

## Main Menu

### **Salad**

Organic Mixed Green Salad

*Organic mixed green salad tossed in our house dressing*

Caesar Salad

*Crisp hearts of romaine tossed in our creamy garlic dressing*

Grilled Vegetable Salad

*Grilled vegetables tossed with black olives, fresh tomatoes, feta and red wine vinaigrette*

Gazpacho Salad

*Tomatoes, cucumbers, mushrooms, onions, peppers & celery marinated in Italian tomato dressing*

Insalata Caprese

*Fresh sliced tomatoes and bocconcino, drizzled with balsamic vinaigrette and basil*

Gourmet Spinach Salad

*Fresh spinach, eggs, mandarin oranges, bacon, almonds, and mushrooms in a honey-garlic vinaigrette*

### **Pastas**

Penne Alla Vodka Rose

*Penne in a vodka rose sauce with pancetta*

Penne Primavera

*Penne pasta with grilled vegetables in a rose sauce*

Fusilli Chicken

*Grilled sliced chicken breast, roasted red peppers and sun dried tomatoes in a white wine pesto cream sauce*

Rigatoni Smoked Salmon

*Smoked Norwegian salmon, roasted red pepper, braised leeks, and capers in a vodka rose sauce*

Manicotti

*Pasta stuffed with spinach and ricotta cheese topped with tomato or cream sauce*

Seafood Linguine

*Grilled shrimp, calamari, mussels, clams, roasted garlic in a fresh tomato sauce*

Cannelloni

*Pasta stuffed with minced meat, mozzarella, parmigiana and tomato sauce*

Spaghetti Bolognese

*Forest mushrooms, minced beef, diced tomatoes, red onion, and fresh basil*

Spaghetti Napolitana style

*Spaghetti pasta tossed in a tomato and basil sauce*

## **Entrees**

### **Chicken**

Chicken Cordon Bleu

*Breast of chicken stuffed with black forest ham and Swiss cheese topped with a mushroom sauce*

Chicken Scaloppini

*Grilled breast of chicken sautéed in mushrooms and white wine sauce*

Chicken Marsala

*Grilled breast of chicken sautéed in a marsala sauce*

Chicken Parmigiana

*Breaded chicken breast sautéed in tomato sauce with cheese*

Chicken Cacciatore

*Chicken braised with peppers, onions, mushrooms, tomatoes and white wine*

### **Beef**

Zurcher

*Tender strips of beef smothered in a creamy mushroom & wine sauce*

Stuffed Pepper with Tomato Sauce

*Baked pepper halves stuffed with seasoned ground beef and rice, served with tomato herb*

Dijon Flank Steak

*Beef flank steak marinated in Dijon and topped with a Madagascar pepper corn - port wine reduction.*

Prime Ribs

*Roasted prime rib in a demi glazed sauce*

## **Veal**

Veal Parmigiana

*Breaded veal sautéed in tomato sauce and topped with mozzarella cheese*

Veal Marsala

*Grilled veal sautéed on a marsala sauce*

Veal Scaloppini

*Grilled veal sautéed in mushrooms and white wine*

Veal Limone

*Grilled veal scaloppini sautéed in lemon and white wine sauce*

Veal Italiana

*Veal scaloppini topped with julienne peppers, mushrooms, black olives, and tomato sauce*

Braised Veal Osso Bucco

*Traditional braised veal shanks in a white wine and tomato demi-glaze*

## **Lamb**

Braised Lamb Shank

*Lamb shanks braised in red wine demi glaze enhanced with carrot, celery and onion*

Lamb Navarin

*A traditional French stew with lamb and spring vegetables*

Irish Lamb Stew

*Cubes of Lamb with carrots, potatoes and pearl onions stewed in a tomato sauce*

## **Pork**

Pork Tenderloin

*Pork tenderloin stuffed with roasted red pepper and gorgonzola cheese served with a Portobello demi glaze sauce*

## **Fish & Seafood**

Poached Salmon

*Poached salmon with roasted red peppers, capers and braised leeks in a lemon cream sauce*

Oven Baked Orange Roughy

*Oven baked orange roughy in a fresh tomato lemon butter sauce*

Sole in Mango Sauce

*Fillet of sole in a mango beurre blanc sauce*

Shrimp Diavolo

*Shrimps served in a mildly spicy tomato sauce*

## **Vegetarian**

Eggplant Parmigiana

*Grilled breaded eggplant layered and baked with marinara, parmesan bread crumbs and mozzarella*

Stuffed Pepper with Wild Mushroom Cream Sauce

*Baked pepper halves stuffed with wild mushrooms and rice, served with a white wine cream sauce.*

Baked Polenta

*Polenta triangles ladled with basil marinara and baked with fontina and gorgonzola cheeses*