

Chicken

Entrees Served With Soup or Salad, Italian Bread & Butter

ITALIAN GRILLED CHICKEN .. *	13.75
GRILLED CHICKEN FETTUCINE ..	13.75
Fettucine alfredo, tossed with chunks of grilled chicken breasts.	
CHICKEN PARMIGIANA .. *	13.75
Fried breaded chicken breast filet in our red sauce, topped with fresh grated parmesan & mozzarella cheese.	
CHICKEN CACCIATORE .. *	13.75
Boneless chicken breast, tomatoes, green pepper, mushrooms & onions simmered in a wine sauce.	
SICILIAN LINGUINE ..	13.75
Chunks of marinated chicken breast, sauteed green peppers, onions, tomatoes, mushrooms & Sicilian olives simmered in our homemade pizzaola sauce & served over our linguine & sprinkled with fresh grated parmesan.	
HERBAL LINGUINE WITH GRILLED CHICKEN ..	13.75
Linguine tossed in butter, olive oil, seasoned with garlic & Italian spices and parmesan cheese. Served with a boneless marinated grilled chicken breast. With sauteed mushrooms & melted swiss cheese add 1.50	
POLLO ARROSTO (Friday & Saturday Night Only) .. *	13.75
One-fourth roasted chicken (Italian style) with spaghetti or french fries or baked potato	
CHICKEN MARSALA .. *	13.75
Breast of chicken floured, sautéed, and simmered in a marsala wine sauce with fresh mushrooms and spices	
CHICKEN PICATTA .. *	13.75
Lightly floured chicken sautéed in butter and served in a white wine sauce with lemon juice and capers	
CHICKEN SAN REMO .. *	15.95
Breast of chicken sautéed in wine, olive oil, Dijon cream sauce, shallots, tarragon, sun dried tomatoes and special spices	
CHICKEN FLORENTINE .. *	14.50
Sautéed chicken breast topped with a delectable mixture of spinach, mushrooms, ricotta cheese and mozzarella cheese and baked in a special red sauce	

Veal

VEAL PARMIGIANA .. *	17.25
Breaded Veal in our red sauce, topped with fresh grated parmesan & mozzarella cheese.	
VEAL PICATTA .. *	17.25
Veal sauteed & served in a white wine sauce with butter and lemon juice & capers	
VEAL SCALLOPINI .. *	17.25
Little veal scallops, sauteed with mushrooms, green peppers & onions in a marsala wine sauce.	
VEAL SALTIMBOCCA FLORENTINE .. *	18.95
Lightly floured sautéed veal topped with ham, spinach, and fontina cheese	

Seafood

FRIED JUMBO SHRIMP .. *	16.75
Hand breaded fresh gulf shrimp.	
BONELESS RAINBOW TROUT .. *	17.95
TWO JUMBO LOBSTER TAILS .. *	39.50
ONE LOBSTER TAIL W/ FILET MIGNON .. *	37.50
SHRIMP SCAMPI .. *	16.75
Jumbo shrimp sauteed in a garlic butter sauce.	
SALMON AMANDINE .. *	19.95
Sautéed salmon with a sweet buttery amaretto sauce and toasted almonds	
SEAFOOD LINGUINE PRIMA VERA ..	19.95
Shrimp, scallops, and crabmeat sautéed with vegetables in a garlic butter sauce and served over a bed of linguine	
SEAFOOD DIAVOLO ..	19.95
Sautéed jumbo shrimp and scallops in a spicy marinara sauce served over a bed of linguine	

Add 8oz. lobster for \$15.00

* = ALSO SERVED WITH CHOICE OF SPAGHETTI OR BAKED POTATO OR FRENCH FRIES