

Dinner Pasta

- Prosecution Al Olio \$9.50 \$19.95
Pan Sautéed Penne in Fresh Garlic and Imported Olive Oil
(Add shrimp \$18.95)
- Ravioli Mandate \$10.95
Cheese Ravioli in a Cream Sauce, With Shallots, Garlic, Sun Dried Tomatoes
- Penne Prohibition \$10.95
Penne A la Vodka With Wild Mushrooms and Prosciutto
In a Tomato Cream Sauce, With Grated Cheese
- Tortellini Romantique \$10.95
Sautéed Eggplant with Fresh Mozzarella, fresh Tomatoes, Garlic, Oregano,
Over Cheese Filled Tortellini
- Rigatoni Arrabiata \$11.95
Italian Sausages, Sweet Onions and Cherry Peppers in a Tomato Wine Sauce
- Fettucini Primavera \$10.95
Fresh Golden Vegetables in a Light Herb Sauce over Fettucini
- Rigatoni Scarpata \$9.95
Fresh Tomatoes, Capers, Garlic, Olives, Basil and Herbs over Rigatoni

Dinner Sautés

- Herb Chicken \$14.95
Tender Grilled Chicken with a brushing of Olive Oil and Fresh Herbs,
served with Rice and Vegetables
- Chicken Pomodoro \$14.95
Sautéed Chicken Breast, Fresh Tomatoes, Garlic and Basil over Angel Hair
- Eufalle Genovese \$14.95
Sautéed Chicken Genovese Over Bow Tie Pasta With Wild Mushrooms,
Sun Dried Tomatoes and Fresh Garlic in a Pesto Sauce
- Wild Berry Chicken \$14.95
Chicken Breast, Fresh Thyme, Topped with Light Fresh Blueberry Sauce
- Pollo Alla Montana \$14.95
Sautéed Chicken Breast, Fresh Tomatoes, Italian Sausage, Olives and Garlic over Penne
- King Pao's Chicken \$14.95
Sautéed Julienne Chicken, Stir Fried Vegetables, Sliced Almonds, Bean Sprouts,
Over Noodles in a Light Oriental Sauce
- Chicken Provencale \$14.95
Chicken with Prosciutto, Broccoli Rabe, Topped with Mozzarella in a light Chardonnay
Sauce over Fettucini
- Veal Picatta \$16.95
Tender Veal in a Lemon, Butter and Wine Sauce with Fresh Herbs and Capers
- Veal Aegsan \$16.95
Tender Veal Sautéed with Artichokes Hearts, Imported Feta Cheese, Tomatoes and
Scallions in a Wine Sauce over Angel Hair
- Veal Champagne \$16.95
Tender Veal Sautéed with Fresh Imported Mushrooms in a Light Cream Champagne Sauce
- Veal Porto \$16.95
Tender Veal Scaloppini with Portobello Mushrooms, Roasted Peppers and Spinach in a
Light Port Wine Sauce
- Eruiti Di Mare \$19.95
Shrimps, Clams, Scallops and Mussels with Aromatic Herbs, Scallions, Fresh Garlic in a
Light Wine Sauce over Linguini
- Rustica Combo \$19.95
Sautéed Chicken Breast and Shrimp, Smoked Prosciutto
in a Creamy Parmesan Cheese Sauce with Fresh Basil

Dinner Steaks and Chops

- New York Cut Sirloin \$19.95
16 Oz. Cooked to Perfection With Gourmet Onion Rings and Roasted Peppers
- Broiled Chopped Steak \$11.95
With Sautéed Mushrooms and Roasted Peppers
- Broiled Pork Chops \$15.95
With Sautéed Mushrooms and Roasted Peppers
- Broiled Rib Eye \$16.95
With Sautéed Mushrooms and Roasted Peppers
- Served With Soup or House Salad
And Your Choice of Potato and Daily Vegetable

Dinner Seafood

- All Of Our Seafood Is Purchased Through Selected Exporters, With Special
Arrangements With Local Purveyors And The New York Fulton Market
- Poseidon's Seafood Fare \$20.95
Filet of Sole, Sea Scallops and Shrimps Cooked in Light Butter, Garlic and Herbs
- Seared Scallops \$18.95
Seared in a Light Wine and Butter Sauce
- Shrimp District \$19.95
Jumbo Shrimp Broiled in Our House Scampi Casino Sauce
- Grilled Swordfish Steak \$19.95
Served in a Light Wine and Butter Sauce
- Broiled Filet of Sole \$17.95
Served in a Lemon Wine Sauce with Chopped Parsley
- Grilled Norwegian Salmon \$16.95
Served in a Garlic Wine and Lemon Sauce
- Broiled Rainbow Trout \$16.95
A Boneless and Skinless Delicacy, Cooked to Perfection

~ Seafood Ke-Bob ~

Skewered Shrimps, Scallops and Filets of Salmon With Tomatoes,
Green Peppers and Mushrooms on a Bed of Rice Pilaf
\$19.95

Served With Soup or House Salad
And Your Choice of Potato and Daily Vegetable