



Long Island Restaurant Week

April 28th thru May 5th

ANTIPASTI

Today's Soup

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CAESAR SALAD Romaine/Radicchio/Garlic Croutons/Shaved Reggiano/Anchovy/Lemon

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ROASTED SATUR FARMS BEETS Apples/Arugula/Dried Cranberries/Toasted Almonds/
Goat Cheese Dressing

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"AMANO" GREENS Blistered Cherry Tomatoes/Roasted Garlic/Parmesan/White Balsamic Vinaigrette

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THREE CHEESE ARANCINI Fontina/Mozzarella/Pecorino/Pomodoro

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PAN ROASTED CAULIFLOWER Brussel Sprouts/Pine Nuts/Raisins/Pecorino

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SLOWLY SIMMERED MEATBALLS Ricotta/Tomato/Basil (+\$4)

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CHARRED OCTOPUS Seedless Grapes/Fingerling Potatoes/Capers/Red Onion/Black Olives (+\$5)

PRIMI AND SECONDI

RIGATONI TOSCANO Wild Mushroom/Spicy Vodka Tomato Cream sauce

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LINGUINE Shrimp/Crabmeat/Garlic/Chilies/Lemon/Arugula/Bread Crumbs

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RIGATONI SUGO Pork Ragú/Pecorino/Ricota

•

CHICKEN SCARPA Sweet Italian Sausage/Artichokes/Cherry Peppers/Potatoes/Lemon/Garlic/
White Wine

•

SAUTÉED CHICKEN Capers/Artichokes/Lemon/White Wine

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HORSERADISH CRUSTED SALMON Israeli Cous Cous/Lemon Butter

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GRILLED PORK CHOP aMano Hash/Mushroom Red Wine Sauce

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*PRIME NY STRIP Olive Oil/Roasted Potatoes/Vegetables (+\$8)

DOLCI

TIRAMISÚ Lady Fingers/Mascarpone/Chocolate

•

FLOURLESS CHOCOLATE CAKE Chocolate Sauce/Whipped Cream

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GELATO OR SORBETTO

\$29.95

A LA CARTE ITEMS

PIZZA

Pizza di Giorno

Tomato/Basil/Mozzarella 16.

Catapano Farm's Goat Cheese/Olive/Roasted Garlic/Mushrooms/Marinated Tomato/Rosemary 17.

Mushroom/Fontina/White Truffle Oil 16.

Spicy Veal Sausage/Tomato/ Basil/Mozzarella 18.

Figs/Prosciutto/Fontina/Arugula/Reggiano/Balsamic 17.

Shrimp/Roasted Peppers/Mozzarella/Basil 18.

Whole Wheat 2.

FORMAGGI & CARNI

SALUMI AND CHEESE PLATE Selection of Italian Meats and Cheeses/Fig 21.