

## Pollo-Chicken

- POLLO AL PIACERE**.....\$18.95  
*Choice of francese, piccata, or marsala served with the vegetable of the day or pasta.*
- POLLO SCARPARELLO** .....\$18.95  
*Half boneless chicken cut in pieces, sautéed with garlic, rosemary, vinegar, peppers, Italian sausage, and white wine sauce.*
- POLLO RIPIENO** .....\$19.95  
*Stuffed chicken breast with spinach, roasted peppers, Portobello mushrooms and Mozzarella served over spinach and finished with Chianti reduction.*
- POLLO PARMIGIANO** .....\$18.95  
*Chicken cutlet breaded with Japanese breadcrumbs, baked with marinara sauce and topped with fresh, melted mozzarella, served with pasta.*
- POLLO FIORENTINO** .....\$18.95  
*Sautéed chicken breast, topped with grilled eggplant, roasted peppers, and topped with fontina cheese, served over spinach.*
- POLLO CACCIATORE**.....\$18.95  
*Sautéed chicken breast with wild mushrooms, peppers, and marinara sauce touched with red wine and cappers.*

## Vitello-Veal

- VITELLO AL PIACERE** .....\$22.95  
*Choice of francese, piccata, or marsala served with the vegetable of the day or pasta.*
- VITELLO SINATRA** .....\$22.95  
*Veal scallopine sautéed with artichoke hearts, shiitake mushrooms, sliced tomatoes, topped with fontina cheese, lemon white wine sauce.*
- VITELLO FIORENTINO** .....\$22.95  
*Sautéed veal scallopine, topped with grilled eggplant, roasted peppers, and fontina cheese, served over spinach.*
- VITELLO ALLA SALTIMBOCCA**.....\$22.95  
*Veal scallopine sautéed with a hint of cabernet demiglazed topped with prosciutto di parma, sage and fontina cheese, served over a bed of spinach.*
- VITELLO ALLA MILANESE**.....\$22.95  
*Veal cutlet breaded with Japanese breadcrumbs, fried, served over tri-color Salad and topped with fresh tomatoes, onions, basil, and fresh mozzarella.*
- VITELLO PARMIGIANO**.....\$22.95  
*Veal cutlet breaded with Japanese breadcrumbs, baked with marinara sauce and topped with fresh, melted mozzarella, served with pasta.*

## Carne-Beef

- FILETTO CON FUNGHI E GAMBERI** .....\$26.95  
*Grilled filet mignon cooked to perfection, served over saffron risotto and grilled shrimps topped with Chianti reduction and gorgonzola cheese.*
- BISTECCA DI MANZO ALLA GRIGLIA** .....\$24.95  
*Grilled New York steak served with vegetables of the day, topped with cognac wild mushroom sauce.*
- FEGATO DI VITELLO**.....\$20.95  
*Fresh cut liver sautéed with caramelized onions, veal stock and a touch of red wine vinegar finished with crispy bacon, served with vegetables of the day.*