

Our Famous Fountain Follies

Whooper Dooper Sundae **\$10.95**
Truly a Gourmet's Delight

Sliced ripe Bananas as a foundation, five portions of our rich Homemade Ice Cream, including Vanilla and Fruit Flavors. Smothered in Strawberry and Fruit toppings. Finished off with Whipped Cream, Red Maraschino Cherry, salted Pecans and Cashew Nuts.

Banana Royal **\$5.95**

A bed of sliced ripe Banana, three different flavors of our Homemade Ice Cream individually topped with our famous Chocolate, Marshmallow and Caramel toppings. Garnished with Whipped Cream, Red Maraschino Cherry and Crushed Nuts.

Double Chocolate Pecan Whip **\$4.75**

We won first prize with this combination in a contest during the 1930's, and it is still among the favorites of our customers. Two portions of our Dutch Chocolate Ice Cream, sliced ripe Banana covered with our Homemade Chocolate topping finished off with Whipped Cream, Pecans and a Red Maraschino Cherry.

Bachelor's Kiss **\$4.75**

Sliced ripe Banana, one portion of our rich Vanilla Ice Cream covered with thick Frosty Fudge topping and one portion of our Dutch Chocolate Ice Cream covered with thick Marshmallow topping finished off with Whipped Cream, Pecans and a Red Maraschino Cherry.

Sweetheart Sundae **\$4.75**

A Sweetheart of a sundae for Umpteen years . . . One portion of our rich Fruit Ice Cream, sliced ripe Banana, one portion of our Vanilla Ice Cream covered with our flavorful Caramel topping, Whipped Cream, Pecans and a Red Maraschino Cherry.

Fruit Banana Split **\$4.75**

Lagomarcino's version of the traditional banana split. A split ripe banana with one portion of our Fruit Ice Cream and one portion of our Vanilla Ice Cream covered with Pineapple, Cherry and Strawberry toppings, Crushed Nuts, Whipped Cream and a Red Maraschino Cherry.

Hot Sundaes

In 1918, Angelo Lagomarcino purchased the recipe for our Hot Fudge from a traveling candy salesman for twenty-five dollars. Luigia, his wife, was appalled that Angelo would spend that much for a recipe. Fortunately his will prevailed for our customers tell us they have never tasted a better Hot Fudge. The Sauce is still made one small batch at a time and is served in a little pitcher so you can drizzle it as you like on your sundae. *Now available in jars - ask your waitress.*

Hot Fudge Sundae **\$4.00**
A Quad-City Tradition

"The best Hot Fudge in this solar system or any other."
"Roadfood" by Jane & Michael Stern

Two portions of our rich Vanilla Ice Cream topped with Whipped Cream and a Red Maraschino Cherry. Served with a pitcher of our Homemade Hot Fudge Sauce.

1 portion of ice cream **\$3.10**

Hot Fudge Pecan Sundae **\$4.25**

Our Hot Fudge Sundae topped with pecans. Truly a delicious combination.

1 portion of ice cream **\$3.25**

Hot Fudge Banana Split **\$4.95**

Split ripe Banana, two portions of our rich Vanilla Ice Cream topped with Crushed Nuts, Whipped Cream and a Red Maraschino Cherry, served with a pitcher of our Hot Fudge Sauce.

Turtle Sundae **\$4.35**

Two portions of our rich Vanilla Ice Cream smothered with Caramel and Hot Fudge toppings. Garnished with Pecans, Whipped Cream and a Red Maraschino Cherry.

1 portion of ice cream **\$3.30**

Old-Fashioned Sodas **\$4.05**

With two generous portions of our rich Vanilla Ice Cream

ORANGE PINEAPPLE LEMON ROOT BEER
 HOMEMADE CHOCOLATE LIME CHERRY VANILLA
 STRAWBERRY BLACK RASPBERRY

One dip - \$2.65 **Delicious Sundaes** **Two dips - \$3.85**

Made with our rich Homemade Ice Cream

MARSHMALLOW CARAMEL STRAWBERRY
 HOMEMADE CHOCOLATE PINEAPPLE WILD CHERRY
 Frosty Fudge Marshmallow - \$2.95/\$3.95

Malts and Shakes

Regular flavors (same flavors as Sodas) **\$3.95**

Eat-with-a-Spoon Shake or Malt **\$4.05**

Special Flavors with Ice Cream **\$4.85**

Fancy Sundaes

Quad-City Special **\$4.75**

We do hope with a little imagination you can envision this split as a riverboat on the Mississippi. Split ripe Banana, two portions of our rich Ice Cream, smothered with Strawberry and Chocolate toppings, Whipped Cream, Red Maraschino Cherry, Crushed Nuts and a paddlewheel made of cookies.

All That Jazz **\$4.50**

Even Bix Beiderbeck's lips would smack at this sweet fountain treat. Two round notes of rich Vanilla Ice Cream covered to the tune of Marshmallow and Frosty Fudge Toppings, ending on a high note of Roasted Cashews, Whipped Cream and a Red Maraschino Cherry.

Mississippi Marvel **\$4.00**

This mighty sundae lives up to its name with a river of Hot Fudge Sauce flowing east and west over a double dip of Mocha Fudge Ice Cream capped with waves of Whipped Cream and a Red Maraschino Cherry.

Caramel Crunch Sundae **\$4.25**

Two portions of our rich Vanilla Ice Cream topped with thick caramel topping. Finished off with Whipped Cream, Red Maraschino Cherry and our Butter Crunch sprinkled over it.

Italian Sundae **\$4.75**

Sliced ripe Banana, one portion of our rich Strawberry Ice Cream topped with luscious Caramel topping and one portion of our Rich Vanilla Ice Cream topped with Strawberries. Garnished with Whipped Cream, Red and Green Maraschino Cherries and Butter Crunch . . . *Viva Italia!*

Tin Roof **\$4.25**

An old time favorite with two portions of our rich Vanilla Ice Cream topped with our famous Chocolate Sauce, Peanuts, Whipped Cream, and Red Maraschino Cherry.

Wild Cherry Banana Special **\$4.75**

One portion of our rich Fruit Ice Cream, sliced ripe Banana, one portion of our Vanilla Ice Cream, topped with luscious Wild Cherry topping, Whipped Cream, Red Maraschino Cherry and Pecans.

Happy Thought **\$4.75**

Sliced Banana with one portion of our rich Vanilla Ice Cream and one portion of our Fruit Ice Cream. Your favorite topping, Crushed Nuts, Whipped Cream and Red Maraschino Cherry make this a very Happy Thought.

Tasty Sandwiches

White, Wheat or Homemade Light Swedish Rye Bread

CHIPS - 90¢

Try a sandwich on our delicious Homemade Rye Bread made from the same recipe since the 1920's; our customers tell us it is the best bread they have ever tasted.

Baked Ham	\$4.95	White Albacore Tuna Salad	\$4.95
Baked Ham and Swiss Cheese ..	\$5.25	Tuna Melt	\$5.05
Corned Beef	\$5.00	Ham Salad	\$4.65
Reuben	\$5.35	Egg Salad	\$4.50
Roast Beef	\$5.10	Chicken Salad (in season)	\$5.50
Deluxe White Turkey	\$4.95	Veggie	\$4.50
Liver Sausage	\$4.95	Grilled Cheese	\$3.15
Club Sandwich	\$5.75	Peanut Butter and Jelly	\$2.95

Kid's Menu Items

(8 and under)

Choice of: **Peanut Butter & Jelly** or **Grilled Cheese** - **\$3.95**
 served with goldfish and phosphate or small milk

Soups and Homemade Chili

SOUP: Cup - \$2.50 Bowl - \$3.00 **CHILI: Cup - \$2.75 Bowl - \$3.25**
 (In Season)

Salads

Served with Crackers

Bread & Butter 80¢ Extra **Cinnamon Raisin Toast 85¢ Extra**

Tuna Salad Plate	\$5.50	Pineapple Banana Salad	\$2.75
Tuna Salad Tomato Plate	\$5.75	Banana Nut Salad	\$2.50
Ham Salad, Potato Salad, Tomato Plate	\$5.75	Pineapple with Cottage Cheese .	\$2.95
Stuffed Tomatoes (egg, ham, tuna or chicken)	\$5.75	Tomato and Cottage Cheese	\$2.95
Fruit Plate (in season)	\$5.55	Tossed Salad	\$3.25
Fruit Plate with Cottage Cheese	\$6.55	Potato Salad	\$1.95
		Cottage Cheese	\$1.95



Delicious Homemade Pies

\$2.90 **Ala Mode - \$3.65**

Refreshing Drinks and Phosphates

* 1 refill upon request

Fresh Lemonade or Orangeade (in season)	\$1.75	Coca Cola *	\$1.50
Fruit Lemonade	\$2.50	Flavored Coke (Cherry, Vanilla, Chocolate or Lemon *	\$1.50
Iced Tea *	\$1.75	Phosphate Drink * (Cherry, Vanilla, Orange, Strawberry, Lemon or Root Beer	\$1.50
Milk	\$1.50 - \$1.75	Root Beer Float	\$2.75
Chocolate Milk	\$ 1.50 - \$1.95	Seven-Up, regular or diet	\$1.50
Egg Creme	\$1.95		
Diet Pepsi	\$1.50		

GREEN RIVER * **\$1.50**
 This lime thirst quencher became a legend during the late teens.

LAGO * **\$1.50**
 A fruit flavored soda pop concocted by Charlie Lagomarcino in the 1930's.

CITRUS COOLER **\$2.95**
 Your choice of fresh lemonade or orangeade with a scoop of sherbet.

Hot Drinks

Lago's Hot Chocolate, served with Whipped Cream	\$2.50	Tea	\$1.50
Hot Lemonade	\$1.50	Coffee	\$1.50



Angelo Lagomarcino

In 1908 Angelo Lagomarcino, an immigrant from Northern Italy, founded Lagomarcino's Confectionery in Moline, Illinois. Lagomarcino's is renowned for its delectable creations of home-made candy, ice cream, fruit and gourmet baskets.

Lagomarcino's has always been a family business. Angelo and Luigia worked with their children Charlie, Mary and Tom. It was during the depression that Charlie purchased the recipes and equipment of the Meadowbrook Candy Company. Charlie and his cousin Joe Schenone learned the art of working with chocolate. Mary packed the candy boxes, ordered retail merchandise and cooked for the luncheonette. Tom was the ice cream maker.

After the death of his brother and sister, Angelo's son Tom, and his wife Betsy, continued the Moline business. Their six children have all worked in the store. In 1981, Beth Lagomarcino joined her parents in the family business and was later joined by brother Tom Jr. and sister Lisa. Currently a fourth generation is working in the business.

Homemade candy remains an integral part of the business. Anita Schenone, Joe's widow, was the candymaker who oversaw the making of chocolates in the copper-kettle candy kitchen until 2004. Now Beth's husband, Terry, and Tom Jr. continue the tradition with their assistants. At Easter, Lagomarcino's continues the old European art of casting chocolate eggs filled with individually wrapped chocolates or children's candies.

The decor of the Moline store (the fourth location) was carefully planned in 1918. The mahogany booths were custom-built by Moline Furniture Works. The Tiffany-style lamps lighting each booth were designed in New York. Cassini Tile of Rock Island installed the hexagon terazzo floor with blue flowers to compliment the lamps. When the building was built in 1894 the metal ceiling was installed; the original cigar and candy cases are still in use. The quiet nostalgia of the surroundings greet you today. In 1997 a new Lagomarcino's opened in the Village of East Davenport. Many decades after Angelo Lagomarcino's initial venture, the business continues to improve and expand.

Lagomarcino's is a place steeped in family tradition and sometimes, during the busy lunch hour, as you are sitting in one of the gorgeous, handcrafted mahogany booths, you'll start to feel a certain calmness, a satisfying wistfulness; and you'll begin to notice pleasant memories drifting quietly past your table, sweet memories smelling faintly of chocolate.

On behalf of Angelo and all of his descendants, welcome to Lagomarcino's!

"Just may be the best hot fudge in this solar system or any other."
Roadfood, by Jane & Michael Stern

"The best old-fashioned ice cream parlor in the world is Lagomarcino's Confectionery."
Douglas Brinkley, National Geographic Traveler

"Best Homemade candy in the State."
Illinois Magazine



Lagomarcino's

The Finest in Chocolates
Since 1908

Authentic
ICE CREAM PARLOR
& CONFECTIONERY

1422 Fifth Avenue
MOLINE, ILLINOIS
309.764.1814

2132 East 11th Street
DAVENPORT, IOWA
563.324.6137



Winner of the
James Beard
America's Classics Award

Visit our website www.lagomarcinos.com