

# Poultry and Veal

Side of spaghetti marinara, salad, and garlic bread included for all chicken and veal entrees (except chicken scaloppini—it is served on a bed of Italian rice). A twice-baked potato may be substituted for the side of spaghetti marinara for \$1.00 extra.

**POLLO AL MARSALA (CHICKEN MARSALA)...**A boneless chicken breast baked in a rich Marsala wine sauce with fresh mushrooms, topped with mozzarella cheese. \$15.95

**POLLO ALLA PARMIGIANA (CHICKEN PARMESAN)...**A juicy breast of chicken baked in a special tomato sauce flavored with parmesan cheese, garnished with ham strips, and topped with melted mozzarella. \$15.95

**HONEY DIJON CHICKEN...**A tender breast of chicken topped with red and yellow peppers, green onions, our unique honey dijon sauce, and mozzarella cheese. \$15.95

**POLLO ALLA SCALOPPINE (CHICKEN SCALOPPINE)...**A juicy breast of chicken, Canadian style ham, and melted mozzarella on top of a bed of Italian wild rice. Baked in a creamy mushroom sauce. A staff favorite! \$15.95

**VITELLO ALLA PARMIGIANA (VEAL PARMESAN)...**Tender veal baked in a parmesan tomato sauce, garnished with ham strips, and topped with mozzarella cheese. \$16.95

**VITELLO ALLA SCALOPPINE (VEAL SCALOPPINE)...**Veal medallions topped with Canadian-style ham, melted mozzarella cheese, and a creamy mushroom sauce. \$16.95

**VITELLO AL MARSALA (VEAL MARSALA)...**A portion of tender veal baked in a rich Marsala wine sauce with fresh mushrooms, topped with melted mozzarella. \$16.95

# Angus Beef

The following entrees may be blackened (Cajun seasoned) upon request and are served with your choice of: spaghetti marinara, Italian rice, twice-baked potato, or steamed vegetables. Not responsible for steaks ordered medium-well or well done.

**TOP SIRLOIN...**Twelve ounce center cut of choice beef. \$17.95

**BEEF TENDERLOIN...**The most tender of all steaks, delicate in flavor and texture (8 ounces). \$23.95

**NEW YORK STRIP...**Twelve ounces of USDA dry aged prime beef. A customer favorite! \$19.95

**ARROSTO DI MANZO (PRIME RIB)...**Slow roasted cut of tender beef (limited quantities available).

Creekstone Farms large cut (14-16 oz..)	\$23.95	Creekstone small cut (10-12 oz..)	\$19.95
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**COMBINATION DINNER...**8 ounce grilled chicken breast or 5 jumbo shrimp may be added to any of our steak dinners.  
~Chicken add \$4.95      ~Shrimp add \$5.95

# Seafood Specialties

Salad and garlic bread included for all seafood items.

**GAMBERI AL BURRO (BUTTER SHRIMP)...**Jumbo shrimp sprinkled with bread crumbs, baked in a savory sauce of real butter, garlic, lemon, and dill. Served on a platter of steaming parmesan fettuccine. \$16.95

**SALMON VENETO...**Thick cut portion of this flavorful fish, baked in a white wine with mushroom sauce and topped with slivered almonds. Served with a side of spaghetti marinara. \$17.95

**SHRIMP FRA DIAVOLO...**Shrimp sautéed in olive oil, basil, red pepper flakes, and garlic. Fresh tomatoes, sun-dried tomatoes, mushrooms, and angel-hair pasta are added and tossed in a spicy tomato sauce. \$17.95

**SEAFOOD LASAGNA...**Layers of spinach and white lasagna pasta filled with a rich mixture of baby shrimp, flaky Atlantic cod, and crabmeat. Marinara and a creamy white sauce complete the entree. \$16.95

**ARSELLE AL FORNO (BAKED SCALLOPS)...**Large, flavorful scallops in lemon butter with chives. Coated with a layer of buttered bread crumbs and baked until golden brown. Spaghetti marinara included. \$15.95

**ORANGE ROUGHY PARMESAN...**A generous portion of this white flaky fish, topped with a buttery parmesan sauce touched with green onion, and baked to a golden brown. Spaghetti marinara included. \$16.95