

SAUTÉED DISHES

White Clam Sauce \$15.99

Fresh baby clams sautéed with fresh garlic in an herb, olive oil and butter sauce with a splash of clam juice. Served over linguini.

Red Clam Sauce \$15.99

Fresh baby clams sautéed in a plum tomato herb sauce. Served over linguini.

Chicken Marsala \$15.99

Tender chicken breast sautéed with caramelized onions and mushrooms in a Marsala wine demi glace. Served over linguini.

Chicken Piccata \$15.99

Tender chicken breast sautéed with capers, mushrooms, and garlic in a white wine and lemon sauce. Served over linguini.

Chicken Milanese \$15.99

Tender chicken breast coated with bread crumbs and Romano cheese sautéed to order over a bed of linguini pasta with lemon butter sauce.

Chicken Broccoli Alfredo \$15.99

Tender chicken strips sautéed with broccoli and a classic Alfredo sauce. Tossed with linguini.

Chicken Ala Vodka \$15.99

Tender chicken strips sautéed with fresh spinach, red roasted peppers and mushrooms in a tomato vodka cream sauce served over penne pasta.

Chicken Florentine \$15.99

Tender breast of chicken sautéed with spinach served in our lemon butter sauce over rice pilaf and topped with provolone cheese.

Chicken and Shrimp Scampi \$17.99

Chicken and shrimp sautéed with garlic, virgin olive oil and herbs in a lemon butter sauce. Served over linguini.

Shrimp Scampi \$17.99

Succulent large shrimp sautéed with garlic and fresh herbs in a lemon butter sauce. Served over linguini.

Veal Piccata \$17.99

Tenderloin of veal sautéed with capers, mushrooms and garlic in a white wine and lemon sauce. Served over linguini.

Veal Saltimbocca \$17.99

Tender veal sautéed with bacon, onions and mushrooms in a house demi glace. Topped with melted provolone cheese. Served over red bliss mashed potato.

Veal Marsala \$17.99

Tenderloin of veal sautéed with garlic and mushrooms, finished in a Marsala wine sauce. Served over linguini.

*Sautéed dishes are served with salad & bread
and butter.*