

# Sunday's Nature White Veal \$20<sup>49</sup>

ALL SERVED WITH SOUP OR SALAD, PASTA & ROLLS WITH BUTTER

This is one of Maggio's Monday thru Thursday Night dinner Spectaculars. Monday is BBQ, Tuesday is Italian Feast, Wednesday is Very Fresh Seafood & Thursday is Creative Chicken Saute. Just ask your food server for a copy of any other night's dinner spectaculars for you to see!



## Veal Fantasia

NATURE WHITE VEAL SAUTEED IN OLIVE OIL, GARLIC, MUSHROOMS, ASPARAGUS & ARTICHOKES, THEN TOPPED WITH MOZZARELLA CHEESE AND MARINARA THEN OVENBAKED

## Veal Parmigiana

NATURE WHITE VEAL OVENBAKED WITH MOZZARELLA AND TOMATO GRAVY

## Veal Cacciatore

NATURE WHITE VEAL WITH ROASTED RED PEPPERS, BLACK OLIVES AND MUSHROOMS IN OUR FABULOUS HOMEMADE MARINARA

## Veal Primavera

NATURE WHITE VEAL WITH FRESHLY CUT SEASONAL VEGETABLES SAUTEED IN OUR FABULOUS MARINARA SERVED ATOP FETTUCCHINI

## Veal Francaise

NATURE WHITE VEAL EGG BATTERED AND PAN SAUTEED IN A LEMON WHITE WINE SAUCE

## Veal Marsala

NATURE WHITE VEAL SAUTEED IN A SAUCE OF DEMIGLAZE, IMPORTED MARSALA WINE AND FRESH MUSHROOMS

## Veal Sinatra

NATURE WHITE VEAL SERVED WITH MUSHROOMS AND ASPARAGUS IN PEACH SCHNAPPS CREAM SAUCE

## Veal Dijon

NATURE WHITE VEAL IN A DIJON CREAM SAUCE SERVED OVER GARLIC SPINACH

## Veal Leonardo

NATURE WHITE VEAL TOPPED WITH SAUTEED GARDEN VEGGIES, PROVOLONE AND TOMATO SAUCE - OVENBAKED