



LONG ISLAND RESTAURANT WEEK NOV 3-10 2019
3 COURSE MENU
\$29.95 TAX, BEVERAGE AND GRATUITY NOT
INCLUDED SAT UNTIL 7 PM
FIRST COURSE CHOICE OF:

INSALATA MISTA

Organic mixed greens, tomatoes, shaved carrots

INSALATA CAESAR

Romaine lettuce, polenta croutons, caesar dressing

ARANCINI

Risotto rice balls, prosciutto, fontina, truffle

MELANZANE ALLA PARMIGIANA

Eggplant parmigiana

POLENTA VALSOSTANA

Polenta cake, creamy fontina cheese, truffle oil

MINISTRONE

mixed veggies minestrone soup

SECOND COURSE

SCALOPPINE DI VITELLO AI PORCINI

Veal scaloppini, porcini mushroom sauce, medallion potatoes

POLLO SCAMORZA E POMODORO

Chicken scalopinni, smoked mozzarella, tomatoes

SALMON IN CROSTA PARMIGIANO

*Parmesan crusted salmon, spinach,
lemon sauce*

PENNE ALLA RUSTICA

Penne, chicken, creamy roasted garlic sauce, and broccoli

RIGATONI ALLA BOLOGNESE

Rigatoni, veal and beef meat sauce

FITELLO DI MAIALE CON FUNGHI MARSALA

Pork tenderloin, prosciutto, mushrooms, marsala, polenta

FITELLO AL PEPE VERDE

8 oz cener cut filet mignon, peppercorn brandy, rosemary potato mix veggies (supp \$10)

THIRD COURSE- CHOICE OF DESSERT

Chocolate Mousse, Tiramisu, or Panna Cotta Creme Brulee

NOT COMBINABLE WITH OTHER OFFERS- NO SUBSTITUTIONS,
NO SHARING-DINE IN ONLY
NOV 3-10 2019