

SAUTÉ SPECIALTIES

SERVED WITH HOUSE, GREEK OR CAESAR SALAD, OR SOUP AND PASTA (SPAGHETTI, LINGUINE, FETTUCCINI, ANGEL HAIR OR PENNE) OR RICE OR TWO VEGETABLES

CHICKEN

1. **CHICKEN MARSALA** with Mushrooms and Scallions in a Marsala Wine Sauce **15.95**
2. **CHICKEN STIR-FRY** with Fresh Vegetables **15.95**
3. **CHICKEN CORDON BLEU** wrapped with Ham and Swiss with a Mushroom White Wine Sauce **15.95**
4. **CHICKEN ALFREDO** **15.95**
5. **CHICKEN TERIYAKI** with Pepper, Onion, Mushroom and Broccoli ... **15.95**
6. **CHICKEN SCAMPI** in a Garlic Butter Sauce **14.95**
7. **CHICKEN a la BROCCOLI** in an Alfredo Sauce with Mozzarella Cheese **16.95**
8. **CHICKEN MARYLAND** with Peppers, Onions and Crabmeat in a Red Sauce **17.95**
9. **CHICKEN BELLA** Grilled Chicken Breast topped with Crabmeat, Diced Tomato, melted Mozzarella and Spinach in a White Wine Lemon Herb Sauce **17.95**
10. **CHICKEN DI-MARE** Boneless Breast of Chicken topped with Crabmeat, Asparagus Tips and Herb-Roasted Plum Tomato finished with a Creamy Lemon Beurre Blanc **17.95**
11. **CHICKEN ROLAND** Breast of Chicken with Fire-Roasted Red Peppers, Spinach, Onion and a Spicy Tomato and Red Wine Sauce topped with Mozzarella **16.95**
12. **LEMON CAPER CHICKEN** Sautéed Chicken Breast topped with Roasted Artichokes, Roma Tomatoes and Olives in a Lemon Caper Extra Virgin Olive Oil Sauce with a splash of White Wine .. **16.95**
13. **CHICKEN PICCANTE** with Mushrooms in a Lemon Butter Sauce **15.95**
14. **CHICKEN FRANCAISE** dipped in Egg with Lemon Butter Wine Sauce **15.95**
15. **SWEET & SOUR CHICKEN** with Fresh Vegetable **15.95**
16. **CHICKEN NAPOLI** with Onion, Peppers, Spicy Italian Sausage, topped with Mozzarella and Red Wine Sauce **16.95**
17. **CHICKEN & ROASTED PEPPERS** Sautéed Chicken with Roasted Peppers in a Butter Wine Sauce **15.95**
18. **FETTUCCINI ALFREDO** **11.95**
19. **PENNE ALA VODKA** **11.95** • with Chicken **15.95** • with Shrimp **18.95**
20. **SWEET CRACKER CHICKEN** with Lemon Wine Butter Sauce **15.95**



VEAL

21. **VEAL MARSALA** with Mushrooms, Scallions and Marsala Wine Sauce **19.95**
22. **VEAL VIA MARIA** Veal, Shrimp and Scallops, Fresh Basil, Garlic, Scallion, Fresh Tomato and melted Mozzarella in an Olive Oil White Wine Sauce **20.95**
23. **VEAL SALTIMBOCCA** Sautéed Veal with Fresh Sage topped with Ham, Portabella Mushroom and Mozzarella Cheese finished with Marsala Demi Glaze **19.95**
24. **VEAL ALFREDO** **19.95**

SEAFOOD

25. **SHRIMP SCAMPI** with Garlic Sauce **19.95**
26. **MUSSELS MARINARA** with Spicy or Mild Red Sauce **15.95**
27. **STEAK & SHRIMP SCAMPI** **21.95**
28. **CLAMS** with White or Red Sauce **15.95**
29. **SEAFOOD FEAST** Shrimp, Scallops, Clams and Mussels with Red Sauce **20.95**
30. **SEAFOOD FANTASIA** with Shrimp, Clams, Scallops, Mussels, Diced Tomatoes and Broccoli in White Wine Sauce **21.95**
31. **SHRIMP & SCALLOP POMODORO** over Linguini with Jumbo Shrimp and Scallops sautéed with fresh Tomato, Basil, Garlic and Sundried Tomato Pesto Sauce **21.95**
32. **SEAFOOD SUPREME** with Shrimp, Scallops, Crabmeat in Alfredo Sauce **21.95**
33. **CRABMEAT ALFREDO with ASPARAGUS** Jumbo Lump Crabmeat tossed with fresh sautéed Asparagus Tips and Sundried Tomatoes in a Creamy Garlic Alfredo Sauce on Penne Pasta **20.95**

