

# La Palina

TUES, WED, AND THURS DINNER SPECIAL



## Appetizer

Choice Of One

BAKED CLAMS

FRIED CALAMARI

ROASTED PEPPERS, FRESH MOZZARELLA, AND TOMATOES

LINGUINI WITH WHITE CLAM SAUCE

\* PENNE ALLA VODKA SAUCE

RICOTTA RAVIOLI

HOMEMADE GNOCCHI WITH FILETO DI POMODORO SAUCE

## Entre

Choice Of One and Served with a Potato Croquette or Rice Ball

CHICKEN SCARPARELLO

Half Chicken Cut into Small Pieces and Sautéed in Garlic, Lemon, and Wine.

GRILLED CHICKEN CHEF SALAD

Mixed Lettuce, Cucumbers, Carrots, Tomatoes, Red Onions and Vinegar Peppers topped with Grilled Chicken and served in a Oil and Red Wine Vinegar Dressing

SOLE OREGANATA

Broiled Sole with Garlic, and Lemon topped with Seasoned Breadcrumbs Served with Sautéed Spinach

VEAL FRANCAISE

Veal Scallopini sautéed in Lemon and Butter and Served with Sautéed Spinach

VEAL MARSALA

Veal Scallopini served in a Marsala Wine Sauce and topped with Sautéed Mushrooms

VEAL SORRENTINO

Veal Scallopini topped with Prosciutto, Eggplant, and Mozzarella served over Sauteed Mushrooms in a Marsala Wine Sauce

★ PORK CHOP LOADED

Broiled Pork Chop topped with Sautéed Hot Cherry Peppers, Vinegar Peppers, and Potatoes

## Dessert

Choice Of One and Choice of Coffee, Tea or Espresso

ASSORTED ICE CREAM

TORTONI

SPUMONI

★ CAPPUCCINO

★ CHOCOLATE MOUSSE CAKE

★ HOMEMADE ITALIAN CHEESECAKE

★ TARTUFO

\* - Gluten Free or Whole Wheat Available    ★ - Additional \$3

**\$28 Per Person Exclusive of Tax and Beverage**

Not Available on Special Occasions or Holidays

