



SECONDI

Served with Vegetable Du Jour

Chicken Picatta

Scaloppini of boneless breast of chicken
in a lemon, butter, caper sauce

\$15.95

Chicken Picatta with Ravioli Alfredo

Scaloppini of chicken with lemon butter, capers sauce
and ravioli in a creamy alfredo sauce

\$15.95

Chicken Marsala

Medallions of chicken breast sauteed in marsala wine
and mushrooms -- topped with pine nuts

\$15.95

Chicken Cacciatore

Scaloppini of boneless breast of chicken with mushrooms,
peppers and onions in a marinara sauce

\$15.95

Chicken Florentine with Fettuccine Alfredo

Boneless breast of chicken rolled and stuffed with spinach,
mozzarella cheese and pine nuts, Madera wine sauce,
served with fettuccine

\$15.95

Chicken Parmigiana

Breaded chicken cutlet with mozzarella cheese
and marinara sauce

\$15.95

Chicken and Sausage alla Nick

Sausage, chicken, peppers, onions and mushrooms sauteed with
a touch of brown sauce

\$15.95

Veal Francaise

Medallions of veal sauteed in a lemon butter wine sauce
topped with capers

\$17.95

Veal Parmigiana

Breaded veal cutlet with fontina cheese and marinara sauce

\$17.95

Veal Saltimbocca

Scaloppini of veal, topped with prosciutto ham and
mozzarella cheese with a Madeira wine sauce

\$17.95

Grenadines of Pork Tenderloin with Gorgonzola Cheese

Pork tenderloin with maderia wine sauce topped
with gorgonzola cheese

\$16.95

Pork Chop

Broiled center cut porkchop - 10oz. with apple sauce

\$14.95

Grenadines of Filet Mignon

Twin files on a bed of porcini mushroom sauce served
with shoestring potatoes

\$29.95

Orange Roughy Almondine

Sauteed with lemon, butter, white wine and sliced almonds

\$17.95

Fresh Filet of Farm Raised Atlantic Salmon

Charbroiled w/lemon butter and caper sauce

\$19.75

Fresh Large Diver Scallops

Hand selected extra large scallops from Maine,
saute meuniere

\$22.95

Fresh Sanddabs

A delicate and mild Pacific ocean species of sole with
lemon butter and white wine sauce

\$16.95

Shrimp Scampi with Linguini

Large shrimp sauteed in lemon juice butter, white wine and
capers, served with linguini in the same sauce

\$23.95

Large Shrimp and Sea Scallops Almondine, Steamed Rice or Angel Hair Pasta

Sauteed in lemon butter, white wine, garlic and almonds

\$22.95

Ossobucco Milanese

Veal shank in brown sauce braised until fork tender,
served with linguini marinara

\$26.95

(Friday and Saturday Nights Only)

— A service charge of \$3.00 will apply to all split orders —