

Pollo

POLLO MARTINI 16

Breast of free range chicken in a parmigiano batter sautéed with white wine, lemon & fresh peas

POLLO FILLIBUSTIERE 17

Boneless breast of chicken pan-roasted and tossed with potatoes, cherry peppers & duck sausage, splashed with Port wine & balsamic vinegar

POLLO SCARPARIELLO 16

Pan Seared Chunks of Chicken in a White Wine, Lemon and Garlic Sauce with Artichokes and Sausages

POLLO INFERNO 16

Breast of Chicken Sauteed with Garlic, Cherry Peppers, Shiitaki, Mushrooms and balsamic vinegar

POLLO PAILLARD 15

Grilled served over braised julienne vegetables

POLLO FORESTIERA 16

Boneless breast of chicken sautéed with wild mushroom, cognac & mascarpone

POLLO ALLA TOSCANA 17

Breast of chicken lightly breaded, pan fried topped with vine ripened tomato, basil, Bermuda onions & fresh mozzarella

Vitello

SCALOPPINE ALLA TRIESTINA 19

Sautéed with wild mushrooms, Italian brandy & mascarpone served with nociola potato

SCALOPPINE DI VITELLO PIZZAIOLA 19

Sautéed with roasted garlic, roasted Holland peppers, wild mushrooms & diced plum tomato

SCALOPPINE DI VITELLO CONTRAPPUNTO 19

Sautéed with white wine, topped with Prosciutto, fontina & diced tomato

VITELLO PARMIGIANA 19

Served with Spaghetti and Tomato Sauce

COSTOLETTA DI VITELLO ALLA VALDOSTANA 26

Stuffed with Prosciutto & fontina cheese, baked in white wine & veal stock reduction

COSTOLETTA DI VITELLO MILANESE 26

Lightly breaded & pan seared

Pesce

SALMONE AL SENAPE 21

Filet of Atlantic Salmon in a mustard and Champagne sauce

TONNO AMERICANO 22

Pan Seared Ahi Tuna in a light Port wine reduction, served over braised julienne vegetables

SCAMPI FINO 21

Jumbo Shrimp in a light garlic, white wine and anchiovy sauce

CALAMARI AMALFITANA 18

Fresh Calamari sauteed with garlic, white wine, tomato, virgin olive oil, fresh basil and spices

GAMBERI ALLA PARMIGIANA 20

Jumbo Shrimp, lightly breaded, pan seared, baked with fresh plum tomato & fresh mozzarella

RED SNAPPER ALLA ADRIATICO 20

Filet of Florida Snapper in a light tomato broth, garlic white wine, herbs & little neck clams

Contorni

JULIENNE DI VEGETALI 7

Julienned vegetables sauteed in garlic and oil

BROCCOLI DI RABE 8

Fresh broccoli rabe sauteed in garlic and oil

PURE DI PATATE 7

Mashed Potato

SPINACI AGLIO E OLIO 6

Fresh leaf spinach sauteed in garlic and oil

BROCCOLI SALTATI 6

Fresh broccoli sauteed in garlic and oil

PATATINE FRITTE 6

French fried potato

PLEASE ADVISE YOUR SERVER OR MANAGEMENT OF ANY FOOD ALLERGIES