
Specialties From the Land

Vitello al Pinocchio - \$22^{.95}

A PINOCCHIO TRADITION FOR OVER 30 YEARS. MEDALLIONS OF VEAL TOPPED WITH FRESH TOMATO & MOZZARELLA CHEESE SAUTÉED IN A LIGHT MARSALA WINE SAUCE

Vitello Fantasia - \$21^{.95}

MEDALLIONS OF VEAL SAUTÉED IN A GINGER & PINK PEPPERCORN WHITE WINE SAUCE

Vitello Limone- \$21^{.95}

MEDALLIONS OF VEAL SAUTÉED IN A LIGHT LEMON & WHITE WINE SAUCE

Vitello Madeira - \$27^{.95}

TENDERLOIN OF VEAL TOPPED WITH A MADEIRA WINE & DIJON MUSTARD SEED SAUCE FINISHED WITH A TOUCH OF CREAM

Vitello Parmigiana - \$22^{.95}

BREADED VEAL CUTLET TOPPED WITH MOZZARELLA CHEESE & FRESH TOMATO SAUCE

Provimi Calf Liver - \$19^{.95}

PAN FRIED TO YOUR SPECIFICATION AND TOPPED WITH SAUTÉED ONIONS AND/OR ITALIAN BACON

Pollo Parmigiana - \$18^{.95}

BREADED BREAST OF CHICKEN TOPPED WITH MOZZARELLA CHEESE & FRESH TOMATO SAUCE

Filet Mignon Pinocchio - \$36^{.95}

THICK CUT 8 OZ. FILET MIGNON GRILLED TO PERFECTION TOPPED WITH CREMINI MUSHROOMS & A MARSALA WINE REDUCTION

Please Note: Due To The Thickness of This Cut, The Chef Does Not Recommend Ordering This Filet Mignon Grilled Above Medium

Specialties From The Sea

Seafood Platter - \$49^{.95}

SHRIMP, SCALLOPS, CALAMARI, MUSSELS, CLAMS, MONK FISH & ALASKAN CRAB LEGS PREPARED IN A LIGHT TOMATO BROTH OR A WHITE WINE & GARLIC SAUCE

Shrimp Française - \$26^{.95}

BABY TIGER SHRIMP SAUTÉED IN WHITE WINE, BUTTER & A TOUCH OF GARLIC

Filet of Salmon - \$19^{.95}

AN 8OZ. FILET OF FRESH SALMON GRILLED TO PERFECTION & TOPPED WITH A SAUCE COMPOSED OF EXTRA VIRGIN OLIVE OIL, FRESH LEMON & A VARIETY OF FRESH HERBS