

Dinner

Vitelli (Veal)

Veal Marsala	\$15.95
<i>Slices of milk-fed veal simmered in a light sauce with mushrooms and Marsala wine</i>	
Veal Parmigiana	\$13.95
<i>Medallion of veal sautéed, topped with provolone cheese and tomato sauce, then baked</i>	
Veal Augustino	\$15.95
<i>Mushrooms, artichokes, and broccoli in Sherry wine red sauce with provolone cheese on top of this specialty of the House</i>	
Veal Saltimbocca	\$15.95
<i>Tender veal slices sautéed with mushrooms, prosciutto ham, and topped with mozzarella cheese</i>	
Veal Picatta	\$15.95
<i>Selected veal slices sautéed in a creamy lemon white wine sauce</i>	
Veal Putanesca	\$15.95
<i>Veal sautéed with red onions, capers, olives, feta cheese, in a light garlic and oil sauce, served over fettuccini</i>	
Veal Rigaletti	\$15.95
<i>Our delicious veal topped with thickly sliced eggplant, provolone cheese, and red sauce, then baked to perfection</i>	
Veal Asparagus	\$17.95
<i>Veal sautéed with asparagus, mushrooms, red onion, sun dried tomatoes and feta cheese in a creamy white wine sauce, served over linguine</i>	
Veal, Chicken & Shrimp Marsala	\$19.95
<i>Veal, chicken & shrimp sautéed with mushrooms in a light creamy Marsala wine sauce, served over linguine</i>	
Small salad or Caesar Salad with entrée	\$1.95 extra

Entrées served with Italian bread and your choice of ziti, spaghetti, or potato and vegetable