

VEAL ENTRÉE SELECTION

VEAL PARMIGIANA

BREADED VEAL BAKED IN TOMATO SAUCE AND TOPPED WITH PARMIGGIANO CHEESE

VEAL MARSALA

VEAL SAUTÉED IN A MARSALA WINE SAUCE

VEAL MILANESE

BREADED VEAL GARNISHED WITH A TWIST OF LEMON

VEAL SCALOPPINI

VEAL SAUTÉED IN MUSHROOMS AND WHITE WINE

VEAL PICATA

VEAL SCALOPPINI SAUTÉED IN LEMON AND WHITE WINE SAUCE

VEAL ITALIANA

SCALOPPINI TOPPED WITH JULIENNE PEPPERS, MUSHROOMS, BLACK OLIVES
AND TOMATO SAUCE



VEAL ENTRÉE SELECTION

(continued)

VEAL PARMIGIANA

BREADED VEAL BAKED IN TOMATO SAUCE AND TOPPED WITH
PARMIGGIANO CHEESE

VEAL TENDERLOIN ALLA VENEZIANA

OVEN ROASTED VEAL TENDERLOIN STUFFED WITH MUSHROOMS AND SPINACH
DELICATELY SEASONED. SERVED WITH WILD MUSHROOM AND BRANDY SAUCE

FRENCH VEAL CHOP

SEASONED AND GRILLED TO PERFECTION.
SERVED WITH WILD MUSHROOM AND BRANDY SAUCE

EMERIL VEAL

VEAL STUFFED WITH FONTINA CHEESE AND SAGE.
SERVED WITH MUSHROOM SAUCE

