


## IL POLLAME - CHICKEN

## Petto di Pollo Piccata

Breast of Chicken sautéed with Lemon,
Capers and White Wine Sauce

## Petto di Pollo Marsala

Chicken Breast pan seared with Shiitaki,
Portobello mushrooms and Marsala Wine Sauce

18 Petto di Pollo Parmigiana
Chicken Breast, Breaded \& Baked, Mozzarella
Cheese, Marinara Sauce served with Linguine
18 Pollo alla Romana
Chicken Breast topped with Proscuitto and melted Mozzarella Cheese, Mushrooms in a White Wine Sauce

## IL VITELLO - VEAL

## Scaloppine alla Marsala

The Classic Veal Scaloppine, pan seared with Shiitaki and Portobello Mushrooms with Marsala Wine \& Veal Demi Glaze

## Veal Angelica

Eggwashed Veal Scaloppine, Sauteed with mushrooms, thyme, brandy cream sauce

22 Piccata di Vitello 22
Veal Scaloppine sautéed with Lemon, Capers and White Wine Sauce

24 Cotoletta alla Pamigiana 22
Veal Scaloppine Breaded \& Baked with Mozzarella Cheese, Marinara Sauce, served with Linguine

## LE FRUTTI DI MARE - SEAFOOD

| Scampi Monte Cristo <br> Jumbo Shrimp sautéed with Garlic \& White Wine <br> Sauce OR Tangy Marinara Sauce, served over Linguine | 25 | Festa di Mare <br> Jumbo Shrimp, Scallops, Calamari, Sautéed with Shallots <br> Fresh Herbs, White Wine \& Spicy Marinara Sauce, Over Linguine |  |
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| Branzino Capri | 21 | Salmone Grigliato con Insalata di Cesare* | 26 |
| Grilled Mediterranean Sea Bass with Cherry <br> Tomatos, Spring Onions \& White Wine Sauce |  | Fresh Atlantic Salmon, Grilled OR Blackened <br> served over Caeser Salad |  |

Past Menu Items are Available at your request (Ask your server)

* These items are cooked to order or may contain raw or undercooked ingredients
consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness


## Buon Appetito

Regionally Known Veal Chop
"The Best in Town since 1991"

