

Secondi

Served with pasta and vegetables
House salad or soup add 2.50 or with Caesar add \$3.50

VITELLO PARMIGIANA...29.50

Tender pieces of breaded veal pan seared topped with Marinara sauce & mozzarella then oven baked.

VITELLO MILANESE...29.50

Breaded veal pan seared & sauteed and then topped with a lemon, butter & white wine sauce.

VITELLO PICCATA...29.50

Tender pieces of veal sauteed in butter, lemon, capers & white wine sauce.

VITELLO MARSALA...29.50

Tender pieces of veal sauteed in a sweet Marsala wine with mushrooms.

VITELLO SCALOPPINI...29.50

Tender pieces of veal sauteed with mushrooms, onions & bell peppers with a touch of Marinara & white wine .

VITELLO e GAMBERONI...35.95

Tender pieces of veal with jumbo prawns sauteed with mushrooms, scallions with a touch of white wine & Marinara sauce.

TRE COMPARI (The 3 Godfathers)...37.95

Chicken, Veal & Prawns sauteed with mushrooms & green onion in a light Brandy & white wine sauce

POLLO INVOLTINI ANDIAMO...27.95

Chicken breast stuffed with Pancetta, Mortadella, spinach & mozzarella sauteed in a white wine & lemon sauce & then oven baked.

POLLO PALERMO...26.50

Boneless chicken breast pan seared in a pink Vodka cream sauce with pieces of prosciutto & mushrooms.

POLLO MARSALA...26.50

Chicken breast sauteed with sweet Marsala wine & fresh mushrooms.

POLLO SIRACUSANA...26.50

Boneless chicken breast sauteed in olive oil with roasted red peppers, capers & garlic in a white wine sauce.

POLLO PICCATA...26.50

Boneless chicken breast sauteed in butter with lemon, capers & white wine.

POLLO GRIGLIA...24.95

Grilled Boneless Chicken Breast with a splash of butter and olive oil.

POLLO PARMAGIANA...26.50

Breaded chicken breast topped with Marinara sauce & mozzarella & then oven baked.

***There is a substitution charge. Split or extra plate fee 2.50
All modifications will result in an upcharge.***