

## Healthy Italian Suggestions

*Our Appreciation to Joanie Gillespie, CSN, Certified Nutrition Specialist  
for Her Contribution to Our Healthy Italian Menu*

### Pollo Griglia

*Grilled Chicken Breast over Sautéed Italian Greens Served with Whole Grain Spaghetti & Chef Maria's Marinara Sauce*

**\$24**

### Salmon Griglia

*Grilled Salmon over Sautéed Italian Greens Served with Whole Grain Spaghetti & Chef Maria's Marinara Sauce*

**\$31**

### Whole Grain Pasta

*Wheat Grain Spaghetti with Chef Maria's Marinara Sauce*

**\$19**

## Gluten-Free Specialties

### GF Cheese Ravioli

*Ravioli with Chef Maria's Marinara Sauce*

**\$18**

### GF Spaghetti

*Served with Chef Maria's Marinara Sauce*

**\$17**

### GF Pizza

*Tomato Sauce & Mozzarella Cheese  
Additional Toppings \$2.50 each*

**\$15**

## Vegan Friendly Specialties

### Chef's Choice Vegan Ravioli Del Giorno

**\$20**

### Pizza Margherita

*Fresh Tomato, Basil, and Vegan Mozzarella on Maria's Pizza Crust*

**\$16**

### Vegan Chopped Steak

*Sautéed and Topped with Fresh Mushrooms and Onions, Served with Roasted Potatoes, Red Peppers, Caramelized Onions and Broccoli Spears*

**\$24**

*Disclaimer: Please keep in mind that any items prepared without gluten or animal products are made in a facility that handles many other wheat, gluten, and animal products. During normal kitchen preparations and cooking, there is a possibility for food items to come into contact with wheat gluten/animal products. However unlikely, we are unable to guarantee that any menu item is completely gluten-free or vegan.*

*Please alert your server of any allergies or dietary restrictions.*

**GF – Gluten Free    V – Vegan**

## Pollo

### Marsala Pollo Scaloppine

*Boneless Chicken Breast Sautéed in a Wine & Mushroom Sauce Served with Fettuccine Alfredo*

**\$24**

### Piccata Pollo Scaloppine

*Boneless Chicken Breast Sautéed in a Lemon, Capers & Wine Sauce Served with Fettuccine Alfredo*

**\$24**

### Pollo Angelo

*Boneless Chicken Breast Sautéed with White Wine, Artichokes, Mushrooms, Olives & Roasted Red Peppers Served with Fettuccine Alfredo*

**\$26**

### Pollo Francese

*Boneless Chicken Breast Lightly Dipped in Italian Egg Batter & Sautéed in a Sherry Wine & Mushroom Sauce Served with Fettuccine Alfredo*

**\$27**

## Pesce

### Salmone

*Pan Seared Salmon Served with House-Made Salmon Ravioli in a Lemon Cream Sauce*

**\$32**

### Orange Roughy Francese

*Orange Roughy Lightly Dipped in Italian Egg Batter, Sautéed with Chef Maria's Herb Butter & Served with Fettuccine Alfredo*

**\$24**

### Chilean Sea Bass

*Pan Seared Sea Bass with a Lemon, Capers and Wine, Served with Saffron Risotto and Asparagus*

**\$44**

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2017 - Celebrating "Mama" Maria's 100<sup>th</sup> Birthday