

Lunch Menu

- Salmon Florentine** \$11.95
A fresh filet of salmon, baked and served over a bed of spinach with a lemon, caper, and basil sauce.
- Seafood Extravaganza** \$13.95
Shrimp, scallops, mussels and crawfish tails sautéed in a light tomato basil cream sauce and served over linguine with kalamata olives.
- Spaghetti with Meat Sauce or Marinara** \$6.95
Fettuccine Alfredo \$7.95
Fettuccine noodles topped off with creamy alfredo sauce. (Add chicken or shrimp for \$4.00)
- Fettuccine Stroganoff** \$11.95
Tenderloin of beef diced and sautéed with caramelized onions, mushrooms, and herb seasoning, served on a bed of Fettuccine Alfredo.
- Tortellini Tuscany** \$10.95
Cheese filled tortellini, mixed with fresh garden vegetables, then served in a sun-dried tomato pesto sauce.
- Lasagna Bolognese** \$7.95
Our old country recipe.
- Chicken Viennoise** \$10.95
Breast of Chicken rolled with smoked ham and provolone cheese, baked and served with a mushroom and scallion cream sauce.
- Boursin Chicken** \$10.95
Pan-seared breast of chicken topped with Boursin Cheese and a puff pastry, baked, and served with a white wine, lemon and butter sauce.
- Chicken Jardin** \$9.50
Grilled chicken breast served over spinach with fresh seasonal vegetables.
- Veal Piccata** \$10.50
Veal Cutlets pan-seared, topped with artichoke hearts, and served with a white wine butter sauce.
- Soup and Salad** \$7.95
Fresh made, chef's pick of soup of the day. Served with a house salad with home made creamy Italian dressing.
(All Entrées are served with house salad and garlic bread)