



Long Island Restaurant Week

3 Courses for \$29.95

Appetizers

Cauliflower Soup with sweet green peas

Mussels & Sausage – Italian cheese and parsley sausage and P.E.I. Mussels sauteed with garlic chips, extra virgin olive oil and a touch of tomato sauce

Warm Grilled Vegetable Tower - Grilled Zucchini, yellow squash, Eggplant, heirloom Tomatoes, and sharp Provolone topped with a Filetto di Pomodoro sauce

Fritto Misto – Tender fried Shrimp, Calamari and Filet of Sole with a Pesto topping, served with a Marinara sauce

Grilled Romaine Caesar – Grilled Romaine stalk topped with a classic Caesar dressing, Garlic Croutons and sun-dried Tomatoes

Insalata Cinque Terre – Baby Arugula, Endive, Radicchio, caramelized Apples and sun-dried Cranberries with a Fig dressing and shaved Parmigiano cheese

***Baked Stuffed Pepper** – Red bell pepper filled with spinach, sausage, risotto and mozzarella baked

in a marinara sauce.....add 2.00

***Manhattan Seafood Chowder**.....add 2.00

Entrees

Pappardelle Bolognese - Fresh broad noodle Pasta in an authentic Bolognese ragu with sweet green Peas and a dollop of Marie Antonia Ricotta cheese

Farfalle Genovese – Butterfly Pasta sauteed in a Pesto sauce with sun dried Tomatoes and a touch of cream

Pollo Sorrentino – Breast of chicken topped with eggplant, prosciutto and melted mozzarella cheese in a brown tomato demi glaze with sweet potato mash

Miso Salmon – Miso Marinated Wild Salmon, Soba Noodles, Wild Mushrooms, Asparagus and Corn

Grilled Pork Chop – Loin pork chop topped with mushroom, onions and peppers with mashed potatoes

***Filet of Sole**.....add 3.00

***Veal Cinque Terre**.....add 2.00

Dessert

Warm Apple Cake * Flourless Chocolate Cake * Italian Cheesecake
Chocolate Chip Cannoli