

## Luncheon #1

### PASTA

Pasta Marinara

*With garlic, basil and fresh tomato sauce*

### SALAD

Mixed Green Salad

*Organic mixed greens*

### ENTRÉE

*Choice of*

Chicken Sorrentino

*Chicken topped with prosciutto, eggplant and fresh homemade mozzarella*

Veal Francese

*Veal cutlet in a lemon and white wine sauce*

Talapia Oreganata

*With breadcrumbs, garlic and oregano*

*(All entrées served with potato and vegetable)*

### DESSERT

Coffee or Tea

Chef's selection of dessert

Wine and Soda Included

**\$21.95\***

## Luncheon #2

### PASTA

Filetto di Pomodoro

*With prosciutto and onions in a fresh tomato sauce*

### SALAD

Mixed Green Salad

*Organic mixed greens*

### ENTRÉE

*Choice of*

Chicken alla Fontana

*Layered with eggplant, prosciutto, artichoke hearts and mozzarella*

Veal Marsala

*Veal in a Marsala wine reduction with mushrooms and onions*

Salmon Dijon

*Dijon-encrusted*

*(All entrées served with potato and vegetable)*

### DESSERT

Coffee or Tea

Chef's selection of dessert

Wine and Soda Included

**\$22.95\***

## Luncheon #3

### PASTA

Filetto di Pomodoro

*With prosciutto and onions in a fresh tomato sauce*

### SALAD

Mixed Green Salad

*Organic mixed greens*

### ENTRÉE

*Choice of*

Chicken Jerusalem

*Chicken topped with spinach, bacon, onion and melted mozzarella*

Veal alla Pizzaiola

*Thinly- sliced veal topped with marinara sauce with a touch of oregano*

Filet of Sole Oreganata

*With breadcrumbs, garlic and oregano*

*(All entrées served with potato and vegetable)*

### DESSERT

Coffee or Tea

Chef's selection of dessert

Wine and Soda Included

**\$23.95\***