

APPETIZERS

(FAMILY STYLE)

Calamari Fritti | Mozzarella Caprese | Antipasto Misto | Asparagus Fritti

PRIMO

Insalata Della Casa

House salad with iceberg and romaine lettuce, baby tomatoes, carrots, cucumber and green onions with a lemon Italian dressing.

Caesar Salad

Classic Caesar with parmesan crisps and croutons.

Insalata Di Spinacci

Our spinach salad served with walnuts, mushrooms, pancetta and hard-boiled egg with a sweet and sour dressing.

Insalata Di Arugula

Arugula served with cucumber, baby tomatoes and shaved parmesan with a Tuscan lemon dressing.

Blue Cheese Wedge

Iceberg lettuce served with cucumber, green onions, blue cheese dressing, topped with pancetta.

Minestrone Di Verdure

Classic Italian soup loaded with a mix of vegetables and beans.

Zuppa Di Giorno

Chef's soup of the day

SECONDO

SALMONE ALLA GRIGLIA

Wild Alaskan salmon grilled and topped with a dill vinaigrette sauce.

PESCE DEL GIORNO

Chefs fresh catch of the day

FILETTO DI MANZO AL BARBARESCO

Grilled Filet Mignon topped with Barbaresco wine sauce served with the vegetable of the day.

POLLO ALLA PARMIGIANA

Breaded breast of chicken topped with mozzarella, tomato sauce and parmesan cheese, served with pasta of the day.

POLLO AL LIMONE

Sautéed breast of chicken with sliced lemon fresh herbs, in a butter sauce, served with vegetable of the day.

POLLO ALLA PICATTA

Sautéed breast of chicken with lemon-butter & capers sauce, served with vegetable of the day.

PETTO DI POLLO ALLA MARSALA

Sautéed breast of chicken with wild mushrooms and sun-dried tomatoes in a Marsala wine sauce, served with vegetable of the day.

**COTOLETTA DI VITELLO
ALLA PARMIGIANA**

Lightly breaded veal cutlet sautéed and topped with mozzarella and tomato sauce.

**COTOLETTA DI VITELLO
ALLA MILANESE**

Lightly breaded veal cutlet, with arugula and lemon dressing.

VITELLO ALLA MARSALA

Sautéed veal scaloppini topped with wild mushrooms and Marsala wine sauce, served with the vegetable of the day.

VITELLO ALLA PICATTA

Sautéed veal scaloppini with capers, lemon and butter sauce, served with vegetable of the day.

DOLCE

ITALIAN CHEESECAKE

TIRAMISU

CHOCOLATE MOUSSE

FRESH BERRY TART

BANANA CREAM PIE

HOSTED BY

Randall C. Pickett, CIMA

&

CHIRON

Chiron Investment Management, LLC

