

NOTICE: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SCOTTI'S VEAL DINNERS

Inclusive

*Soup of the Day • Scotti's Own Italian Salad
Side dish of Pasta • Spaghetti, Rigatoni or Mostaccioli
with Scotti's Special Sauce*

SCALLOPINI: <i>Thin slices of veal sauteed in a sauce, depending on what style.</i>	
SCALLOPINI ALA MARINARA OR DIAVOLO	23.50
<i>(See definition of Sauces.)</i>	
SCALLOPINI CON GREEN PEPPERS	23.50
<i>(Same as above with Green Peppers.)</i>	
SCALLOPINI ALA ROMANO	23.50
<i>(Veal breaded in Romano Cheese sauteed in Brown Sauce and Mushrooms.)</i>	
SCALLOPINI ALA MARSALA	23.50
<i>(Sautéed Veal in a Marsala Wine with Mushrooms.)</i>	
SCALLOPINI ALA PICANTI WITH CAPERS AND MUSHROOMS	25.50
<i>(Sautéed Veal in Lemon Butter with Capers and Mushrooms.)</i>	
SCALLOPINI ALA SCOTTI'S SPECIALE	25.50
<i>(Sweet Peppers, Mushrooms, Onions, Garlic and Tomato Sauce.)</i>	
SCALLOPINI ALA GARIBALDI	26.00
<i>(Same as above with little Meatballs.)</i>	
VEAL CUTLET ALA PARMIGIANA	25.50
<i>(Breaded Veal in a Tomato Sauce topped with Mozzarella Cheese.)</i>	
STUFFED LOIN OF VEAL ALA MARSALA	27.00
<i>(Veal stuffed with Beef, Almonds, Raisins, Onions and Celery in a Marsala Wine Sauce.)</i>	
SCALLOPINI ALA SPORTI	27.50
<i>(Veal layered with Italian Ham, Egg Plant and Mozzarella Cheese in a Tomato Sauce.)</i>	
SCALLOPINI ALA VILLA ROI	27.50
<i>(Same as above with our Meat Sauce.)</i>	
SCALLOPINI ALA SORRENTINO	27.50
<i>(Same as above with Marsala Wine and Mushroom Sauce.)</i>	
OSSO BUCO ALA GENOVESI	30.50
<i>(Veal Shank in a Red Dry Wine and Onion Sauce.)</i>	
ROLLANTINE ALA MARGHERITA	26.50
<i>(One large Roll of Veal similar to Saltimbocco.)</i>	
SALTIMBOCCO ALA SCOTTI	27.50
<i>(Two rolls of Veal with Italian Ham and Mozzarella Cheese and Eggs between Italian Bread with a Marsala Wine Sauce.)</i>	
BREADED STUFFED LOIN OF VEAL ALA GUIDO	28.50
<i>(Veal stuffed with Italian Ham and Mozzarella Cheese in a Tomato or Diavolo Sauce topped with an Herbal Butter or served in a Bacon and Onion Brown Sauce.)</i>	
VEAL ROLLATINE WITH SHRIMP	29.50
<i>(Veal stuffed with Shrimp, Onions and Provolone Cheese in a Red & White Sauce. Hot or not hot.)</i>	

WE ALSO SERVE CHICKEN PREPARED AS MOST VEAL DISHES.

BEVERAGES

COFFEE, TEA, MILK, SOFT DRINKS	1.25
ESPRESSO	2.50
CAPPUCCINO	3.50

*Una Cena Senza Vino E Come Una
Giornata Senza Sole.*

*A Dinner Without Wine is Like a
Day Without Sunshine.*

(Old Italian Proverb)



SCOTTI'S SIRLOIN STEAKS & BEEF DINNERS

(All our steaks are broiled)

ROLLED STUFFED BEEF - BRACIOLETTI	24.50
<i>(Beef stuffed with Meat and Bread Stuffing in a Tomato Sauce.)</i>	
BRACIOLE ALA VENEZIANA	24.50
<i>(Beef with Italian Ham, Mozzarella Cheese and Eggs with a Dry Red Wine and Onion Sauce.)</i>	
STEAK ALA SAMORILLA	27.50
<i>(Olive Oil, Lemon Juice and Garlic.)</i>	
STEAK WITH MUSHROOMS	27.50
<i>(Brown Sauce and Mushrooms.)</i>	
STEAK WITH ONIONS	27.50
<i>(Brown Sauce and Onions.)</i>	
STEAK ALA GUIDO	28.50
<i>(Served with Diavolo or Marinara Sauce surrounded with Mushrooms, topped with an Herbal Butter.)</i>	
STEAK GIARDINERA	28.50
<i>(Olive Oil, Lemon Juice, Hot Marinated Peppers, Capers and Anchovies, also prepared not Hot.)</i>	
STEAK VENEZIANA	28.50
<i>(Red Wine Sauce and Onions.)</i>	
STEAK SCOTTI'S SPECIALE	28.50
<i>(Same as Scallopini Speciale.)</i>	

SIDE DISHES

with Dinners Only

Side of Meat Balls	5.00	Side of Lasagna	6.00
Side of Hot Italian Sausage	6.00	Side of Green Lasagna	6.50
Side of Fettuccine	5.50	Side of Lasagna Don Pasquale	6.50
Side of Green Fettuccine	6.50	Side of Egg Plant Parmigiana	7.00
Side of Cannelloni	6.00	Side of Manicotti	5.00
<i>(White or Red)</i>			

SCOTTI'S Wine List HOUSE WINES

	Glass	Small Carafe	Large Carafe
Cribari Red	5.25	10.50	18.50
Inglenook Chardonnay	5.75	11.50	19.50
Paul Masson White Zinfandel	5.75	11.50	19.50

WHITE WINES

	BOTTLE
Folonari Pino Grigio	23.00
Folonari Soave	23.00
Blue Nun Riesling	25.00
Masi Masiano	27.00

RED WINES

Zonin Lambrusco	23.00
Luna di Luna Sangiovese/Merlot	24.00
Folonari Valpolicella	26.00
Feudo Monaci Primitivo	26.00
Gabbiano Chianti Classico	28.00
Melini Chianti Selvanella Reserve	39.00
Folonari Shiraz	25.00

SPARKLING

Folonari Asti Spumanti	26.00
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BEER

Bottled Beer	2.75	3.75
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