp lettuce, sliced tomatoes and mayo. 8.50

HAM ∅

Sliced ham, crisp lettuce, sliced tomatoes and mayo. 8.00

WISCONSIN CHEESE ∅

Swiss, Cheddar or American cheese served with crisp lettuce, sliced tomatoes and mayo. 11.00

SPECIALTY WRAPS

Choose: Turkey Club House, Chicken Caesar, or Chicken Cobb 12.00

fish fry

AVAILABLE FRIDAY ONLY

ALIOTO'S FISH FRY

Our famous fish fry, Icelandic cod, served family style with French fries or red potatoes and coleslaw. 13.50

BROILED COD

Broiled Icelandic cod served with a garden salad or coleslaw and choice of potato. 14.00

A LA CARTE HOMEMADE POTATO PANCAKES

Two homemade pancakes with your choice of apple sauce, sour cream or syrup. 3.00

PERCH FRY

Lake perch lightly breaded, served with French fries or red potatoes and coleslaw. 15.00

WALLEYE

Pan fried walleye served with potato pancakes (your choice of apple sauce, sour cream or syrup) and a garden salad or coleslaw. 16.50

COMBINATION PLATE

Fried scallops, shrimp, perch and broiled or fried Icelandic cod. Served with a garden salad or coleslaw and choice of potato. 16.00

FISH FRY PLATE

Two pieces of Icelandic cod served with French fries or red potatoes and coleslaw. 11.75

GLUTEN FREE FISH FRY ∅

Icelandic cod served with French fries or red potatoes and a garden salad or coleslaw. 15.00

GLUTEN FREE PERCH FRY ∅

Lake perch served with French fries or red potatoes and a garden salad or coleslaw. 16.50

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lighter fare

THESE ITEMS ARE NOT AVAILABLE ON FRIDAY.

All entrées include:

- soup, juice, or garden salad —
- choice of potato, pasta, or vegetable —
- choice of coffee, tea or milk and dessert —

PETITE TENDERLOIN STEAK ø

Served with mushrooms, au jus.

6 OUNCES 18.00

NEW YORK STRIP STEAK ø

Served with mushrooms, au jus.

8 OUNCES 17.50

ROAST PRIME RIB OF BEEF ø

(Saturday Only) Served with au jus.

6 OUNCES 19.00

BROILED GROUND ROUND

Served with mushrooms, au jus. 17.50

BROILED PORK CHOPS ø

Two pork chops served with apple sauce. 17.00

BREADED PORK CHOPS

Two Sicilian seasoned breaded chops. 16.50

CALVES LIVER

Served with onions and bacon. 17.00

GRILLED SHRIMP ø

Six seasoned shrimp grilled to perfection. 17.00

SICILIAN STEAK

Breaded with our seasoned bread crumbs. 19.00

VEAL PARMESAN

Breaded pan fried veal topped with mozzarella cheese and homemade tomato sauce. 17.50

CHICKEN PARMESAN

Breaded chicken breast topped with mozzarella cheese and homemade tomato sauce. 16.50

BARBECUED RIBS

Half rack served with American fries. 18.50

BROILED COD ø

Served with tartar sauce. 17.00

SICILIAN COD

Breaded with our seasoned bread crumbs and baked. 17.50

ORANGE ROUGHY ø

Served with tartar sauce. 17.00

BROILED STUFFED FLOUNDER

Stuffed with seafood, broiled and served in a lemon butter sauce. 18.00

BONELESS RAINBOW TROUT ø

Served with tartar sauce. 17.50

JUMBO SHRIMP

Lightly breaded and deep fried shrimp served with cocktail sauce. 17.00

STUFFED SHRIMP

Four deep fried cheese and crabmeat stuffed shrimp. 18.00

DEEP SEA SCALLOPS

Lightly breaded, deep fried, and served with cocktail or tartar sauce. 17.00

FRESH SALMON ø

Served with dill sauce. 18.50

FRESH WHITEFISH ø

Served with tartar sauce. 20.00



3041 N Mayfair Road · Wauwatosa WI 53222
P (414) 476-6900 · F (414) 476-6902 · alios.net

our story

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DEEP FRIED MUSHROOMS 7.50

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Hot or Mild **(10)** 9.00 **(20)** 17.00

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- choice of coffee, tea or milk and dessert —

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Served with mushrooms, au jus.
6 OUNCES 18.00

NEW YORK STRIP STEAK \emptyset

Served with mushrooms, au jus.
8 OUNCES 17.50

ROAST PRIME RIB OF BEEF \emptyset
(Saturday Only) Served with au jus.
6 OUNCES 19.00

BROILED GROUND ROUND

Served with mushrooms, au jus. 17.50

BROILED PORK CHOPS \emptyset

Two pork chops served with
apple sauce. 17.00

BREADED PORK CHOPS

Two Sicilian seasoned
breaded chops. 16.50

CALVES LIVER

Served with onions and bacon. 17.00

GRILLED SHRIMP \emptyset

Six seasoned shrimp grilled
to perfection. 17.00

SICILIAN STEAK

Breaded with our seasoned
bread crumbs. 19.00

VEAL PARMESAN

Breaded pan fried veal topped
with mozzarella cheese and
homemade tomato sauce. 17.50

CHICKEN PARMESAN

Breaded chicken breast topped
with mozzarella cheese and
homemade tomato sauce. 16.50

BARBECUED RIBS

Half rack served with
American fries. 18.50

BROILED COD \emptyset

Served with tartar sauce. 17.00

SICILIAN COD

Breaded with our seasoned bread
crumbs and baked. 17.50

ORANGE ROUGHY \emptyset

Served with tartar sauce. 17.00

BROILED STUFFED FLOUNDER

Stuffed with seafood, broiled and
served in a lemon butter sauce. 18.00

BONELESS RAINBOW TROUT \emptyset

Served with tartar sauce. 17.50

JUMBO SHRIMP

Lightly breaded and
deep fried shrimp served with
cocktail sauce. 17.00

STUFFED SHRIMP

Four deep fried cheese and
crabmeat stuffed shrimp. 18.00

DEEP SEA SCALLOPS

Lightly breaded, deep fried,
and served with cocktail
or tartar sauce. 17.00

FRESH SALMON \emptyset

Served with dill sauce. 18.50

FRESH WHITEFISH \emptyset

Served with tartar sauce. 20.00