

**COURSE 1**

- ❖ **House salad or Minestrone soup**

**COURSE 2**

- ❖ **Penne Vodka-tossed with penne vodka sauce**
- ❖ **Chicken Milanese-boneless breast of chicken lightly breaded served over a bed of arugula**
- ❖ **Veal Francaise-egg dipped & seared in a lemon butter white wine sauce served over linguini pasta**
- ❖ **Salmon filet-seared with capers, sundried tomatoes in a lemon white wine sauce served over linguini pasta**

**Coffee & Dessert**

**\$33.00**

## COURSE 1

❖ **Combination of four cheese ravioli and spinach  
in a cream sauce**

**Or**

- **Penne in a tomato sauce**

## COURSE 2

❖ **Chicken scarpariello-boneless pieces of chicken  
breast sautéed with sweet sausage, hot peppers  
and onions in a garlic & olive oil sauce**

- **Veal parmigiana**

❖ **Tilapia with black olives, capers, onions in a  
tomato sauce**

- **Coffee & Dessert**

**\$32.00**

**COURSE 1**

- ❖ **Soup or salad**

**COURSE 2**

- ❖ **Penne Vodka-tossed with pink vodka cream sauce**
- ❖ **Chicken parmigiana-pan fried chicken breast topped with mozzarella cheese in a tomato sauce**
- ❖ **Veal scaloppini-with mushrooms in marsala wine sauce**

**Coffee & Dessert**

**\$31.00**

### **COURSE 1**

❖ **Stuffed mushrooms with minced veal & fresh herbs in a demi-glace sauce**

○ **Or**

❖ **Antipaste Verde- asparagus ,prosciutto, artichokes, eggplant in extra virgin olive oil**

### **COURSE 2**

❖ **Sausage ravioli stuffed with sweet Italian sausage in a tomato sauce**

❖ **Chicken with eggplant, roasted peppers, goat cheese in a brandy sauce**

❖ **Medaglioni di pork-medallions of pork in a wild mushroom truffle sauce**

**Coffee & Dessert**

**\$34.00**