

## CHOICE OF APPETIZERS

### ESCARGOT ALLA ROMANA

*Escargot Sautéed with Garlic, Crushed Red Peppers,  
Fresh Mint and Fresh Tomato Sauce*

### SHRIMP & MUSHROOMS IN CREAM SAUCE

*Shrimp Sautéed in Cognac Mushroom Cream Sauce*

### CARPACCIO

*Beef Tenderloin Sliced Paper Thin, Seasoned with Lemon, Balsamic Vinegar,  
Olive Oil & Capers then Served with Arugula, Radicchio & Shaved Parmigiana*

## CHOICE OF ENTRÉES

*All Entrées are Served with House Salad with Creamy Italian Dressing*

### BROILED VEAL CHOP

*Topped with sautéed mushrooms served with vegetable and rosemary potatoes*

### ANGEL HAIR ALLA PESCATORA

*Angel Hair Pasta with Fresh Clams, Shrimp &  
Calamari in a Fresh Tomato Sauce*

### SALMON IN BASIL & CREAM SAUCE

*Served with vegetable and rosemary potatoes*

### ROLA TINE DI POLLO

*Breast of chicken rolled with ham, cheese, and fine herbs topped with a  
mushroom and madeira sauce served with rosemary potatoes and vegetable.*

## CHOICE OF DESSERTS

TIRAMISU

SPUMONI