

Our Italian Grill Entrées

Chicken Lorenzo	\$16.95
<i>A Chef favorite! Grilled chicken breast, sautéed mushrooms and roasted red peppers tossed in gorgonzola cream sauce, served over farfalle pasta</i>	
New York Strip	\$21.95
<i>A choice 12 oz. strip steak, grilled to perfection and finished with roasted garlic demi-glace, served with Chef's potato and vegetable</i>	
Lobster Carbonara	\$22.95
<i>Lobster pieces sautéed with button mushrooms, tossed in our creamy carbonara sauce, served with Chef's potato and vegetable</i>	
Ravioli Bolognese	\$15.95
<i>Extra large ravioli stuffed with a creamy blend of four italian cheeses and finished with our chef's veal bolognese sauce. Mangia!</i>	
Chicken Anthony	\$16.95
<i>Fresh chicken breast cutlets dusted with romano seasoned bread crumbs, baked "en casserole" on a bed of spinach in a zesty garlic butter sauce, served with Chef's potato</i>	
Italian Steak and Peppers	\$19.95
<i>Tenderloin tips sautéed with red and green peppers in a luscious au jus, served with pasta: "Papa Joe" Franzese's (1914-2009) Favorite Dish!</i>	
Shrimp and Crab "Scampi-Fredo"	\$21.95
<i>Extra large shrimp and succulent crab meat sautéed in olive oil and fresh garlic, tossed with our house recipe alfredo sauce and served over linguini</i>	
Involtini De Melanzane (stuffed eggplant)	\$15.95
<i>Lightly breaded eggplant cutlets wrapped around a creamy ricotta and parmesan filling, finished with chunky marinara sauce and served with pasta on the side</i>	
Chicken Calabria	\$16.95
<i>Italian seasoned chicken breast sautéed with broccoli, plum tomato and roasted garlic, tossed with angel hair pasta and finished with a sprinkling of gorgonzola and parmigiana cheeses</i>	
Vermicelli and meatballs	\$14.95
<i>Thin pasta complemented with our Chef's hand made meatballs, and our exquisite slow cooked tomato sauce</i>	
Filet Mignon	\$29.95
<i>Angus tenderloin steak, grilled to your liking, topped with gorgonzola butter during the last moment of cooking then plated with a port wine demi-glace and served with chef's accompaniments</i>	
Shrimp Puttanesca	\$19.95
<i>Large shrimp sautéed in olive oil, finished with our spicy puttanesca sauce and served over linguini</i>	
Linguini with white clam sauce	\$15.95
<i>A steaming bowl of freshly prepared imported linguini, lovingly dressed with our Chef's savory white clam sauce</i>	
Veal Franzese	\$19.95
<i>Tender veal medallions sautéed with asparagus tips and mushrooms finished with a limoncillo demi-glace, served with our chef's potato</i>	
Pasta Giardino	\$14.95
<i>Farfalle pasta tossed with sautéed fresh garlic, button mushrooms, baby spinach, and roasted yellow peppers, splashed with white wine and finished with imported parmigiano cheese.</i>	