



## For lunch parties of 20 or more

### Salads

*(Additional \$2 per person)*

**MonaLisa House Salad**

**Caesar Salad**

### For Starters

**Italian Bread, Roasted Peppers**

### Entree Course

*All entrees are accompanied with sauteed  
seasonal fresh vegetables*

*Coffee, tea, iced tea and soda included*

*20% gratuity and sales tax additional*

### Choice of 3 Entrees

**Chicken MonaLisa \$16.95**

*Sauteed chicken, roasted red pepper, asparagus, pecorino, mozzarella, chardonnay*

**Chicken Francaise \$15.95**

*Sauteed egg dipped chicken breast, chardonnay white wine butter sauce, pecorino*

**Chicken Parmigiana \$14.95**

*Breaded breast of chicken, mozzarella cheese, pomodoro sauce*

**Chicken Marsala \$15.95**

*Sauteed shallots, mushrooms, marsala wine, veal demi*

**Veal Parmigiana \$16.95**

*Breaded veal scaloppini, mozzarella cheese, pomodoro sauce*

**Chicken Sorrentino \$16.95**

*Prosciutto, eggplant, fresh mozzarella, basil chardonnay, tomato brodo*

**Veal All Milanese \$18.95**

*Blistering cherry tomato, baby arugula, parmigiana reggiano, citrus virgin oil*

**Veal Marsala \$18.00**

*Sauteed shallots, mushrooms, marsala wine, veal demi*

**Veal Piccata \$18.00**

*Sauteed scaloppini of veal, capers, shallots, chardonnay white wine citrus butter sauce*

**Center Cut Filet Mignon \$20.00**

*Hand cut filet, chianti mushroom demi*

**Broiled Flounder \$16.00**

*Citrus chardonnay white wine sauce*

**Roasted Salmon \$18.00**

*Hand cut salmon, sundried tomato chardonnay white wine sauce*

**Stuffed Tilapia \$18.00**

*Lump crab stuffed tilapia, citrus chardonnay white wine sauce*

**Jumbo Lump Crab Cake \$19.95**

*Pan seared crab cakes, lobster beurre blanc*