



SECONDI PIATTI -ENTREES

Costolette Di Agnello Alla Griglia—Grilled lamb chops with nouvelle potatoes. wild mushrooms and peppers	\$32.00
Coniglio Cacciatore Alla Polenta—Farm rabbit braised in a lightly spiced madiera wine sauce over tuscan polenta	\$28.50
Fegato Di Vitello Veneziana—Calf’s liver sauteed with onions, garlic, red vinagar, fresh herbs.....	\$26.50
Scallopine Di Filetto Di Manzo Portoghese—Scallopini filet mignon in port wine reduction with portobello mushrooms	\$32.00
Tagliata Del Giorno—Steak of the day	P/A
Costolette Di Maiale Con Cipolla E Peperoni— Pan seared pork chops with onions and vinegar pepper.....	\$27.50
Scallopine Pizzaiola—Veal with mushroom, peppers, fresh herbs, in tomato sauce.....	\$24.00
Scallopine Alla Sorrentina— Veal topped with prosciutto, eggplant and melted mozzarella served over a bed of spinach	\$24.00
Vitello Piccata— Veal with artichokes, capers, in lemon wine sauce	\$23.00
Vitello Milanese—Breaded fried veal with tomato, red onions, basil	\$23.50
Cotoletta Alla Parmigiana—Veal parmigiana with today’s vegetables.....	\$24.00
Cotoletta Di Vitello Capricciosa—Breaded veal chop topped with tri-color salad.....	\$34.00
Braciola Napoletana Con Contorno Di Rigatoni—Pork bracirole with a side of rigatoni pasta in San Marzano tomato gravy	\$32.00
Pollo Portobello—Chicken breast topped with portobello mushrooms, in champagne nutmeg cream sauce.....	\$25.00
Pollo Scarpariello—Small pieces of chicken on bone with artichokes. garlic and sausage, red wine vinegar	\$25.00