



D'Agneses' Private Dining

Plated Meal Menu

Plated Meals come with Mixed Green Salad, Warm Rolls and a Soft Drink
 Substitute: Mesclun Green, Caesar or Tomato Mozzarella Salad +2.5

	LUNCH	DINNER
Chicken D'Agneses' topped with our signature lemon butter sauce	26	34
Chicken Piccata artichokes, capers, and roasted red peppers, topped in a lemon wine sauce	26	34
Chicken Parmigiana baked with marinara and mozzarella	26	34
Veal D'Agneses' topped with our signature lemon butter sauce	28	36
Veal Parmigiana baked with marinara and mozzarella	28	36
Shrimp D'Agneses' topped with our signature lemon butter sauce	28	34
Eggplant Parmigiana	25	33
<i>*all above selections served with roasted vegetable penne pasta</i>		
Penne and Chicken pine nuts, roasted peppers, garlic, imported olives, spinach, in a white wine sauce	26	34
Roasted Meatball Pasta penne pasta, house meatballs, mozzarella, roasted peppers, spicy marinara	24	33
Gnocchi Florentine simmered in a tomato cream sauce with Roma tomatoes and spinach	24	33
*Pan Seared Salmon Yukon Gold potatoes, roasted vegetables and lemon butter	28	39
*Pan Seared Scallops diver scallops Yukon Gold potatoes, roasted vegetables in lemon butter	Dinner only	43
*House Filet Mignon pan seared 8oz filet mignon with roasted potatoes, asparagus and a marsala mushroom sauce	Dinner only	51
Filet Oscar Pan seared filet mignon, sauteed asparagus, Maryland crab, white wine and roasted potatoes	Dinner only	54
Pork Chop Saltimbocca Roasted potatoes, spinach, prosciutto and a marsala mushroom sauce	Dinner only	44

Gluten-free and most dietary Accommodations can be made