

Entrees

Half (8-10) Full (16-20)

PARMIGIANA

Topped with homemade sauce and mozzarella

CHICKEN	50.00	80.00
VEAL	65.00	115.00

MARSALA

Sauteed in a classic Marsala wine sauce with fresh mushrooms

CHICKEN	50.00	80.00
VEAL	65.00	115.00

PICCATA

Sauteed with capers in a light wine lemon butter sauce

CHICKEN	50.00	80.00
VEAL	65.00	115.00

CACCIATORIE

With peppers, mushrooms and onions in a sherry wine plum tomato sauce

CHICKEN	50.00	80.00
VEAL	65.00	115.00

VALDOSTANA

Sauteed with ham and mushroom in a light cheese sauce

CHICKEN	50.00	80.00
VEAL	65.00	115.00

SALTIMBOCCA

Sauteed with prosciutto and sage in a Marsala wine mushroom sauce

CHICKEN	50.00	80.00
VEAL	65.00	115.00

BELLE EPOQUE

Sauteed with mushroom, spinach and sun-dried tomato in a Marsala wine sauce

CHICKEN	50.00	80.00
VEAL	65.00	115.00

Side Vegetables

PATATE A FORNO	25.00	40.00
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Oven roasted potatoes with rosemary

STRING BEAN ALMODINE	30.00	50.00
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String bean tossed with toasted almonds in olive oil and garlic

SAUTEED BROCCOLI RABE	35.00	55.00
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In olive oil and garlic

SCAROLE AND FAGIOLI	30.00	50.00
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Escaroli and beans sauteed in olive oil and garlic

