

Our Entree Menu

entree dishes

Pollo Palermitana

Breast of chicken with mushrooms, peppers, tomato and a touch of garlic

Petto Di Pollo Donatello

Chicken breast sautéed and garnished with mushrooms, artichokes and zucchini

Sovrana Di Pollo Emiliana

Chicken breast with eggplant and fontina cheese

Vitello Dolce Vita

Veal scaloppini with imported Italian ham, mushrooms and truffle in a light white wine sauce

Scalopinni Di Vitello Alla Sicula

Veal scaloppini cooked with fresh peppers, oregano, tomato and a touch of garlic

Scalopinni Di Vitello Pulcinella

Veal scaloppini sautéed with prosciutto and fontina cheese

Piccata Al Limone

Veal scaloppini in a light sauce of lemon and butter

Ossobuco Alla Milanese

Veal shank with marrow bone, slowly braised in a delicate sauce, served with saffron risotto

Abbacchio Al Forno Alla Ciociara (For Two)

Rack of lamb seared and baked with mustard and herb breadcrumbs, finished in a rosemary demiglaze sauce

14oz. Fracosta Di Manzo

Sautéed sirloin steak served with sweet peppers, oregano, mushrooms, olives and tomato

14oz. Medaglioni Di Manzo Alla Pizzaiola

Two 7oz. medallions of beef tenderloin, the real Neapolitan way, with garlic, tomato and oregano sauce

14oz. Filetto Gioacchino Rossini

Filet of beef with Madeira sauce and pat

18oz. Nodino Di Vitello

Veal chop sautéed with mushrooms in Marsala wine

32oz. Fiorentina

32oz. Porterhouse grilled with rosemary

contorni di stagione – fresh vegetables in season

Zucchini Fritti

Deep-fried baby zucchini

Asparagi All'agro

Cold asparagus, lemon dressing

Spinaci

Sautéed spinach

Funghi Al Salto

Sliced and sautéed mushrooms

Asparagi Parmigiana

Hot asparagus, butter and cheese