



SECONDI PIATTI -ENTREES

Costolette Di Agnello Alla Griglia—Grilled lamb chops with novell potatoes. wild mushrooms and peppers.....	\$30.50
Coniglio Cacciatore Alla Polenta—Farm rabbit braised in a lightly spiced madera wine sauce with Tuscan Polenta.....	\$28.50
Fegato Di Vitello Veneziana—Calf’s liver sauteed with onions, garlic red vinagar, fresh herbs	\$25.50
Scalopine Di Filetto Di Manzo Portoghese—Scalopini filet mignon in port wine reduction with portobello mushrooms	\$30.50
Bistecca Al- ferri—New York strip steak grilled or pizzaiola style	\$33.00
Costolette Di Maiale Con Cipolla E Peperoni— Pan seared pork chops with onions and vinegar pepper.....	\$27.50
Scalopine Piselli e Prosciutto—Veal with peas and prosciutto, madeira wine sauce.....	\$22.00
Scalopine Alla Sorrentina— Veal topped with prosciutto, eggplant and melted mozzarella served over a bed of spinach	\$22.50
Vitello Piccata— Veal with artichokes, capers, in lemon wine sauce	\$22.00
Vitello Milanese—Breaded fried veal with tomato, red onions, basil	\$23.50
Cotoletta Alla Parmigiana—Veal parmigiana with escarole, potato croquette.....	\$23.00
Cotoletta Di Vitello Capricciosa—Breaded veal chop topped with tri-color salad.....	\$33.00
Braciola Napoletana Con Contorno Di Rigatoni—Pork braciola with a side of rigatoni pasta in San Marzano tomato gravy	\$30.50
Pollo Portobello—Chicken breast topped with portobello mushrooms, in champagne cream sauce	\$23.50
Pollo Scarpariello—Small pieces of chicken on bone with artichokes. garlic and sausage	\$23.50
Tramonti Suggestion (For two)—Scalopine Filet Mignon marsala with mushrooms and veal sorrentina with fried zucchini and potato croquette (each additional-\$28.00)	\$57.00