

Atimo's

RESTAURANT

This is one of our most popular recipes and it is quick to prepare. It can also be made in large quantities to serve at parties.

Petti Di Pollo Alla Marsala *Chicken Breast with Marsala Wine*

Ingredients

- 1 ½ lb. chicken breast
- 3 tablespoons olive oil
- 1 cup flour
- 12 medium mushrooms
- 4-6 oz. marsala wine
- 6 oz. stock or water
- Salt and pepper

Serves 4 people

Different flavors can be achieved by using sherry, chablis, or other wines instead of marsala.

If you are preparing this dish for more people, sauté the chicken breast in small batches and then combine the dish after you have flamed the wine complete.

FOLD

FOLD

Instructions

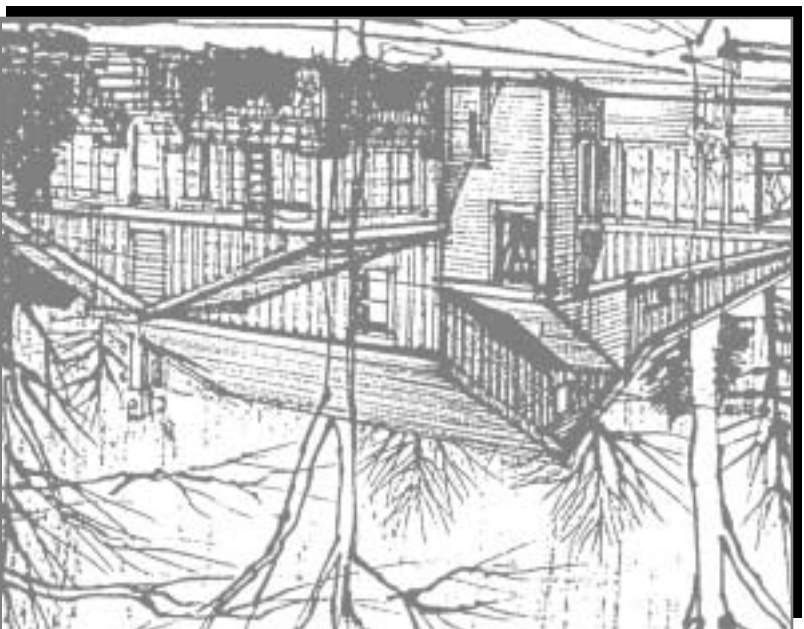
1. Cut and trim all skin and fat from chicken breasts.
2. Cut into 2 inch pieces and flatten slightly.
3. Dredge chicken in flour lightly. Shake off excess.
4. Sauté chicken briskly until lightly browned on both sides. Salt and pepper.
5. Slice mushrooms thinly and add mushrooms to pan. Sauté for about 2 minutes.
6. Turn heat to high. Add wine and reduce heat (caution: wine may flame)
7. Lower flame. Add stock to bring sauce to desired consistency. Complete cooking about 3-5 minutes.
8. Salt and pepper to taste.

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Cut along the dashed lines, fold and save.

www.ninobarsoffsrestaurant.com



Celebrating 35 years of fine dining.

Mt. Pleasant, PA 15666
Star Route

RESTAURANT

Atimo's

U.S. POSTAGE PAID
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PERMIT NO. 14
MT. PLEASANT, PA
15666

Calendar of Events

Wednesday April 26

Administrative Professional's Day

11:00 a.m. to 3:00 p.m.

- Complimentary Gift for Administrative Professional
- Special Lunch Menu

Limited capacity reservations recommended

Friday May 26

Patio Fiesta

7:00 to 10:00 p.m. on the patio

- Sangria, Margarita, and Mexican Beer specials
- Complimentary hors d'oeuvres
- Music and Dancing
- Contests and Prizes

Friday June 23

Wine and Cheese Tasting

7:00 to 9:00 p.m. on the patio

Sunday September 17

Fall Roast

4:00 to 7:00 p.m.

- Beer and buffet

Did you know?

- Nino's offers cooking classes
- Nino's displays over 50 antique Tiffany style lamps throughout the restaurant
- Nino's used to be a speak easy during prohibition
- Nino's used to be a toll station for the old Glades Pike

Reservations

724-547-2900

Nino's is located at the intersection of scenic routes 31 & 982.

35th

Anniversary Specials



Sunday

Sunday Brunch Buffet

11:30a.m. - 2:00 p.m.

Over a dozen of your favorite homemade items plus fresh fruit and pastries.

Adults	\$11.95
Children 6-12	\$4.95
Children 5 & Under	FREE

Spaghetti and Meatball Special

Served all day! \$8.95

Includes Salad Bar

Monday

Closed Mondays

available for private parties

Tuesday

Little Italy Night

Enjoy an appetizer and select one of six Italian specialties. ONLY \$12.95

Includes Salad Bar and Dessert

Wednesday

Ladies Night

Enjoy one of our great Pasta Dishes or select from several other popular menu items ALL for 1/2 price

Bring your girlfriends!

Thursday

Special Discounts on some of our most popular dishes:

Broiled Chicken Parmigiana	\$12.95
Veal Parmigiana	\$14.95
Veal Romano	\$15.95
Broiled Lump Crabmeat Cakes	\$15.95

Friday

Fresh Seafood Specialties

Featuring:

Broiled Seafood Platter \$24.95
Shrimp, Scallops, Crabmeat, Clams, Crab Claws

Try our new chowder bar included with dinner!

Saturday

Fresh Seafood Specialties

Featuring:

Broiled Seafood Platter \$24.95
Shrimp, Scallops, Crabmeat, Clams, Crab Claws

Two Broiled 1/4 Pound Filet Mignon Medallions \$18.95