

## PESCE

### **FileSol Francese**

Filet of Sole Sautéed with Lemon and White Wine over Spinach

28

### **Gamberi Marinara**

Shrimp in Marinara Sauce Served over Cappellini

27

### **Tilapia Livornese**

Served with Capers, Black Olives, Onions and Tomatoes

25

### **Salmone Italiano**

Salmon Served with Capers in a Champagne Sauce

23

### **Zuppa di Pesce**

Mixed Seafood in a Light Tomato Sauce

27

## POLLO

### **Pollo Saltimbocca**

Boneless Breast of Chicken Layered with Prosciutto over Spinach

19

### **Pollo con Funghi**

Boneless Breast of Chicken, Grilled and Topped with Sautéed Mixed Mushrooms

18

### **Pollo Piemontese**

Chicken with Zucchini, Shitake Mushrooms, Pignoli Nuts in a Marsala Wine Sauce

19

### **Pollo Romano**

Boneless Chicken, Sautéed with Sweet Peppers, Mushrooms, White Wine in a Light Tomato Cream Sauce

19

## CARNE

### **Scaloppine al Limone**

Thinly Sliced Veal, Sautéed with White Wine, Lemon and Light Butter

20

### **Vitello Parmigiana**

Veal Cutlet Parmigiana Served with Cappellini Pasta

22

### **Scaloppine Frizzante**

Thinly Sliced Veal Sautéed with Champagne and Mushrooms

20

### **Scaloppine Bolognese**

Thinly Sliced Veal Topped with Prosciutto and Mozzarella, Sautéed in a White Wine Sauce

20

### **Lombatina alla Griglia**

Veal Chop, Grilled to Perfection, Served with Potatoes and Mushrooms

39

### **Vitello Rustico**

Breaded Veal Cutlet Topped with an Arugula, Radicchio and Endive Salad

18

### **Scaloppine Terre a Mare**

Thinly Sliced Veal Sautéed with Shallots, White Wine, Shrimp and Apples

24

## VEGETALI

**Broccoli Rabe**

market price

**Fried Zucchini or Spinach**

7