

Pollo E Carne

Chicken Francaise \$24

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

Chicken Involtini \$25

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

Chicken alla Parmigiano \$24

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

Chicken alla Milanese \$24

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

**Fillet of Sole Parmigiano \$26*

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

**Veal Alla Parmigiano \$28*

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

**Veal Scaloppini Francaise with Shrimp \$29*

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

**Veal Scaloppini al Marsala \$28*

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

**Veal /Chicken Picatta \$28/24*

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

**Veal Chop Milanese \$31*

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

*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.