

THE SALOON SUNSET SPECIALS MENU - PASTAS, FRESH SEAFOOD, CHICKEN, VEAL

PASTA

VODKA RIGATONI

a rich pink sauce with sliced prosciutto tossed with rigatoni pasta
\$20-

RAVIOLI

Homemade ricotta filled ravioli topped with pomodoro sauce
\$20-

PENNE ALFREDO

A rich Alfredo cream sauce with peas, sausage and imported deParma prosciutto tossed with penne pasta
\$20-

LINGUINE CLAM SAUCE

Tender baby whole clams in your choice of red or white sauce tossed with linguine
\$20-

ANGEL ALFREDO

Fresh grape tomatoes sauteed with basil garlic and olive oil tossed with angel hair pasta
\$20-

PORCINI LINGUINE

Porcine mushrooms, Italian sausage and prosciutto in a light parmesan cream sauce tossed with linguine pasta
\$20-

FRESH SEAFOOD

TOSCANO

Pan seared with roma tomatoes, basil, and prosciutto in a white wine butter sauce
salmon \$25 / tilapia \$21

MEDITERRANEAN

Artichokes, kalamata olives, roma tomatoes and fresh basil in a garlic olive oil sauce
salmon \$25 / tilapia \$21

PICATA

Lightly floured and sauteed in a lemon butter caper sauce
salmon \$25 / tilapia \$21

OLIVIA

Sauteed with black olives, green olives, zucchini and roasted peppers in a white wine sauce
salmon \$25 / tilapia \$21

VEAL / CHICKEN**MARSALA**

Lightly floured and sauteed with sliced mushrooms in a marsala wine sauce
chicken \$21 / veal \$26

FRANCAISE

Egg dipped and sauteed in a lemon butter fresh parsley sauce
chicken \$21 / veal \$25

SALTIMBUCCA

Topped with fresh sage, prosciutto, and melted provolone cheese served over spinach and finished with a white wine sauce
chicken \$21 / veal \$26

SORRENTINO

Breaded and fried topped with roasted eggplant, prosciutto, melted mozzarella cheese and marinara sauce
chicken \$21 / veal \$26

SCARPARELLO

Breast of chicken or veal sauteed with Italian sausage, hot peppers and sweet peppers in a roasted garlic wine sauce
chicken \$21 / veal \$26

PARMESAN

Breaded and fried topped with melted mozzarella cheese and marinara sauce
chicken \$21 / veal \$25

PICATA

Lightly floured and sauteed in fresh lemon butter caper sauce
chicken \$21 / veal \$25

GORGONZOLA

Sauteed in a gorgonzola cream sauce with sliced mushrooms and fresh roasted peppers
chicken \$21 / veal \$26

INCLUDES: SOUP OF THE DAY or SALAD (Mixed greens or Caesar) DESSERT (TIRAMISU, CHOCOLATE KISS OR VANILLA / CHOCOLATE GELATO)

WINES BY THE GLASS

PINOT GRIGIO, CASARSA - Italy -

\$7

CHARDONNAY, ALBERTONI - California -

\$7

WHITE ZINFANDEL, FORESTVILLE - California -

\$6

MERLOT, ALBERTONI - California -

\$7

CABERNET SAUVIGNON, ALBERTONI - California -

\$8

SHIRAZ, YELLOWTAIL - Australia -

\$7

PINOT NOIR, GEORGES DUBOEUF - France -

\$8