

PASTA PASTA
LONG ISLAND RESTAURANT WEEK

\$28.95

20% GRATUITY WILL BE ADDED TO ALL CHECKS

STARTERS

PROSCIUTTO WRAPPED ASPARAGUS, FRESH MOZZARELLA
ROASTED TOMATOES
Balsamic olive oil

STUFFED BAKED CLAMS

Our owner's special recipe

PRINCE EDWARD ISLAND MUSSELS

In basil pesto sauce (contains nuts)

SOUP DU JOUR

SPINACH SALAD WITH ROASTED PEARS, TOASTED ALMONDS
WENDSLEYDALE CHEESE
Raspberry vinaigrette

ENTRÉE'S

BLACK & WHITE CRUSTED SWORDFISH

Served over stir fried vegetable rice
Drizzled with General Tso's sauce and Wasabi aioli

CHICKEN SALTIMBOCCA

Breaded chicken layered with prosciutto, mozzarella
Served over spinach in a Marsala wine sauce enhanced with fresh sage

BRAISED VEAL WITH MUSHROOMS

In red wine, tomato, herbs, served over mushroom risotto

SAUTÉED PORK

Sautéed with plum tomatoes, pepperoncini, garlic olive oil sauce with fresh basil
Served with mashed potatoes

BLACK LINGUINE WITH SHRIMP, ASPARAGUS, PLUM TOMATOES

In Pomodoro sauce

ROASTED CAULIFLOWER RAVIOLI

Topped with roasted cauliflower, sweet peas, roasted red pepper cream sauce
Garnished with micro-greens

RIGATONI WITH CHICKEN, SWEET SAUSAGE

WHITE BEANS, ESCAROLE

Garlic olive oil sauce

DESSERT

"YOUR SERVER WILL TELL YOU TODAY'S SELECTIONS"

SORRY NO SUBSTITUTIONS, NO SHARING

*CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS, COOKED TO YOUR LIKING