La Campagnola
Restaurant & Bar

Early Bird Menu ~~ Every Day except Holidays ~~ 4: to 5.30 PM

Complete Dinner includes a cup of soup of the day, a dinner salad, entrée with either a side of pasta, or vegetable and either a cannoli or cup of ice cream.

Pasta

Pasta Campagnola
Prosciutto ham, diced onion, and green peas simmered in light cream sauce and tossed with spinach fettuccini and Parmesan cheese. 12.5

Classic Bolognese
Ground sirloin simmered in light sauce and finished with Parmesan cheese. 13.5

Classic Spaghetti and Meatballs
Topped with Chef Michael's tomato sauce. 12.

Ravioli
Cheese filled ravioli topped with tomato sauce. 12.

Pasta Choices: *Capellini (Angel Hair), Spinach Fettuccini, Spaghetti, Linguini, Penne Rigate, Whole Wheat Penne or Rigatoni*

Pollo, Veal and Meat Dishes

Piccata Chicken or Veal
Tossed with button mushrooms and capers, finished in white wine lemon sauce with a touch of cream and Parmesan cheese. Chicken 15.5 Veal 17.5

Classic Parmigiana Chicken or Veal
Topped with Mozzarella cheese and Chef Michael's tomato sauce. Chicken 15.5 Veal 17.5

Petite Filet Mignon
Mouth watering 6 oz. Angus Filet Mignon grilled to your liking and finished with natural au jus. 25.

Chicken Pot Pie
Tender Chicken Breast Stew with Pearl Onions, Sweet Peas, Carrots topped with a Homemade Flaky Puff Pastry Crust (Complete). 20.

Center Cut Bone-in Pork Chop
Broiled under high heat to keep them juicy and finished with a delicious apple brandy cream sauce. 16.5

Fresh and Tasty Seafood

Grilled North Atlantic Salmon
Finished with a Grand Marnier Glaze. 19.

Broiled St. Peter's Tilapia
Lightly breaded and finished with white wine lemon sauce with capers. 16.

Broiled Filet of Flounder
Stuffed with baby spinach. Finished with garlic lemon butter sauce. 19.

Shrimp Scampi
Delicious Jumbo Shrimp Simmered in White Wine, Lemon and Garlic Sauce and finished with Parmesan Cheese. 16.