

## **CARNE, POLLAME E PESCE**

### **POLLO ALLA CACCIATORA**

HALF CHICKEN OVER POLENTA IN A SAVORY TOMATO SAUCE

\$18.95

### **POLLO ALLA GRIGLIA**

MARINATED HALF CHICKEN GRILLED UNDER A BRICK

\$16.95

### **POLLO SALTINBOCCA**

CHICKEN BREAST, PROSCIUTTO, FONTINA CHEESE IN A WHITE WINE SAUCE

\$18.95

### **VEAL SALTINBOCCA**

VEAL LOIN, PROSCIUTTO, FONTINA CHEESE IN A WHITE WINE SAUCE

\$23.95

### **PICATA DI POLLO**

CHICKEN BREAST IN A WHITE WINE AND LEMON CAPER SAUCE

\$17.95

### **PICATA DI VITELLO**

VEAL LOIN IN A WHITE WINE AND LEMON CAPER SAUCE

\$22.95

### **POLLO MARSALA**

CHICKEN BREAST WITH MUSHROOMS IN A MARSALA WINE SAUCE

\$17.95

### **VITELLO MARSALA**

VEAL LOIN WITH MUSHROOMS IN A MARSALA WINE SAUCE

\$22.95

### **POLLO PARMIGIANA**

BREADED CHICKEN BREAST WITH MOZZARELLA CHEESE IN A TOMATO SAUCE

\$17.95

### **VITELLO PARMIGIANA**

BREADED VEAL LOIN WITH MOZZARELLA CHEESE IN A TOMATO SAUCE

\$22.95

### **FEGATO DI VITELLONE EMILIANA**

LIGHTLY BREADED VEAL LIVER SAUTÉED WITH ONIONS

\$17.95

**FILETTO AL BALSAMICO**

FILET OF BEEF TOPPED WITH MELTED GORGONZOLA CHEESE IN AN AGED BALSAMIC REDUCTION GRILLED TO YOUR TASTE

\$28.95

**SALMONE ALLA MEDITERRANEA**

GRILLED SALMON FILET TOPPED WITH CHOPPED FRESH TOMATOES, BASIL AND GARLIC

\$20.95

**CALAMARI DORATI**

CALAMARI STEAK SAUTÉED DORE' STYLE

\$18.95