

Poultry

Chicken Marsala	17.25
<i>chicken scallopini sauteed with marsala wine and mushrooms</i>	
Chicken Piccata	17.25
<i>chicken scallopini sauteed with white wine, lemon, butter, capers and artichoke hearts</i>	
Chicken alla Berto	17.25
<i>grilled, pounded-thin chicken breast with spinach, broiled pancetta and fontina cheese</i>	
Chicken Sorrentina	17.25
<i>grilled, pounded-thin chicken breast with grilled eggplant, tomato sauce and fontina cheese</i>	
Chicken alla Parmiggiana	17.25
<i>chicken breast cutlet covered with tomato sauce and cheese</i>	
Chicken Paillard	17.25
<i>grilled, pounded-thin breast dressed with olive oil and garlic, sundried tomatoes and arrugula</i>	
Chicken Aglassato	17.25
<i>skinless, boneless dark meat, seared, deglazed with Marsala, stewed with caramelized onions, carrots, raisins and potatoes</i>	
Chicken alla Cacciatore	17.25
<i>bone-in breast braised with wine, tomatoes, sausage, mushrooms and olives served with pasta</i>	

Fish and Seafood

Shrimp Scampi Style	25.75
<i>garlic butter, lemon and broiled, served with fettuccini Alfredo</i>	
Pescatore Diavolo or Reale	25.75
<i>shrimp, scallops, clams, mussels and calamari in a semi-hot diablo sauce on fettuccini</i>	
Seafood alla Vodka	25.75
<i>shrimp and scallops flambéed with vodka, cream and tomato, on fettuccini and sprinkled with pistachios</i>	
Clams & Mussels alla Uncle Roy	21.75
<i>clams and mussels in their shells, sautéed with shallots, garlic, olive oil, red pepper flecks and white wine served over linguini</i>	
Seared Scallops	25.75
<i>"no chemical" sea scallops wrapped with maple cured bacon, pan seared, garnished with a pink sauce, sun dried tomatoes, and toasted butternut squash "half-moon" ravioli</i>	
Calamari alla Siciliana (Ink optional)	19.75
<i>calamari sautéed with garlic, fresh pomodoro, anchovies, served w/spagbetti & toasted breadcrumbs</i>	

Fresh Fish Specials Daily...

Meat Specialties

Veal alla Berto	25.75
<i>broiled sliced filet layered with spinach, pancetta and fontina cheese</i>	
Veal Alla Parmiggiana	25.75
<i>pounded thin, floured, egg washed and sautéed, covered with tomato sauce and mozzarella</i>	
Braciolone alla Franca	25.75
<i>pounded veal layered with prosciutto, provolone, peas, hard boiled egg and parsley rolled, seared and braised in tomato sauce</i>	
Ossobuco di Vitellina	34.75
<i>double-cut veal shank braised with wine, pancetta and diced tomatoes</i>	
Sausage and Peppers	19.75
<i>HOMEMADE broiled sausage and red bell peppers with spaghetti and tomato sauce</i>	
Lamb Aglassato	22.75
<i>lamb shank braised with caramelized onions, raisins, marsala wine, tomatoes and pasta with potatoes. Sicilian style! CRITICS RAVE!!!</i>	

Rabbit con Veneziana	22.75
<i>hind leg braised with herbs, sausage, mushrooms, olives, cream and a little tomato, served with fettucini</i>	

