

## Sauteed or Steamed Vegetables

Spinach, Mushrooms, Broccoli, Escarole or String Beans	8.95
Broccoli Rabe	10.95

## Chicken Splitting Charge \$4.00 per plate

<b>Chicken Cutlet Parmigiana</b> – topped with mozzarella & red sauce	20.95
<b>Chicken Saltimbocca</b> – topped with prosciutto & mozzarella served over sautéed spinach	19.95
<b>Chicken Marsala</b> – marsala wine with mushroom & brown sauce	20.95
<b>Chicken Francese</b> – white wine, lemon & butter sauce	20.95
<b>Chicken Piccata</b> – capers, lemon, white wine & butter sauce	20.95
<b>Chicken Balsamico</b> – sautéed in a balsamic vinegar reduction brown sauce	20.95
<b>Chicken Artichoke</b> – artichoke hearts, white wine & lemon brown sauce topped with mozzarella	20.95
<b>Chicken Fresh Herbs</b> – sautéed in white wine, lemon & fresh herbs	20.95
<b>Chicken Cardinale</b> – topped with prosciutto, asparagus, roasted peppers & mozzarella in light red sauce	21.95
<b>Chicken Giambotta</b> – sausage, potatoes, vinegar peppers & mushrooms	20.95

## Veal (Milk Fed)

<b>Veal Cutlet Parmigiana</b> – topped with mozzarella cheese	23.95
<b>Veal Saltimbocca</b> – topped with prosciutto & mozzarella served over sautéed spinach	24.95
<b>Veal Marsala</b> – marsala wine with mushroom & brown sauce	23.95
<b>Veal Francese</b> – white wine, lemon & butter	23.95
<b>Veal Funghetto</b> – wild & domestic mushrooms in a light brown sauce	23.95
<b>Veal Piccata</b> – capers, lemon, white wine & butter sauce	23.95
<b>Veal Principessa</b> – topped with prosciutto, eggplant, sliced tomato & mozzarella in a mushroom sauce	24.95