



Long Island Restaurant Week
\$42.00 p/p

Antipasto

Caesar Salad

Traditional Caesar Salad with garlic seasoned croutons

Mixed Italian

Mesclun baby greens, tomatoes & onions with balsamic

Beet Salad with Mixed Greens

mixed green with roasted beets, strawberries, caramelized walnuts and goat cheese in a honey mustard dressing

Mozzarella Caprese

Fresh mozzarella, roasted peppers, extra virgin olive oil and sliced fresh tomatoes

Lobster Bisque

Lentil Soup

Baby Artichoke

Baby artichokes sauteed with garlic, basil and olive oil

Mussels Posillipo

Mussels sautéed in a light marinara with roasted garlic

Baked Clams (6)

Whole Little Neck clams baked with seasoned breadcrumbs in lemon and white wine sauce

Entree

Rigatoni Bolognese

Rigatoni sauteed in our delicious homemade meat sauce

Penne alla Vodka

Penne pasta with pink creamy vodka sauce

Eggplant Lasagna

Layers of eggplant filled with chopped meat and ricotta in a light tomato sauce topped with melted mozzarella

Linguini white Clam Sauce

Chicken Parmigiana

Breaded chicken cutlet with tomato and melted mozzarella served with spaghetti

Chicken Francese

Chicken breast dipped in egg batter and sauteed in white wine, lemon and butter sauce

Lobster Ravioli

Homemade lobster ravioli in a pink lobster sauce

Pork Chop alla Griglia

Grilled pork chop topped with sauteed onions, peppers and mushrooms with roasted garlic

Veal Marsala

Veal scallopini with mushroom in our marsala sauce

Braised Short Ribs

Braised short ribs served over mashed potato

Sole Francese

Fillet of sole dipped in egg batter & sauteed in white wine, lemon butter sauce

Salmon alla Griglia

Grilled salmon with garlic and olive oil

Dessert & Coffee

Coffee or Tea

Cannoli, Italian Cheesecake, Chocolate Mousse Cake, Tartufo

For groups of 8 or less- No Substitutions - No Sharing