

Main Dish Descriptions

Beef & Veal

- Roast Beef** - slow roasted roast beef topped with a light gravy
Beef Tenderloin with Peppers - beef tenderloin strips au jus sauteed with a medley of mild bell peppers
Stuffed Beef Tenderloin - beef tenderloin stuffed with prosciutto, Friulano cheese & roasted red pepper topped with a gorgonzola cheese sauce or peppercorn au jus
Chateau Briand - center cut beef tenderloin, slow roasted, served medium, topped with peppercorn au jus
Prime Rib - center cut of prime rib of beef with the bone removed, served in its own juices
Roast Veal - slow roasted veal, sliced thin, served au jus
Veal Parmigiana - breaded veal cutlet topped with mozzarella cheese and tomato sauce
Veal Birds - thinly sliced veal stuffed with seasoned ground pork & beef, served in a light gravy
Veal Saltimbocca - veal cutlets topped with prosciutto and Fontina cheese
Veal Francesca - lightly breaded veal cutlets, fried then baked
Veal Marsala - veal medallions topped with marsala wine sauce
Veal Scaloppine - thinly sliced veal sauteed with mushrooms and white wine
Veal Cutlets - thinly sliced veal, dipped in egg wash, lightly breaded, then baked

Chicken & Pork

- Roasted Chicken** - golden brown roasted chicken pieces, white & dark
Breaded Chicken Breast - breaded boneless chicken breastfilet, fried
Chicken Parmigiana - breaded chicken breast topped with mozzarella cheese and tomato sauce
Chicken Triestina - chicken breast topped with a creamy mushroom sauce
Lemon Chicken - chicken breast in a light lemon and herb sauce
Chicken Marsala - chicken breast medallions topped with marsala wine sauce
Chicken Cordon Bleu - chicken breast stuffed or topped with swiss cheese and ham, breaded and baked
Chicken Florentine - chicken breast stuffed or topped with Friulano cheese and spinach, breaded and baked
Chicken Francesca - chicken breast in a light egg batter, breaded, fried and baked
Chicken Supreme - chicken breast stuffed with mild gouda cheese and wrapped in prosciutto
Chicken Saltimbocca - chicken breast stuffed or topped with fontina cheese & prosciutto in a white sauce
Chicken Fogolar - chicken breast topped with asparagus, fontina cheese and white sauce
Chicken Romano - chicken breast topped with thinly sliced eggplant, mozzarella cheese and blush sauce
Italian Sausages with Peppers - sauteed or roasted with mushrooms and mild bell peppers
Breaded Pork Cutlets - thinly sliced, lightly breaded pork shoulder cutlets
Pork Tenderloin - seared pork tenderloin topped with peppercorn au jus or brandy sauce
Stuffed Pork Tenderloin - pork tenderloin stuffed with sausage and topped with peppercorn au jus or brandy sauce

Seafood

- White Fish Filet** - broiled basa with a lemon dill butter sauce or lightly breaded and fried
Broiled Salmon Filet - broiled salmon topped with a lemon dill butter sauce or pesto sauce
Stuffed Sole - ft/et of sole stuffed with a seafood medley and topped with a butter sauce
Broiled Orange Roughy - broiled orange roughy filet with a butter and white wine sauce
Calamari - lightly battered, fried, octopus rings with lemon wedges
Frittura Mista (Seafood Medley) - shrimp, scallops, calamari, fried or sauteed, in a white wine garlic sauce

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