



FIELDS
DINNER MENU

Tomato Basil Bruschetta

STARTER

**CAESAR SALAD OR BADALI SALAD OR
ROASTED SWEET PEPPER & ASIAGO SOUP OR DAILY SOUP**

ENTREE

VEAL PARMIGIANA

PAN-FRIED BREADED VEAL BAKED WITH MOZZARELLA CHEESE &
FRESH TOMATO SAUCE. SERVED WITH PASTA AND GARDEN FRESH VEGETABLES.

CHICKEN MARSALA

LIGHTLY BREADED BONELESS SKINLESS CHICKEN BREAST BAKED WITH A MARSALA
INFUSED WILD MUSHROOM DEMI-GLACE. SERVED WITH ROASTED BADALI
POTATOES AND GARDEN FRESH VEGETABLES.

LINGUINE FRUITTI DI MARE

LINGUINE PASTA WITH JUMP FRIED TIGER SHRIMP, SEA SCALLOPS,
FRESH MUSSELS, TOSSED IN A ZESTY TOMATO SAUCE.

TOP SIRLOIN STEAK

10 oz. TOP SIRLOIN STEAK WITH A RICH DEMI-GLACE.
SERVED WITH ROASTED BADALI POTATOES AND GARDEN FRESH VEGETABLES.

VEGETARIAN PENNE PECORA

WHOLE WHEAT PENNE NOODLES TOSSED WITH MUSHROOMS, ROASTED SWEET
PEPPERS, FRESH SPINACH, GOAT CHEESE IN EXTRA VIRGIN OLIVE OIL AND WHITE
WINE.

DESSERT

**CHEESECAKE WITH SEASONAL BERRY COULIS
OR DOUBLE CHOCOLATE CAKE**

COFFEE OR TEA