

# Veal and Chicken Dishes

## **Vitelo Con Carciofe...\$12.95**

Sautéed veal scaloppini with capers, artichoke hearts and spinach in a pinot grigio wine sauce served with rigatoni.

## **Vitelo Con Melanza...\$12.95**

Sautéed veal scaloppini topped with sliced grilled eggplant and fontina cheese with asparagus in a Barolo cream sauce served with penne.

## **Osso Buco...\$15.95**

Braised veal shank with vegetables served over fettuccine.

## **Veal Saltimbocca...\$12.95**

Veal topped with provolone cheese, wrapped in prosciutto, served with rigatoni.

## **Veal Parmigiana...\$12.95**

Lightly Breaded veal cutlet baked in meat sauce and cheese, served with spaghetti.

## **Chicken Parmigiana...\$10.95**

Lightly breaded boneless breast baked in marinara sauce topped with cheese, served with spaghetti.

## **Chicken Lemon...\$10.95**

Boneless breast sautéed with fresh garlic, lemon and a splash of white wine, served with rigatoni.

## **Chicken con Broccoli Alla Panna...\$10.95**

Boneless breast of chicken sautéed with garlic, broccoli and fresh tomatoes in a cream sauce, served with rigatoni.

## **Pollo Arrosto...\$10.95**

Half roast chicken with fresh herbs and seasonings and sautéed seasoned vegetables and rigatoni marinara.

## **Chicken Marsala...\$10.95**

Chicken breast with sautéed wild mushrooms in a marsala wine sauce, served with rigatoni.