

MAINS

Served with choice of pasta, potato or sauteed broccoli, unless served over pasta add a house salad +1

PARMIGIANA

CHICKEN PARMIGIANA

Breaded cutlet, mozzarella & tomato sauce 20 (GFA)

VEAL PARMIGIANA

Breaded cutlet, mozzarella & tomato sauce 24

EGGPLANT PARMIGIANA

Layered with mozzarella & tomato sauce 20

CHICKEN FRANCESE

Chicken breast dipped in flour & egg, sautéed with lemon, butter & white wine 23

CHICKEN BURRATA (GFA)

Sauteed chicken breast light cream sauce, diced tomatoes, spinach, & burrata cheese 25

CHICKEN MARSALA

Chicken breast dipped in flour, sautéed with Marsala wine & mushrooms 22

VEAL CUTLET MARSALA Breaded Veal 26

SPICY SCAMPI (GFA)

Breaded cutlet sautéed with mushrooms, butter, white wine, garlic & hot cherry peppers
Veal 26 Chicken 22

LIMONE (GFA)

Breaded cutlet, sautéed with lemon, mushrooms, butter, garlic & wine
Veal 26 Chicken 22 (GFA)

EGGPLANT ROLLATINI (V)

Stuffed with ricotta, topped with marinara sauce, & grated parmesan 20

CHICKEN SCARPARIELO

Chicken breast dipped in flour, sautéed with sweet sausage, sweet & hot peppers & potatoes 23

MADEIRA (GFA)

Breaded cutlet sautéed with diced tomatoes, red onions, prosciutto & Madeira wine baked with mozzarella, served over penne
Veal 27 Chicken 23

plate sharing +6

CAPRICCIOSA (GFA)

Breaded cutlet, warm roasted potatoes, chilled diced tomatoes, red onions, fresh mozzarella, basil & balsamic vinaigrette
Veal 26 Chicken 22

SHRIMP SCAMPI (GFA)

Shrimp sautéed with garlic, butter, lemon, white wine, & paprika, served over linguini pasta 26

SALMON (GF)

Garlic, lemon, butter & white wine 26
Puttanesca Style, Plum tomato sauce with capers, black olives, basil & a hint of anchovies 28

SEAFOOD COMBO (GFA)

Shrimp, calamari, clams & mussels simmered in either a butter, garlic, lemon & wine broth OR a spicy or mild plum tomato sauce over linguini 32

SHRIMP FRANCESE

Dipped in flour & egg, sautéed with lemon, butter & white wine 27

FROM THE GRILL

NY STRIP STEAK (GF).

Grilled Black Angus 36
Add shrimp scampi +8

STEAK PIZZIOLA (GF)

NY Strip topped with portabella mushrooms, plum tomato sauce, garlic, red wine & basil 39

STEAK GORGONZOLA (GF)

NY Strip grilled then baked with butter & Gorgonzola drizzled with balsamic reduction 39

PORK CHOPS SORRENTO (GF)

Center cut bone in - Onions, mushroom, butter, garlic, and white wine 29

