

Fish

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| Salmone Belvedere | Salmon fillet sautéed in lemon, parsley, garlic, giant capers sauce..... | \$22.95 |
| Sogliola di Mare | Filet of sole,egg-battered, pan-roasted, served w/veggies & lemon sauce | \$24.95 |
| Branzino | Chilean Sea Bass baked in parchment paper with fresh tomato,olives, pine nuts, garlic and olive oil | \$26.95 |

Meat

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| Pollo Rollatina | Chicken breast rolled w/ham, fontina cheese and spinach, with potatoes. | \$18.95 |
| Veal Piccata | Scaloppine in a lemon, capers and white wine sauce w/vegetables..... | \$20.95 |
| Brasato Divino | Braised beef complimented by vegetable & red wine sauce w/potatoes... | \$19.95 |
| Bistecca Pepe Verde | 16 oz. Hereford Rib eye sautéed with green peppercorn, brandy and demiglace served with potatoes..... | \$25.95 |
| Veal Milanese | Tender breaded veal, topped with arugula and fresh tomatoes..... | \$21.95 |
| Agnello Divino | Rack of Lamb sautéed w/demi glace sauce served over potatoes..... | \$27.95 |
| Anatra di Lago | 8 oz. Roasted breast of duck w/italian balsamic vinegar sauce served with mashed potatoes..... | \$24.95 |

Side Dishes served with Entrée only

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| Linguine Garlic & Oil..... | \$6.95 |
| Vegetables, Mashed Potatoes..... | \$5.95 |
| Linguine Marinara | \$6.95 |
| Garlic Spinach | \$5.95 |