

# Chicken and Pork Entrees

Dinner salad, garlic bread, and a side of spaghetti marinara included for all entrees (except Chicken Scaloppine, it is served on a bed of Italian rice). A twice-baked potato may be substituted for the side of spaghetti marinara for \$1.00 extra.

**POLLO AL MARSALA (CHICKEN MARSALA)**...Boneless chicken baked in a rich Marsala wine sauce with fresh mushrooms, topped with melted mozzarella. \$16.95

**HONEY DIJON CHICKEN**...A tender breast of chicken topped with red and yellow peppers, green onions, our unique honey dijon sauce, and mozzarella cheese. \$16.95

**TUSCAN PORK TENDERLOIN**...Broiled eight ounce bacon wrapped pork tenderloin seasoned with Italian herbs; served with mixed vegetables. \$16.95

**POLLO ALLA PARMIGIANA (CHICKEN PARMESAN)**...A juicy breast of chicken baked in a special tomato sauce flavored with parmesan cheese, garnished with ham strips, and topped with melted mozzarella. \$16.95

**POLLO ALLA SCALOPPINE (CHICKEN SCALOPPINE)**...A boneless breast of chicken, Canadian style ham, and mozzarella on top of a bed of Italian wild rice; baked in a creamy mushroom sauce. A staff favorite! \$16.95

# Angus Beef

The following entrees are served with salad, garlic bread, and your choice of: twice-baked potatoes, spaghetti marinara, Italian rice, or steamed vegetables (except Pepper Steak, it is served on a bed of Italian rice).

Not responsible for steaks ordered medium-well or well done.

**NEW YORK STRIP**...Twelve ounces of USDA dry aged prime beef. A customer favorite! \$21.95

**BEEF TENDERLOIN**...The most tender of all steaks, delicate in flavor and texture, eight ounce cut. \$24.95

**PEPPER STEAK**...Eight ounces of top sirloin tips sautéed with fresh red, yellow, and green peppers, onions, and mushrooms; served on a bed of Italian rice. \$16.95

**TOP SIRLOIN**...Twelve ounce choice center cut. \$18.95

**ARROSTO DI MANZO (PRIME RIB)**...Slow roasted cut of tender beef (limited quantities available).

Large cut (14-16 oz.)	Small cut (10-12 oz.)
\$24.95	\$20.95

**COMBINATION DINNER**...Eight ounce grilled chicken breast or five jumbo shrimp added to any of our steaks.

~Chicken add \$4.95      ~Shrimp add \$5.95

# Seafood Specialties

Salad and garlic bread included for all seafood items.

**GAMBERI AL BURRO (BUTTER SHRIMP)**...Jumbo shrimp sprinkled with bread crumbs, baked in a savory sauce of real butter, garlic, lemon, and dill. Served on a platter of steaming parmesan fettuccine. \$17.95

**SALMON VENETO**...Thick cut portion of flavorful fish, baked in a white wine with mushroom sauce; topped with slivered almonds. Spaghetti marinara included. \$18.95

**SHRIMP FRA DIAVOLO**...Shrimp sautéed in olive oil, basil, red pepper flakes, and garlic. Fresh tomatoes, sun-dried tomatoes, mushrooms, and angel-hair pasta are added and tossed in a spicy tomato sauce. \$18.95

**SEAFOOD PRIMAVERA**...Shrimp, scallops, angel-hair pasta, and a variety of fresh vegetables tossed together in a white wine and light cream sauce. \$18.95

**SEAFOOD LASAGNA**...Layers of spinach and white lasagna pasta filled with a rich mixture of baby shrimp, flaky Atlantic cod, and crabmeat. Marinara and a creamy white sauce complete the entree. \$17.95

**ARSELLE AL FORNO (BAKED SCALLOPS)**...Large, flavorful scallops in lemon butter with chives. Coated with a layer of buttered bread crumbs and baked until golden brown. Spaghetti marinara included. \$16.95

**TILAPIA PARMESAN**...A generous portion of this white flaky fish, topped with a buttery parmesan sauce touched with green onion, and baked to a golden brown. Spaghetti marinara included. \$17.95