

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 3.75	Bowl 4.50
Shrimp Cocktail.....		11.75
Antipasto Renee.....	For Two 18.00	for Four 28.00
<i>Marinated beef, marinated mushrooms, feta cheese, shrimp, black olives, green Sicilian olives, peppers and tomatoes.</i>		
Green Sicilian Olives.....		5.50
French Fries.....		4.50
Fettuccine Alfredo (half order).....		9.50
Spaghetti Bolognese (half order).....		8.50

Entrees

Breaded Veal Cutlet.....	Parmesan 12.50	Mozzarella 12.50
Moro's Chicken Livers with Mushrooms.....		11.50
<i>Fresh liver sauteed in wine and mushroom sauce. Served over seasoned rice.</i>		
Fettuccine Alfredo.....		13.00

Spaghetti

Spaghetti Bolognese with Meat Sauce.....	11.75
Fettuccine Bolognese.....	11.75

From the Broiler

* Filet Mignon, 6 oz.....	21.50
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Sandwiches

Phili-Style Honey Baked Ham.....	8.50
<i>With melted Swiss cheese, served with French fries</i>	
Salami, Lettuce, Tomato & Cheese.....	8.50
<i>Served with French fries.</i>	

Fish

Broiled Cod.....	11.75
Fish & Chips.....	11.75

Salads

Grecian Salad-a classic.....	Sm. 8.75	Lg. 9.75
<i>With lettuce, chunky morsels of feta cheese, beets, Greek olives, tomatoes, egg and peppers, served with Greek dressing.</i>		
Salad Moro.....		13.00
<i>Lettuce with marinated beef, marinated mushrooms, egg, feta cheese, tomatoes, sliced shrimp, American and Swiss Cheese and ceci beans.</i>		
House Salad.....		8.00
<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

Dinner Suggestions

Appetizers & Side Dishes

Shrimp Cocktail	11.75
Marinated Beef	6.50
Marinated Mushrooms	6.00
Marinated Artichoke Hearts	6.25
Antipasto Renee.	For Two 18.00 for Four 28.00
<i>Marinated beef, marinated mushrooms, feta cheese, shrimp, black olives, green Sicilian olives, peppers and tomatoes.</i>	
Saganaki	7.50
Green Sicilian Olives	5.50
Black Greek Olives	5.50
Garlic Toast.	7.50
Cheese Toast	8.50
Feta Cheese (imported)	6.50
Beets, Marinated with garlic	5.75
Fettuccine Alfredo (half order)	9.50
Spaghetti Bolognese (half order)	8.50

Veal & Beef Dishes

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

“Veal Marsala”-very popular	21.75
<i>Medallions of veal with wine sauce, fresh mushrooms, green peppers and a touch of tomato.</i>	
* “Beef Marsala”-a classic	26.25
<i>Sliced tenderloin with mushrooms sauteed in our brown sauce. “Espagnol” with peppers.</i>	
“Veal Mozzarella Marinara”	19.00
<i>Veal cutlet baked with mozzarella cheese. Spicy and robust.</i>	
“Veal Piccante”-very light	20.25
<i>Thin slices of veal laced with butter, parsley and lemon.</i>	
“Triestina”-tantilizing.	20.75
<i>Medallions of veal sauteed with artichoke hearts, delicious and tempting.</i>	
“Veal Parmigiana”	19.00
<i>With our own tomato sauce and fresh grated Parmesan cheese.</i>	
“Veal Cutlet Maison”	19.75
<i>With our own cream sherry sauce, rich.</i>	
“Veal Paprikas”-delicious	19.00
<i>Served with homemade noodles and sour cream.</i>	

More Entrees (Specialties)

* Beef (Tournedos) Rossini	29.00
<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.	28.50
Veal Columbo-exquisite.	23.75
Veal Casalinga-with ground prosciutto	23.75

Pasta

All spaghetti orders served with mixed green salad

Spaghetti With Mushrooms	16.00
Spaghetti With Bolognese	15.00
Spaghetti With Marinara Sauce (meatless)	15.00
Spaghetti Tetrizzini	19.50
<i>Rich wine and cream sauce with sliced chicken, topped with Parmesan</i>	
Spaghetti & Meatballs	16.75
<i>With bolognese or marinara sauce.</i>	
Fettuccine Alfredo.	18.00
<i>With a heavy cream sauce blended with Parmesan cheese and butter</i>	
Spaghetti or Fettuccine Pesto.	Spaghetti 18.00 Fettuccine 19.00
<i>Pesto or green sauce, fresh sweet basil blended with pecorino and Parmesan cheese, heavily laced with garlic and Pine nuts.</i>	

Fowl

Broiled Half of Chicken.	16.50
Boneless Breast of Chicken Poulette (cream sauce)	17.75
Moro’s Chicken Livers with Mushrooms	17.00
Chicken Cacciatora	18.00

From the Broiler

* Filet Mignon, 9 oz.	28.50
* New York Strip, 14 oz.	29.50
Broiled Cod Fish.	18.00
Fish & chips	17.00

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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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