

# Traditional Dishes

Add a cup of soup or house salad to any entrée for \$2.99

## Spaghetti Bolognese

› Spaghetti topped with a ground pork & beef stew infused with fresh herbs, mushrooms & tomatoes \$16

## Chicken Marsala

› Chicken breast sautéed with mushrooms in a Marsala wine sauce, served over spaghetti \$15

## Chicken Parmigiana

› Chicken breast lightly breaded with melted mozzarella cheese & marinara, served with spaghetti \$15

## Veal Marsala

› Veal scallopini sautéed with mushrooms in a Marsala wine sauce, served with spaghetti \$19

## Veal Parmigiana

› Tender veal lightly breaded with melted mozzarella & marinara, served with spaghetti \$19

## Penne Carbonara

› A tender grilled chicken breast over peas, pancetta, shallots, garlic & tomatoes in a cream sauce with penne pasta \$15

# Swimmin' with the Fishes

## Trout

› White trout filet pan-roasted & topped with shallots, white wine lemon butter sauce & fresh herbs, served with Chef's risotto of the day & 3 Sons vegetables medley \$17

## Linguini Vongole

› Clams in a light white wine & butter sauce tossed with linguini, tomatoes, fresh herbs & garlic \$16

## Cioppino

› A traditional fish stew with salmon, mussels, shrimp, & clams in a zesty herbed tomato sauce finished with sweet cream & butter \$18

## Salmon

› Olive oil marinated salmon filet, topped with a garlic citrus sauce, served with Chef's risotto of the day & 3 Sons vegetable medley \$18

## Mussels Diavolo

› Fettuccini in a spicy marinara with crushed red pepper flakes & twelve steamed mussels \$16

## Shrimp Scampi

› Tender shrimp tossed in white wine, butter, tomatoes & garlic served on a bed of linguini pasta \$18