

Chicken

<i>Chicken Scarpariello</i>	20.95
Boneless Chicken Breast Sautéed with Garlic, Balsamic Vinegar, Italian Sausage and Hot or Sweet Peppers (Also Available on the Bone)	
<i>Chicken Portugese</i>	19.95
Lightly Breaded Chicken Breast with Mozzarella Cheese in a Delicate Marsala Wine Sauce	
<i>Chicken Marsala</i>	19.95
Boneless Chicken Breast Sautéed with Mushrooms in a Delicate Marsala Sauce	
<i>Chicken Francese</i>	19.95
Boneless Chicken Breast Sautéed with Lemon, Butter and White Wine	
<i>Chicken Parmigiana</i>	19.95
Lightly Breaded Chicken Breast with Mozzarella Cheese and Tomato Sauce	
<i>Grilled Chicken Paillard</i>	19.95
Lightly Pounded Chicken Breast Stacked with Roasted Peppers, Sliced Tomato, Portobello Mushroom, Fresh Mozzarella and Basil Pesto	

*All Entrees Served with Choice of Risotto, Potato Croquette or
Linguine and Fresh Vegetable of the Day*

Veal

<i>Veal Alla Casa</i>	21.95
Medallions Layered with Eggplant, Prosciutto and Mozzarella Cheese, in a Delicate Marsala Wine Sauce	
<i>Veal Saltimbocca</i>	21.95
Medallions Layered with Sautéed Spinach, Prosciutto, and Mozzarella Cheese in a Creamy Sherry Wine Sauce	
<i>Veal Marsala</i>	21.95
Medallions Sautéed with Mushrooms in a Delicate Marsala Sauce	
<i>Veal Francese</i>	21.95
Medallions Sautéed with Lemon, Butter and White Wine	
<i>Veal Parmigiana</i>	21.95
Lightly Breaded Medallions with Mozzarella Cheese and Tomato Sauce	

*All Entrees Served with Choice of Risotto, Potato Croquette or
Linguine and Fresh Vegetable of the Day*

From Our Grill

<i>Porter House Steak for Two</i>	49.95
<i>Filet Mignon</i>	29.95
<i>Black Angus Boneless Shell Steak</i>	27.95
<i>Domestic Rack of Lamb</i>	30.95
<i>Twin Pork Chops</i>	23.95
Served with Balsamic Vinegar Peppers	

*All Entrees Served with Choice of Risotto, Potato Croquette or
Linguine and Fresh Vegetable of the Day*

Seafood

<i>Zuppa Di Pesce</i>	25.95
Shrimp, Scallops, Clams, Mussels, Calamari and Scungili, Tossed in a Light Marinara, Fra Diavlo or Bianco Sauce over Pasta	
<i>Filet of Sole</i>	20.95
Broiled with White Wine, Butter and a squeeze of Fresh Lemon	
<i>Filet of Sole Francese</i>	20.95
Lightly Egg Battered Sautéed with Lemon, Butter and White Wine	
<i>Blackened Salmon</i>	18.95
Pan Seared over Mesculine Greens	
<i>Seafood Oreganate</i>	25.95
Broiled Filet of Sole, Shrimp and Scallops with Lemon, Butter, White Wine and Seasoned Bread Crumbs	
<i>Shrimp Scampi</i>	19.95
Sautéed with Garlic, Herbs, Butter, Lemon and White Wine over Pasta	
<i>Shrimp Marinara</i>	19.95
Sautéed with Clams or Mussels, Marinara or Fra Diavlo, Over Pasta	
<i>Shrimp Arrabiata</i>	19.95
Mushrooms, Sun-Dried Tomatoes, Spicy Pink Cream Sauce over Cappellini	
<i>Calamari Red or White</i>	18.95
Sautéed with Clams and Mussels, Marinara, Fra Diavlo or Bianco Sauce	