

# Pizzaiola Specials

## Salad

### *Salmon Salad* 14

Baby organic spinach, halved grape tomatoes, flame roasted peppers & tossed in a light balsamic vinegar & E.V.O.O dressing topped with pan seared salmon strips

## Appetizers

### *Zucchini Fritti* 9

Hand cut "Julienne Style" zucchini, lightly battered, pan fried & nested over pomodoro sauce

### *Stuffed Peppers Parmigiana* (serves 2) 9

Bell peppers filled "**Sicilian Style**" & baked "**Parmigiana Style**" with pomodoro sauce and melted mozzarella cheese

## Pastas

### *Baked Chicken Tortellini* 15.5

Homemade chicken filled tortellini served in a creamy pink sauce with fresh mushrooms baked "**Parmigiana Style**" with a blend of mozzarella & cheddar cheese, topped with seasoned Italian Style bread crumbs

### *Broccoli Rabe e Gamberi* 18

Grilled tiger shrimp along with broccoli rabe sautéed in a virgin olive oil & roasted garlic brodino served over linguine pasta

## Entrees

### *Salmon Picatta* 20

Tender pan seared salmon served with capers & artichoke hearts in a delicate white wine, lemon-butter sauce served aside zucchini fritti and with a tossed garden salad

### *Veal Felicia* 20

Tender medallions of veal scaloppine layered with caramelized onions, flame roasted peppers & fresh mozzarella simmered in a white wine demi glaze served over pasta ~or~ with a tossed garden salad

*~Homemade Red Sangria Now Available~*