

# Sergio's SAW PIT

## PHARMACEUTICAL DINNER MENU

**\$150**  
per person

### Appetizer

Mozzarella & Tomato, Sautéed Artichoke & Arugula

### Family Style

Fried Calamari  
&  
Baked Clams

### Entrée

(choice of one per person)

#### Chicken Martini

*Chicken lightly breaded with parmesan in a lemon and white wine sauce*

#### Veal Capricciosa

*Veal lightly breaded topped with arugula and diced tomatoes*

#### Grilled Salmon

*Grilled salmon in a white wine lemon sauce*

#### Shell Steak

*Grilled shell steak with mushrooms and mixed vegetables*

#### Chicken Parm

*Chicken cutlet breaded with tomato sauce and mozzarella*

#### Veal Marsala

*Veal scallopini with mushrooms in a marsala sauce*

#### Branzino Oreganata

*Baked branzino with light breadcrumbs in a garlic white wine sauce*

#### Pork Chop

*Pork chop with potatoes, onions, hot or sweet peppers*

### Dessert

Choice of Napoleon, Chocolate Lava Cake, Tiramisu, Cheesecake

Espresso, Cappuccino, Coffee or Tea

Includes soft drinks, tax and gratuities.