

# ENTRÉES

## TRADITIONAL ENTRÉES

- Chicken Parmigiana** ~ Breaded chicken topped with melted mozzarella cheese in our tomato-basil sauce or our creamy rosa sauce.
- Eggplant Rollantini** ~ Breaded & baked eggplant layered with ricotta cheese & a touch of homemade tomato-basil sauce, then topped with melted mozzarella cheese. Also available layered with spinach.
- Meatballs** ~ Prepared in our homemade tomato-basil sauce. May be prepared with sweet bell peppers.
- Meatball Parmigiana** ~ Prepared in our homemade tomato-basil sauce topped with melted mozzarella cheese.
- Sausage** ~ Lightly seasoned sausage prepared in our homemade tomato-basil sauce.
- Sausage & Peppers** ~ Lightly seasoned sausage & sweet bell peppers served in our homemade tomato-basil sauce.

## CHICKEN ENTRÉES

- Toscana** ~ Chicken, imported prosciutto & roasted peppers over spinach in an imported white wine sauce topped with melted mozzarella cheese.
- Riva** ~ Baked chicken, sausage, sweet bell peppers, plum tomatoes, roasted potatoes, fresh garlic & a touch of rosemary.
- Marsala** ~ Sautéed with fresh mushrooms in our Marsala wine sauce.
- Lemon-Rosemary Chicken** ~ Chicken sautéed in our homemade butter-lemon sauce with a touch of fresh rosemary.
- Piccata** ~ Sautéed in our imported white wine-lemon sauce with fresh garlic & capers.
- Francese** ~ Chicken sautéed in our imported white wine & lemon sauce.
- Cacciatore** ~ Grilled chicken prepared with mushrooms, sweet bell peppers & red onions in our tomato-basil sauce.
- Balsamic Chicken** ~ Battered chicken sautéed with garlic & onions in our balsamic reduction and topped with fresh mozzarella.
- Carbonara** ~ Breaded chicken prepared in our creamy Alfredo sauce with bacon.
- Fiore** ~ Grilled chicken & capers sautéed in our garlic-lemon sauce served over spinach.
- Chicken Campagna** ~ Battered chicken, artichokes, sun-dried tomatoes & broccoli sautéed in our sherry wine sauce and topped with melted mozzarella.
- Chicken, Spinach & Roasted Peppers** ~ Prepared in our creamy rosa sauce.
- Chicken & Broccoli** ~ Chicken & fresh broccoli sautéed in our sherry wine-garlic sauce.
- Vesuvio** ~ Chicken, mushroom, peas & bacon prepared in our creamy rosa sauce or Alfredo sauce.
- Primavera** ~ Chicken, broccoli, roasted peppers, cherry tomatoes & zucchini sautéed with fresh garlic in olive oil.
- Chicken, Roasted Peppers & Red Onions** ~ Sautéed with fresh garlic in our sherry wine sauce.

## VEAL, BEEF & PORK ENTRÉES

- Medallions of Sausage** ~ Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes.
- Veal Toscana** ~ Veal, prosciutto & roasted peppers over spinach in our white wine sauce topped with melted mozzarella cheese.
- Veal Marsala** ~ Sautéed with fresh mushrooms in our Marsala wine sauce.
- Veal Francese** ~ Veal sautéed in our imported white wine-lemon sauce.
- Veal Parmigiana** ~ Topped with melted mozzarella cheese and prepared in our homemade tomato-basil sauce or our creamy rosa sauce.
- Beef Tenderloin** ~ Beef tenderloin seared, roasted & sliced thin.
- London Broil** ~ Marinated with mushrooms & onions. Served over potatoes.
- Pepper Steak** ~ Tender cuts of marinated beef sautéed with sweet bell peppers & onions. Served over roasted potatoes.
- Glazed Ham** ~ Whole glazed ham, baked and sliced for serving. May be served with pineapple if desired.