

## PESCE

**Grilled di Salmone Steak** Topped with spinach and garlic in a lemon butter sauce \$16.<sup>50</sup>

**Piccata di Salmone** Norwegian Salmon topped with baby shrimp, mushrooms, lemon and herb \$16.<sup>95</sup>

**Gamberetti Griglia** Grilled shrimp marinated with leek and fresh herbs \$16.<sup>50</sup>

**Scampi a l'Aglio** Jumbo shrimp with mushrooms baked in a garlic, pesto tomato sauce \$16.<sup>50</sup>

**Dentice Livornese** Red Snapper with tomato, capers, Calamata olives in an herb sauce \$16.<sup>50</sup>

**Trout Griglia Rossini** Stuffed with mushrooms, parsley and baby shrimp in a lemon-butter sauce \$15.<sup>50</sup>

**Grilled Swordfish Steak** In a wine-gorgonzola cream sauce \$17.<sup>50</sup>

## CARNE

**Pollo a la Siciliana** Chicken breast sauteed with capers, Calamata olives in a light tomato sauce \$14.<sup>95</sup>

**Pollo a la Parmigiana** Chicken breast with mozzarella cheese in a tomato sauce \$14.<sup>95</sup>

**Scallopine de Vitello e Funghi** Veal medallions, mushrooms in a brandy cream sauce \$16.<sup>55</sup>

**Piccata di Vitello a Limone** Veal piccata sauteed with capers in a lemon butter sauce \$16.<sup>95</sup>

**Vitello a la Valbostana** Veal with julienned Prosciutto, fresh mozzarella in a lemon butter sauce \$16.<sup>50</sup>

## HOUSE SPECIALTIES

**Linguini Agnello** Spicy lamb strips marinated in garlic, balsamic vinegar, pesto and tomato \$14.<sup>95</sup>

**Linguine Frutti di Mare** Shrimp, scallops, mussels and squid in a tomato-lobster sauce \$15.<sup>50</sup>

**Tortellini Giafranco** Norwegian Salmon poached with white wine and fresh spinach served on a bed of capellini in a saffron vodka sauce \$16.<sup>50</sup>

**Tilapia Griglia Rossini** Grilled Tilapia with capers, shallots served in a lemon butter sauce \$15.<sup>50</sup>

**Piccata Marsala** Veal medallions with mushrooms in a marsala wine sauce \$17.<sup>50</sup>

**Bistecca Griglia Cosa Nostra** Grilled New York Strip steak with baby shrimp, rosemary and gorgonzola cheese \$18.<sup>50</sup>

Fish and meat entrees are served with fresh seasonal mixed vegetables and pasta.

Ask for our Tortuffo, Spumoni or house dessert.