

Pasta

Penne Alla Vodka	19.25
Lightly spiced tomato cream sauce with thinly sliced prosciutto, button mushrooms & green onion sautéed with gluten free pasta	
Penne Bolognese	19.00
Ground beef and spicy Italian sausage simmered with marinara sauce over gluten free penne pasta	
Sausage, Peppers, & Onions	19.25
Spicy Italian sausage sautéed with red peppers, cubanelle peppers, onions, gluten free penne pasta, and marinara sauce	
Chicken Daronzio	20.50
Sliced chicken breast & spicy Italian sausage sautéed with garlic butter, marinara and gluten free penne pasta	
Chicken Tetrazzini	20.50
Grilled chicken breast over gluten free penne pasta with bacon	
Chicken Portabella	20.50
Chicken sautéed with sun dried tomatoes, portabella mushrooms, garlic butter, gluten free pasta, Romano cheese	
Scampi	24.75
Sautéed Gulf shrimp with garlic, butter, white wine, peas, and crisp bacon, over gluten free penne pasta	
Pasta al a John	26.75
Chopped Gulf shrimp, baby clams, & green onion sautéed with garlic, butter, white wine, over gluten free penne pasta	
Venetian Clams & Sausage	24.75
Whole shell clams, spicy Italian sausage, tomato and green onion sautéed with garlic, butter, white wine, over gluten free penne pasta	
Grouper Milano	26.50
Blackened filet of Fresh Black Gulf Grouper sautéed with red bell, cubanelle & crushed hot red peppers, finished with Romano cheese, and garlic butter served over gluten free pasta	

Entrée

Chicken or Veal Parmesan	20.75/24.75
Lightly breaded chicken breast or veal Scaloppini baked with provolone cheese, served with gluten free penne pasta marinara	
Chicken or Veal Piccata	20.75/24.75
Chicken breast or veal scaloppini served with fresh lemon and capers, served with risotto & vegetable	
Chicken or Veal Marsala	22.75/25.75
Chicken breast or veal scaloppini with sautéed Portobello & button mushrooms, Marsala wine, a touch of tomato and demi-glace, served with risotto & Chef's vegetable	
Chicken or Veal Sacco	22.75/25.75
Chicken breast or veal scaloppini dipped in egg, topped with Fontinella cheese, asparagus, and Marsala wine, finished with demi-glace served with risotto & Chef's vegetable	
Pork Chop Milanese	25.00
14oz bone in pork chop, lightly pounded, breaded, and pan sautéed served with fresh lemon, Chef's potato & vegetable	
Lamb Chops Scottadito	30.00
Grilled New Zealand rib chops served over sautéed spinach Finished with demi-glace served with Chef's Potato	
Filet Mignon	38.75
Grilled house cut 8oz filet mignon served with potato & asparagus	
Veal Chop Milanese	45.50
Lightly pounded and breaded 14oz veal rib chop finished with Romano cheese, and fresh lemon, Chef's potato & vegetable	
Salmon or Grouper Piccata	24.50/26.50
Atlantic salmon filet served with fresh lemon and capers, with risotto & Chef's vegetable	
Shrimp Francese	24.75
Gulf Shrimp dipped in egg and Romano cheese, pan sautéed, served with fresh lemon, with risotto & Chef's vegetable	