

## Entrées Upgrades

**Mahi Mahi or Salmon Livornese**  
SAUTÉED WITH ONIONS, OLIVES, CAPERS,  
LIGHT WHITE WINE TOMATO SAUCE  
SERVED WITH PASTA  
(ADD \$ 3.00)

**Veal Parmiggiana**  
LIGHTLY BREADED  
TOPPED WITH OUR OWN MARINARA  
SAUCE AND MOZZARELLA CHEESE  
SERVED WITH PASTA  
(ADD \$ 2.00)

**Penne Vodka with Shrimp**  
PENNE SERVED IN A VODKA PINK SAUCE  
WITH SUN DRIED TOMATO AND JUMBO SHRIMP  
(ADD \$ 1.00)

**Swai/Basa Marechiarà**  
SIMMERED WITH CLAMS, MUSSELS, AND SHRIMP LIGHT  
GARLIC WHITE WINE TOMATO SAUCE WITH PASTA  
(ADD \$ 1.00)

**Linguine frutti di mare**  
LINGUINE WITH CLAMS, MUSSELS, CALAMARI,  
SHRIMP AND SCALLOPS GARLIC WHITE WINE  
CHOICE OF RED OR WHITE SAUCE  
(ADD \$ 3.00)

**NY Steak**  
10 OZ RIB EYE STEAK GRILLED SERVED  
WITH GARLIC BUTTER  
WITH ROASTED POTATOES AND BROCCOLI  
(ADD \$4.00)

## Menu Entrées

**Fettuccine Alfredo with Chicken**  
FETTUCCINE IN CREAMY PARMESAN  
CHEESE SAUCE WITH GRILLED CHICKEN

**Chicken or Swai Francese**  
SAUTÉED, COATED  
WITH EGG BATTER UNTIL GOLDEN, LIGHT  
WHITE WINE LEMON BUTTER SAUCE SERVED  
WITH PASTA

**Chicken or Pork Parmiggiana**  
LIGHTLY BREADED  
TOPPED WITH OUR OWN MARINARA  
SAUCE AND MOZZARELLA CHEESE  
SERVED WITH PASTA

**Eggplant Parmiggiana**  
EGGPLANT LIGHTLY BATTERED TOPPED WITH  
OUR OWN MARINARA SAUCE  
AND MOZZARELLA CHEESE  
SERVED WITH PASTA

**Eggplant Surprise**  
EGGPLANT FILLED WITH RICOTTA CHEESE AND  
SPINACH BAKED WITH TOMATO SAUCE SERVED  
WITH SIDE OF ANGEL HAIR PASTA

**Tilapia Livornese**  
SAUTÉED WITH ONIONS, OLIVES, CAPERS,  
LIGHT WHITE WINE TOMATO SAUCE  
SERVED WITH PASTA

**Chicken Veneziano**  
CHICKEN SAUTÉED WITH ONIONS,  
ROASTED PEPPERS, MUSHROOMS CREAMY  
MARSALA WINE SAUCE, SERVED WITH PASTA

**Pork Marsala**  
CENTER CUT PORK LOIN BREADED  
SERVED IN A MUSHROOMS  
MARSALA WINE SAUCE WITH PASTA