

# ***LONG ISLAND RESTAURANT WEEK 2019***

**\$29.95 PER PERSON**

## ***ANTIPASTI***

*CHOICE OF:*

**\*ARANCINI\***

*HOMEMADE MINIATURE RICE BALLS*

**\*POLPETTE\***

*HOMEMADE MEATBALLS WITH FRESH MOZZARELLA CENTERS SIMMERED IN TOMATO SAUCE*

**\*INSALATA DI NONNA \***

*MESCLIN GREENS WITH DRIED CRANBERRIES, WALNUTS CANDIED WITH FRANGELICO AND CRUMBL*

*GORGONZOLA CHEESE TOSSED IN A BALSAMIC VINAIGRETTE*

**\*BURRATA ZUCCHINE GRIGLIATE\***

*CREAMY BURRATA MOZZARELLA SERVED WITH GRILLED ZUCCHINI AND PLUM*

*TOMATOES DRIZZLED WITH EXTRA VIRGIN OLIVE OIL*

## ***SECONDI PIATTI***

*CHOICE OF:*

**\*RIGATONI ALA VODKA\***

*RIGATONI PASTA IN A VODKA CREAM SAUCE*

**\*TRE COMBO\***

*HOMEMADE MEATBALLS FRESH MOZZARELLA CENTERS, LASAGNA ROLLATINI STUFFED WITH RICOTTA, PECORINO ROMANO TOPPED WITH A SAVORY BOLOGNESE SAUCE & POLLO PARMIGIANA*

**\*POLLO BALSAMICO\***

*TWO BONELESS CHICKEN CUTLETS SAUTEED IN A BALSAMIC REDUCTION SAUCE TOPPED WITH*

*ASPARAGUS AND STUFFED MOZZARELLA FRESCA*

**\*SALMONE OREGANATA\***

*FRESH FILLET OF SALMON TOPPED WITH SEASONED BREAD CRUMBS IN A WHITE WINE LEMON SAUCE*

## ***DOLCE***

**\*CANNOLI\***

*TRADITIONAL HOMEMADE JUMBO CANNOLI*

**\*NAPOLEON\***

*LAYERS OF PUFF PASTRY WITH HOMEMADE WHIPPED CREAM AND VANILLA FLAVORED CUSTARD*

**\*TIRAMISU\***

*LADY FINGERS SOAKED WITH ESPRESSO AND LAYERED WITH MASCARPONE CREAM*

*TOPPED WITH DARK CHOCOLATE SHAVINGS*