



## Long Island Restaurant Week \$44.00 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**

Linguini pasta with chopped clams with garlic, basil and extra virgin olive oil

#### **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**

Filet 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***

***Saturday is only served until 7:00***

