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## ITALIAN ENTRÉES

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### **Bolognese Sauce**

Red or White Bolognese a Blend of Pork, Beef, and Veal, as well as Mushrooms, Herbs, and Parmesan Cheese.

### **Chicken or Veal Francese**

Coated in Flour, fried in EVOO and coated in a Lemon Butter and White Wine Sauce

### **Chicken or Veal Marsala**

Coated in Flour, sautéed in Olive Oil and finished in a Marsala Wine, Mushroom, Chicken Stock and Butter Sauce

### **Chicken or Veal Parmigiana**

Breaded and fried covered in Marinara Sauce and Mozzarella Cheese

### **Grilled Chicken**

Thinly sliced Chicken Breast seasoned and grilled with EVOO

### **Italian Meatballs**

Ground Beef, Pork and Veal mixed in Marinara Sauce

### **Steak Pizzaiola**

Thinly sliced Steak in Tomato Sauce, Cherry Tomatoes, Olives, and Capers

### **Italian Sausages**

Hot or Sweet Sausages, Peppers and Onions, Garlic, and Oil with Italian Seasonings or Lightly Seasoned Tomato Sauce

### **Creamy Pesto Shrimp**

Parmesan Cheese, Pesto, Heavy Cream with Grilled Shrimp

### **Clams in a Wine Sauce**

Fresh Clams, Basil, and Tomatoes served in your choice of Red or White Clam Sauce

### **Salmon in Lemon and Garlic Sauce**

Baked Salmon in Butter, Garlic, Lemon and White Wine

### **Salmon, Spinach and Sundried Tomatoes**

Salmon Chunks, Spinach in a Light Cream Tomato Sauce

### **Shrimp Fra Diavolo**

Spicy Tomato Sauce with Garlic, White Wine, and Fresh Parsley

### **Shrimp Scampi**

Butter, Red Pepper Flakes, Garlic, Lemon, Parsley and White Wine

### **Shrimp Parmigiana**

Shrimp Breaded and Fried, covered in Marinara Sauce and Topwith Mozzarella Cheese