

POLLO OR VITELLO

(any can be substituted with pasta)

MARSALA, Sautéed, mushrooms, Marsala demi-glaze sauce, roasted potatoes, vegetables
20/21

PICCATA, White wine lemon caper sauce served roasted potatoes and vegetables
20/21

SALTIMBOCCA, Prosciutto, sage madeira demi-glaze, mozzarella cheese roasted potatoes and veg
22/23

FRANCAISE, Egg batter, shallots, white wine lemon sauce, roasted potatoes and veg
21/22

PARMESAN, Topped with pomodoro sauce and mozzarella cheese penne **20/21**

MILANESE, Pan seared breaded, served with mix greens , white balsamic vinaigrette, asparagus and shaved pecorino cheese **20/21**

PESCE

FRUTTI DI MARE, Sautéed scallops, mussels, clams, shrimp, calamari, half of lobster tail in a red or white sauce over house made linguini **28**

SALMON DIJONNAISE, Grilled salmon fillet over sautéed spinach, lentils mustard sauce
20

SHRIMP, Scampi or Fra Diavolo over house made linguini **20**

SHRIMP AL COGNAC. Sautéed shrimp in a creamy cognac sauce saffron risotto, vegetables **20**

CARNE

TUSCAN STEAK TIPS, Roasted potatoes, vegetables, pink peppercorn brandy demi-glaze **21**

CORNISH HEN AL MATONE. Roasted young chicken old country **18**

LAMB OSSOBUCO, Braised lamb shank in a red wine, mushrooms risotto, vegetables **24**