



Early Bird Menu

Basil Fontina Chicken 9.95

A House Specialty. Lightly breaded Chicken Cutlets in a White Wine Alfredo Sauce with Fontina Cheese, Fresh Basil and Sun-Dried Tomatoes

Veal Marsala 11.95

Tender Veal Cutlets pounded thin and served in a Marsala Mushroom Sauce

Fresh Catch of the Day 12.95

Cioppino 10.95

The traditional Italian Fisherman's Stew. Salmon, Mussels & other fresh Seasonal Fish braised in a white wine, tomato broth with potatoes, onions & fennel. Served with Ciabatta Bread.

Pan Seared Tilapia 11.95

Herb Butter Sauce.

Zurich Style Jaeger Schnitzel 10.95

A Swiss-German specialty. Pork Medallion sautéed with Bacon, Onions and Mushrooms in a Demi-Glace and Cream reduction.

Chicken Piccata 9.95

Lightly breaded Chicken Breast sautéed with Artichoke Hearts, Capers and Sun-Dried Tomatoes in a White Wine, Lemon Butter Sauce.

Calves Liver and Onions 11.95

Sauteed with Bacon & Onions in a Port Wine, Balsamic Vinegar reduction.

Pasta Bolognese 9.95

House Made Bolognese Meat Sauce over Fettuccine. Fresh Ciabatta Bread.

All Entrees, except Cioppino and Pasta, served with Potato or Vegetable.

**House Wine Pours only 5.00 per Glass
(Prior to 6pm Only)**

Available Monday - Friday 3:00 PM – 6:00PM.
Must be seated by 6:00PM. No Exceptions Please
No Changes, Substitutions, or Take-Outs.

Sorry No Coupons for Early Bird Selections.

