

ENTREES

All entrees served with a side salad, Puree Potatoes and Vegetable medley

Scaloppine Al Limoncello

Sauteed artichokes, sun dried tomatoes, capers, basil finished with homemade limoncello cream sauce.

Veal \$21.98 with Chicken \$17.98

Scaloppine Piccata

Sauteed with capers, lemon and white wine sauce.

Veal \$21.98 with Chicken \$17.98

Scaloppine Al Marsala

Sauteed with mushrooms in a Marsala sauce.

Veal \$21.98 with chicken \$17.98

Scaloppine Saltimbocca

Topped with prosciutto, mushrooms, spinach and fontina cheese in a demi glace sauce.

Veal \$21.98 with Chicken \$17.98

Pork Shank-\$22.98

With a demi glace sauce served on a bed of Potato Puree

Meats

(100% Natural beef)

Your choice of sauce: Marsala sauce, brandy peppercorn sauce, arugula & grana cheese...or plain.

12 oz New York Strip \$19.99

14 oz Ribeye \$20.98

8 oz Filet Mignon \$25.98

PARMIGIANE

Served with a side of house salad & spaghetti with marinara sauce.

Eggplant involtini (vegetarian) – Ricotta stuffed eggplant baked in the oven \$16.98

Eggplant(vegetarian) \$15.98

Chicken \$17.98

Veal \$21.98

Fish Dishes

Both dishes are served with a side house salad

Salmon Mare & Monti

Pan seared Atlantic salmon, with a mushroom sauce and sauteed spinach on top. Served with a potato puree and the vegetable of the day \$21.98

Cioppino Soup

Classic Tuscan style fish soup with clams, scallops, shrimp, calamari, mussels and grouper in a white wine sauce and a little touch of marinara sauce. \$23.98 add lobster tail \$27.98