**Antipasti -family style-**

**Salad**

***~House or Caesar ~***

**ENTRÉES**

***~Penne Alla Scampi~***

*Penne pasta sautéed with shrimp, garlic, extra olive oil in pink cognac sauce*

***~Penne Alla Vodka~***

*Penne pasta with pancetta and peas in rose tomato sauce*

***~Gnocchi Pomodoro or Gorgonzola~***

*Homemade potato pasta with gorgonzola sauce or pomodoro*

***~Fettuccine Alfredo~***

*Fettuccine in alfredo sauce*

***~Pollo Fantasia~***

*Chicken cutlet sautéed with asparagus, topped with mozzarella cheese in lemon white wine sauce*

***~Pollo Alla Marsala~***

*Chicken cutlet sautéed with fresh mushrooms and marsala extra virgin olive oil wine demi-glaze sauce*

***~Veal or Chicken Parmigiana~***

*Lightly breaded (veal or chicken) baked with mozzarella cheese and tomato sauce*

***~Veal Fontana~***

*Veal medallions sautéed with dry porcini mushrooms, prosciutto and mozzarella cheese, in cognac demi-glace sauce*

***~Veal Scaloppini~***

*Veal medallions sautéed with fresh mushrooms and roasted peppers, in white wine tomato sauce touch of demi-glace*

***~ Salmon Alla Bruschette~***

*Grilled salmon served with bruchettes (chopped tomatoes, onions, garlic, basil)*

***~Tilapia~***

*St. Peter’s fish sautéed with sun dried tomatoes, capers and asparagus extra virgin olive oil in white wine lemon sauce*