

Sunday's Nature White Veal \$19⁴⁹

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 FETTUCCINI

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

Veal Romano

NATURE WHITE VEAL TOPPED WITH BREADED EGGPLANT, PROVOLONE, AND TOMATO SAUCE - OVENBAKED

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.