

OTHER HOUSE SPECIALTIES

Eggplant Parmigiana - Breaded eggplant layered with mozzarella cheese and tomato sauce. **\$15.95**

Eggplant Rollatini - Rolled eggplant baked with ricotta cheese, proscuitto, mozzarella and tomato sauce **\$16.95**

Pollo

Chicken Milanese* - Breaded cutlets sautéed with olive oil served with vegetables and potatoes. **\$18.95**

Chicken Parmigiana - Breaded cutlet topped with marinara sauce and mozzarella cheese. **\$18.95**

Chicken Toscana - Sauteed breast of chicken with mushrooms and artichokes served in a white wine sauce. **\$18.95**

Chicken Marsala - Sauteed chicken breast with mushrooms and Marsala wine sauce. **\$18.95**

Chicken Piccata - Sauteed chicken breast with capers, tomatoes, a touch of butter, white wine and lemon. **\$18.95**

Chicken Scarpariello - Sauteed with sausage, minced garlic, onions, sweet and hot cherry peppers in a dry sherry wine sauce. **\$19.95**

Chicken Monte Bianco - Sauteed chicken breast with mushrooms topped with cheese and a brandy cream sauce. **\$19.95**

Vitello

Veal Milanese* - Breaded veal sautéed with olive oil served with vegetables and potatoes. **\$20.95**

Veal Parmigiana - Breaded veal topped with marinara sauce and mozzarella cheese. **\$20.95**

Veal Sorentino - Layers of veal, eggplant, sliced proscuitto and mozzarella cheese baked in marinara sauce. **\$21.95**

Veal Marsala - Sauteed Veal scallopini with mushrooms and Marsala wine sauce. **\$20.95**

Veal Portobello - Sauteed Veal Scallopini with sun dried tomatoes, Portobello mushrooms in a port wine sauce. **\$21.95**

Veal Francese - Sauteed veal Scallopini dipped in egg batter with a lemon white wine butter sauce. **\$21.95**

Pesce

Grilled or Poached Salmon* - In a seasoned broth with white wine served with spinach and potato. **\$21.95**

Sole Oregonata - Pan seared and seasoned with lemon and white wine, herbs and oregano served with vegetables and potatoes. **\$20.95**

Broiled Sea Scallops - Lightly seasoned with lemon and white wine served with vegetables and potatoes. **\$22.95**

Shrimp Scampi - Sauteed with garlic, white wine & herb butter sauce over linguini. **\$22.95**

Clams and Shrimp Fra Diavolo - Sauteed Jumbo Shrimp with whole clams in a spicy marinara sauce served over linguini. **\$22.95**

Shrimp Parmigiana - Breaded shrimp baked with mozzarella cheese and tomato sauce. **\$22.95**

Zuppa Di Pesce - One half lobster, shrimp, clams, calamari and scallops in your choice marinara, scampi or Fra diavolo sauce. **\$28.95**

La Griglia

Chicken Balsamico - Grilled and marinated in balsamic vinaigrette with mixed vegetables. **\$18.95**

Pork Chop Italiano* - Grilled with hot cherry peppers, onions, mushrooms, white wine and tomatoes. Single cut pork chop. **\$14.95** Double cut pork chop. **\$21.95**

Steak alla Roberto* - 12 Oz. Angus New York Strip with mushrooms and a port wine sauce. **\$23.95**

All entrees are served with a choice of house salad or a side dish of pasta. There will be a plate charge \$5.00 for any split plate or shared entrees.

CHILDREN'S MEALS

Chicken Fingers with fries - \$9.95

Chicken Parmigiana - \$9.95

Penne \$7.95 or Ravioli - \$8.95

Mini Steak & Fries - \$14.95

SIDE ORDERS

Pasta with pomodoro sauce \$5.95

Pasta with olive oil, garlic, alfredo, vodka or meat sauce \$7.95

House vegetable of the day \$5.95

Sauteed spinach \$6.95

Sauteed Broccoli Rabbe \$8.95

French Fries \$5.95

House Potato \$5.95

Garden Salad \$5.95

Caesar Salad \$7.95

Meatballs \$5.95

Sausage \$5.95

* Consuming raw or uncooked meats, poultry, seafood shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.