

Chicken Night

Wednesday

Includes

Fresh Garden Salad • Pasta • Bread
Carrot Cake or Cheesecake • Coffee or Tea

\$14.95

CLASSICS

Chicken Marsala

Breast of Chicken sautéed in Butter, Mushrooms and Sweet Marsala Wine.

Chicken Francese

Breast of Chicken, dipped in Egg, sautéed in Butter and White Wine, in it's own Special Sauce.

Chicken Parmigiana

Breast of Chicken breaded and baked with Mozzarella, topped with Tomato Sauce.

Chicken Piccata

Breast of Chicken sautéed with Artichoke Hearts and Capers in a Lemon Butter White Wine Sauce.

Chicken Sorrentino

Chicken Breast topped with Eggplant, Prosciutto and melted Mozzarella in a Brown Sauce.

Chicken Cacciatore

*Chicken Breast sautéed with fresh Tomatoes, Mushrooms, Onions and Peppers.
Served over Spaghetti in a Marinara Sauce.*

SPECIALTIES

Chicken Mulberry

*Tender Breast of Chicken topped with Broccoli, Tomatoes and Mozzarella,
broiled with Garlic, Butter and Lemon Sauce.*

Chicken Marinara

Chicken topped with Prosciutto, Mozzarella and Spinach seasoned with Italian Breadcrumbs in a Marinara Sauce.

Chicken Napolitano

*Egg battered Chicken Breast sautéed with Mushrooms, topped with melted Mozzarella
in a light White Wine Tomato Sauce.*

Chicken Fresca

*Chicken Breast sautéed with fresh Asparagus, Artichoke Hearts
and Sun Dried Tomatoes in a Roasted Garlic White Wine Sauce.*

Chicken Scaloppini

Breast of Chicken sautéed with Artichoke Hearts and Asparagus in a Marsala Wine Sauce.

Roasted Garlic Chicken

Chicken Scaloppini topped with Prosciutto, Broccoli and melted Mozzarella in a Roasted Garlic White Wine Sauce.

Chicken Provolone

*Breast of Chicken sauteed with Spinach, Bacon and Mushrooms in a Butter White Wine Sauce,
topped with a Plum Tomatoes and Provolone Cheese.*

Chicken Mimosa

*Breast of Chicken sautéed with Mushrooms in a Lemon Caper White Wine Sauce
topped with Ham and Mozzarella over a bed of Spinach. No pasta.*

Chicken & Sausage

*Chicken Scaloppini sautéed with Sweet Italian Sausage, Mushrooms
and fresh Spinach in a Marsala Tomato Sauce.*

Chicken Palermo

*Chicken Scaloppini sautéed with Mushrooms topped with Prosciutto and melted
Mozzarella in a Marsala Tomato Sauce.*

Chicken ala Rustica

*Breast of Chicken sautéed with Roasted Red Peppers, Black & Green Olives
in a Shallot Brandy Wine Sauce layered with melted Mozzarella.*

Chicken Anthoula

*Sautéed Chicken Breast topped with a blend of Ricotta Cheese and Spinach
in a Mushroom Marsala Sauce layered with melted Mozzarella.*

Sweet Chicken & Broccoli Rabe

Chicken Breast topped with Prosciutto, Broccoli Rabe and Roasted Red Peppers in a Sweet Brown Sauce.

Chicken Monte Carlo

*Breast of Chicken sautéed with fresh Asparagus and sliced Tomatoes
with melted Mozzarella in a Sherry Brown Sauce.*

Chicken di Pomodoro

Breast of Chicken simmered in Italian Plum Tomatoes, Onions, Prosciutto and Fresh Basil topped with Mozzarella.

Chicken ala Panna

*Chicken Breast encrusted in light Bread Crumbs, sautéed with
Mushrooms and Vegetables in a light Brandy Cream Sauce.*

Chicken Bruschetta

*Breast of Chicken Panko breaded and pan fried, topped with diced Plum Tomatoes
and cubed fresh Mozzarella, drizzled with Olive Oil.*