



**FIELDS**  
**HOLIDAY 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.

**BOW-TIE WITH SHRIMP & SCALLOPS**

BOW-TIE PASTA WITH JUMP FRIED SHRIMP, SEA SCALLOPS, AND  
FRESH VEGETABLES TOSSED IN A HOUSE-MADE TOMATO CREAM 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**

**TIRA MISU OR CRÈME BRÛLÉE CHEESECAKE OR ITALIAN GELATO  
COFFEE OR TEA**