

# IL PESCE

## **HALIBUT 44.**

PAN ROASTED HALIBUT WITH A SAUTÉ OF ARTICHOKE, TOMATO AND SAFFRON IN A WHITE WINE BUTTER SAUCE. PARMESAN RISOTTO. ADD FRESH BLUE CRAB 16.

## **SHERA'S FAVORITE SALMON 40.**

ORGANIC KING SALMON, PAN SEARED AND TOPPED WITH A LIGHT LEMON AND CAPER BUTTER. SERVED WITH FRENCH GREEN BEANS.

## **CHILEAN SEA BASS WITH LOBSTER 54.**

SEARED SEA BASS OVER AN ASPARAGUS AND LOBSTER RISOTTO WITH HOUSE MADE LOBSTER BROTH AND PARSNIP CRISPS.

## **DOVER SOLE MEUNIERE 75.**

WHOLE ROASTED DOVER SOLE FILLETED TABLE SIDE. SERVED WITH HOUSE VEGETABLE AND MEUNIERE SAUCE.

# LA CARNE

## **OUR FAMOUS VEAL MILANESE PARMESAN 74.**

14 OZ. BONE-IN VEAL CHOP POUNDED THIN, COATED IN SEASONED BREADCRUMBS, AND BROWNED IN EXTRA VIRGIN OLIVE OIL. TOPPED WITH HOUSE MARINARA, FRESH MOZZARELLA, AND SERVED WITH A SIDE OF SPAGHETTI. ALSO AVAILABLE TOPPED WITH AN ARUGULA SALAD WITH FRESH MOZZARELLA AND TOMATO.

## **CHICKEN PICCATA 30.**

LOCAL CHICKEN BREAST CUTLETS SEARED AND SIMMERED IN LEMON, WHITE WINE AND CAPERS. SERVED WITH SPAGHETTI AND HOUSE VEGETABLE.  
AVAILABLE WITH VEAL 36.

## **VEAL MARSALA 38.**

VEAL TENDERLOIN CUTLETS POUNDED THIN. TOPPED WITH A RICH MARSALA WINE SAUCE AND A BLEND OF SAUTEED MUSHROOMS. SERVED OVER HAND CUT FETTUCCHINE.

# STEFANO'S SIGNATURE PRIME CUTS

## **8 OZ. PRIME FILET 64.**

8 OUNCE CENTER CUT PRIME FILET GRILLED TO YOUR PREFERENCE, CHEFS CHOICE STARCH AND VEGETABLE. ROASTED GARLIC BUTTER.

## **14 OZ. PRIME NY STRIP 80.**

14 OUNCE SUPER PRIME NEW YORK STRIP GRILLED TO YOUR PREFERENCE, CHEFS CHOICE STARCH AND VEGETABLE. ROASTED GARLIC BUTTER.

## **14 OZ. TOMAHAWK VEAL CHOP 72.**

14 OUNCE BONE IN VEAL CHOP GRILLED TO YOUR PREFERENCE, CHEFS CHOICE STARCH AND VEGETABLE. ROASTED GARLIC BUTTER.

## **ADD LOBSTER TAIL TO ANY STEAK.**

4OZ TAIL. 24 8OZ TAIL. 48