

Entrées

**All entrées are served with our special
Antipasto plate, house salad and Artisan
Bread**

Osso Bucco

A center cut shank of milk-fed veal browned in olive oil then simmered in a rich stock until fork-tender. Served with Mushroom Risotto and sautéed fresh vegetables.

34.95

Stuffed Shrimp

4 Extra-Large shrimp split, then stuffed with lump crab meat and Asiago cheese, drizzled with butter and baked to perfection. Served with Asparagus Risotto and sautéed fresh vegetables.

31.95

Veal Picatta

Veal tenderloin medallions sautéed in lemon, butter, white wine, and caper sauce. Served with angel pasta and sautéed fresh vegetables.

34.95

Chicken Valdostana

Boneless breast of chicken medallions sautéed in a butter, chicken stock, and white wine sauce layered with Proscitto and Fontina cheese. Served with angel hair pasta and sautéed fresh vegetables.

31.95

Tilapia Fillet with Tomato and Basil

A flakey boneless Tilapia fillet simmered in a tomato, fresh basil, olive oil and parmesan cheese sauce. Served with asparagus risotto and sautéed fresh vegetables.

32.95

Angry Chicken (Pollo Arrabbiato)

A boneless, skinless chicken breast sautéed in olive oil with crushed red peppers, red bell peppers, red onions, and chopped garlic finished with a roasted red pepper cream sauce. Served with angel hair pasta and sautéed fresh vegetables.

29.95