

Pollo E Carne

Chicken Francaise \$27

A boneless breast of chicken sautéed in a light egg batter finished with a sherry and lemon sauce.

Chicken Involtini \$29

Tender boneless breast of chicken stuffed with prosciutto, baby spinach, and mozzarella. Topped with a Marsala-mushroom sauce.

Chicken alla Parmigiana \$27

Boneless breast of chicken coated with a seasoned crumb crust topped with mozzarella and our famous pomodoro.

Chicken alla Milanese \$27

The Chef's Favorite - Breast of chicken, lightly seasoned breadcrumbs, grilled eggplant, and a light lemon and caper sauce.

**Fillet of Sole Parmigiana \$27*

Tender fillet of sole sautéed crisp with a seasoned Parmesan crust draped with a rosemary-caper sauce. Served with angel hair pasta "Alla Checca"

From The Grill-

**Grilled Salmon \$29*

Fresh wild salmon grilled to a moist finish. Served with a mustard dill sauce and your choice of angel hair pasta or potato

**Grilled Lamb Chops \$40*

Baby lamb rack cooked to perfection with a rosemary-mint glaze.

**T-Bone \$36*

A prime grade angus beef grilled to your preference. Served with choice of potato.

**Veal Alla Parmigiana \$29*

Slices of milk fed veal coated with a seasoned crumb crust topped with mozzarella and our famous pomodoro.

**Veal Scaloppini Francaise with Shrimp \$30*

Slices of veal sautéed in a light egg batter topped with grilled prawns and a light sherry and lemon sauce.

**Veal Scaloppini al Marsala \$29*

Slices of milk fed veal sautéed with fresh mushrooms, Marsala wine and natural veal essence.

**Veal /Chicken Picatta \$29/27*

Sautéed chicken or veal with capers and garlic in a delicate lemon butter sauce.

**Veal Chop Milanese \$38*

A center cut veal chop with a seasoned crumb crust topped with fresh mozzarella and a Tomato-basil salsa.

**Monte E Mare \$52*

A duet of petite filet mignon draped with Béarnaise and King crab legs. Add lobster tail for market price.

**Twin Lobster Tails (market price)*

Broiled to a succulent finish with Drawn butter, and asparagus

**Filet Mignon 6 oz./8 oz. \$39/\$42*

A prime cut grilled to your preference Served with your choice of potato.

**Thick Grilled Pork Chop \$29*

A plump pork chop grilled to your preference Over sautéed escarole and Italian white beans

*Thoroughly cooking food of animal origin, including beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or under cooked.