



**SPRING LONG ISLAND RESTAURANT WEEK:
APRIL 28th – MAY 5th | \$29.95 THREE COURSE PRIX FIXE MENU**

ANTIPASTI

**Parmigiana di Melanzane
Eggplant Parmigiana**

**Rugula e Pomodori & Parmigiano
Cherry Tomatoes, Citrus Vinaigrette & Parmigiano**

**Caprese
Tomato, Mozzarella & Basil**

**Fritto di Carciofini
Sautéed Baby Artichokes & Basil Pesto**

**Polenta con Funghi
Soft Polenta with Sautéed Wild Mushrooms**

**Speck
Smoked Prosciutto, Baby Artichokes & Shaved Parmigiano \$5 supplement**

**Insalata con Robiola
Beets, Pomegranate, Robiola Cheese and Walnuts \$5 supplement**

**Tuna Tartare
Avocado Salad & Wasabi Aioli \$5 supplement**

SECONDI

**Swordfish
Caper Berries, Lemon Brodetto, Grape Tomatoes & Baby Spinach**

**Spaghetti
with Nonna Alba's Bolognese Sauce**

**Free-Range Bell & Evans Chicken on the Bone
Roasted Potatoes, Lemon/Rosemary Sauce & French String Beans**

**Gamberi e Carciofini
Sautéed Shrimp, Baby Artichokes, Jasmine Rice
& French String Beans**

**Long Island Duck Breast
Sweet Potato, Baby Spinach, Cipollini Onion & Honey/Rosemary Juices \$5 supplement**

**Bistecca di Manzo
8 oz. Black Angus Shell Steak Peppercorn Sauce & Herbed Fries \$5 supplement**

**Risotto con Funghi Capesante
Arborio Rice, Mixed Mushrooms & Seared Sea Scallops \$5 supplement**

DOLCI

Artisanal Trio of Gelato or Sorbet

Tiramisu

Panna Cotta del Giorno

Flourless Chocolate Cake & Coffee Gelato \$3 supplement

Maple Mascarpone Cheesecake with Maple Drizzle \$3 supplement

No Substitutions

Menu Subject to Change

Saturday Night Prix Fixe Last Seating at 6:30pm and Order Must be in by 7pm Latest