



# VEAL

**Parmigiana** 19.95

Veal cutlet breaded and baked with mozzarella and marinara sauce

**Marsala** 19.95

Medallions of veal sautéed with mushrooms and Marsala wine in a brown sauce

**Francese** 19.95

Medallions of veal lightly battered and sautéed in lemon butter and white wine

**Piccata** 19.95

Medallions of veal lightly floured and sautéed in lemon, butter, white wine, garlic and capers

**Sorrentino** 19.95

Medallions of veal lightly battered with eggplant, prosciutto and mozzarella in a light brown sauce

**Casalinga** 19.95

Veal cutlet breaded and baked with ham, eggplant and mozzarella in marinara sauce

# EGGPLANT

**Parmigiana** 15.95

Made the traditional way with mozzarella and marinara sauce

**Barese** 17.95

Rolled eggplant stuffed with chicken, spinach and mozzarella

**Forrestiera** 18.95

Stuffed with ricotta and spinach and topped with mozzarella, marinara and Portabella mushrooms

**Eggplant Rollantine** 16.95

Rolled eggplant stuffed with ricotta, spinach and mozzarella

# SEAFOOD

**Shrimp Marinara or Fra Diavolo** 20.95

Tender shrimp simmered in marinara or spicy fra diavolo sauce over linguini

**Calamari Marinara or Fra Diavolo** 19.95

Squid simmered in marinara or spicy fra diavolo sauce and served over linguini

**Mussels Marinara or Fra Diavolo** 18.95

Mussels simmered in marinara or spicy fra diavolo sauce and served over linguini

**Sole Francese** 19.95

Filet of sole in lemon butter and white wine served over rice

**Shrimp Parmigiana** 21.95

Jumbo shrimp breaded, deep-fried and baked with marinara sauce and mozzarella cheese

**Broiled Flounder** 19.95

Filet of flounder broiled in lemon, butter and white wine served over a bed of rice

**Zuppa di Pesce** 26.95

Shrimp, mussels, calamari, scungilli and lobster tail in marinara sauce served over linguini

**Shrimp Francese** 21.95

Tender shrimp sautéed in butter, white wine and lemon served over a bed of rice

**Shrimp Scampi** 21.95

Tender shrimp sautéed in a garlic, butter, white wine and lemon sauce served over a bed of rice

**Shrimp Oreganata** 21.95

Tender shrimp sautéed in a lemon and white wine sauce topped with breadcrumbs

**Seafood San Remo** 24.95

Jumbo shrimp, scallops, sea legs and clams in marinara sauce served over angel hair pasta

**Chicken and Shrimp Flamingo** 21.95

Chicken and shrimp with crabmeat and mozzarella in a scampi sauce



## FROM THE GRILL

**Pork Chops** 21.95

With hot and sweet peppers, onions and potatoes

**Grilled Strip Steak** 25.95

12 oz NY Strip steak in a brandy peppercorn cream sauce

**Rack of Lamb** 26.95

Grilled and served in a port wine reduction

**10 oz Burger** 13.95

Served with bacon, cheddar cheese and hand-cut fries

FAMILY STYLE AVAILABLE ON ANY MEAL ASK SERVER