

CARTA DI CHEF DONATELLO

(Translation... Menu)

Antipasto *(appetizer)*

Antipasto Sampler 12

Cured meats, Italian cheeses, roasted tomatoes, marinated artichokes, mixed olives and focaccia.

Fried Mozzarella 6

Homemade, coated in seasoned Italian bread crumbs with our own tomato sauce.

Portata *(entrée)*

Don't forget we serve our homemade focaccia with every dinner!

Traditional Italian: Chicken 15 or Veal 17

Parmigiano

Coated in seasoned Italian bread crumbs. Finished with fresh homemade mozzarella cheese and our own tomato sauce. Choice of fresh pasta.

Piccata

Scaloppine sautéed in olive oil with mushrooms and capers. Finished with demi glace, lemon juice, and whole butter. Served with choice of fresh pasta.

Marsala

Dredged in seasoned flour and sautéed with mushrooms in a sweet and savory Marsala pan sauce. Served with choice of fresh pasta.

Spaghetti with Meatballs 14

Made in-house with ground veal, pork, beef and herbs. Served with fresh spaghetti and our own tomato sauce.

Veal Braciola 18

Scaloppine of veal stuffed and rolled with spinach, cheese, pine nuts, and currants; breaded and fried, served over pancetta and cabernet demi with choice of fresh pasta.

Pork Milanese 16

Breaded scaloppine of pork sautéed in olive oil and butter with lemon and capers. Finished with shaved Parmigiano, fresh homemade mozzarella and baby arugula. Choice of fresh pasta.

Gnocchi 16

Handmade Italian "dumplings", sautéed with chicken, homemade sausage, pancetta, green peas, and pearl onions. Flashed with sambuca and finished in our own tomato sauce with a touch of cream.

Shrimp Puttanesca 16

Large shrimp sautéed with roasted garlic, tomatoes, olives and capers. Served atop creamy parmigiano polenta with fresh homemade mozzarella.

Choice of Fresh Pasta: Spaghetti, Ziti, Tagliatelle, or Whole Wheat Fettucine,



Buono Appetit!