

Entrees

Chicken Nicolina

Sautéed chicken breast with lemon, artichokes and mushrooms

Served with a white wine butter sauce \$18.95

Suggested wine Pinot Noir

Sausage with Arugula and Fresh Herbs

Italian-style pork sausage sauté with garlic herbs and white balsamic vinegar

Tossed with arugula..... \$15.95

Suggested wine Merlot

Chicken Parmesan

Breaded all natural chicken breasts, marinara sauce

And three cheeses..... \$17.95

Suggested wine Merlot

Veal Florentine

Scalopines of fresh veal sautéed with spinach and wine..... \$23.95

Suggested wine Valpolicella

Fish of the Day

Prepared daily *M.P.*

Grilled Entrees

Boneless Ribeye

18oz Steak rubbed with Porreca's own spice mixture

With oven-dried tomatoes and thyme..... \$29.95

Balsamic Glazed Pork

Served with black pepper and Pecorino cheese \$18.95

Suggested wine Chianti Classico

Lemon-thyme Shrimp

Grilled and tossed with thyme, lemon, ground pepper, extra virgin olive oil

And chunks of Italian bread..... \$19.95

NY Strip Steak Pizziola

14oz Steak, Barolo skillet grilled with onions, garlic, peppers

Red wine and marinara..... \$25.95

Suggested wine Syrah

Beef Tornedos

Twin 5 oz tenderloin fillets

Topped with sauté onions, Gorgonzola and bread crumbs..... \$29.95

Suggested wine Barolo