

## **Dinner Menu \$30.12**

### **First Course (choice of one)**

#### **Shrimp Reganati**

Butterflied large gulf shrimp sauteed in butter, brandy, garlic sauce, and topped with seasoned bread crumbs and baked to the golden color

#### **Fried Calamari**

Fresh calamari is lightly marinated then fried and serve with marinara sauce

#### **Sausage & Peppers**

Mild Italian sausage is sauteed with green peppers, diced onions in an extra virgin olive oil and butter sauce

### **Second Course (choice of one)**

#### **Insalata Goat Cheese**

Spring mixed greens with grape tomatoes, diced red onions, diced cucumbers, shaved carrots, crumbled and melted goat cheese with aged balsamic wine vinegar and extra virgin olive oil dressing

#### **Minestrone Soup**

A hearty Italian Vegetable Soup

### **Third Course (choice of one)**

#### **Veal Chop**

Our signature dish of milk fed veal seasoned with fresh rosemary, garlic, sage lemon juice, garlic and broiled

#### **Orange Roughy**

A mild fish from New Zealand lightly dusted with flour, sauteed in olive oil and butter, serve with grapes and toasted almonds

#### **Chicken Sorrentino**

Boneless breast of chicken sauteed in lemon, butter, white wine and topped with melted mozzarella cheese and prosciutto ham

#### **Penne Puttanesca**

Al dente penne pasta with a sauce of fresh skin off cherry tomatoes, capers, diced olives, fresh oregano, grated grana padano cheese and fresh diced basil