

All Entrees are served with a choice of Side Dish and Soup or Salad
 Side Dishes: Pasta with Marinara or Meat sauce, Spinach sautéed with garlic and oil, Cauliflower Grandee, sautéed Mushrooms, and Rosemary roasted Potatoes

pollo

Chicken Parmigiana.....\$14.99

Breaded chicken breasts baked and topped with tomato sauce and baked mozzarella cheese

Chicken Florenza.....\$14.99

Chicken sautéed with spinach and mushrooms in a cream sauce

Chicken Milanese.....\$14.99

Chicken breasts breaded with bread crumbs and pine nuts sautéed and served with your choice of ammoglio or lemon-garlic sauce

Chicken Portobello.....\$15.99

Chicken sautéed with Portobello mushroom slices and prosciutto ham in a white wine sauce and topped with mozzarella cheese

Chicken Eggplant.....\$15.99

Chicken breasts sautéed in a white wine sauce with tomatoes and fresh basil topped with slices of grilled eggplant and melted Fontina cheese

Chicken Marsala.....\$14.99

Tender pieces of chicken sautéed with mushrooms in a Marsala wine sauce

seafood

Grilled Salmon Michelangelo.....\$17.99

Grilled salmon with fresh tomatoes, spinach, and garlic, served with a side of white wine sauce

Perch Piccante.....\$17.99

Michigan perch sautéed with capers in a garlic white wine sauce

Shrimp Scampi.....\$16.99

Shrimp sautéed in a white wine sauce served over risotto, with asparagus spears and lightly finished with lemon

Shrimp Casalinga.....\$16.99

Lightly breaded and fried jumbo shrimp, served with an ammoglio sauce

vitello

Veal Parmigiana.....\$15.99

Lightly breaded slices of veal topped with tomato sauce, and baked mozzarella cheese

Veal Saltimbocca.....\$15.99

Veal sautéed with fresh sage and topped with Prosciutto ham and Fontina cheese in a white wine sauce

Veal Rosa Maria.....\$18.99

Sautéed veal and shrimp seasoned with rosemary and tomatoes in a light Marinara sauce

Veal Spiedini.....\$19.99

Breaded veal stuffed with Prosciutto ham, cheeses, and tomatoes. Served with Ammoglio sauce

specialties

Veal Michelangelo.....\$20.99

Sautéed veal, shrimp, sea scallops, and crab meat in an Aurora sauce

Fettuccine Michelangelo.....\$17.99

Sautéed shrimp and sea scallops in a pesto pomodoro sauce with artichokes tossed with fettuccine pasta

Filet Mignon.....\$24.99

* 8 oz Filet cooked to your desired temperature, served with a side of Chianti cream sauce

Filet Oscar.....\$27.99

* Filet mignon cooked to your desired temperature, topped with hollandaise sauce, lump crab meat, and asparagus spears

Rib eye Steak.....\$23.99

* 12 oz Rib eye prepared Sicilian style or seasoned and grilled. Served with rosemary roasted potatoes and cauliflower

Grilled Lamb Chops.....\$25.99

* Tender lamb chops seasoned and grilled to perfection

Rare: Cool; red throughout

Med-Rare: Warm; red center

Medium: Warm; bright pink throughout

Med-Well: Very warm; pink throughout

Well Done: Hot; brown throughout

* Notice: Consuming raw or undercooked food such as; meats, shellfish, seafood, or eggs may increase your risk of food borne illness