



**SPRING LONG ISLAND RESTAURANT WEEK:  
APRIL 28th – MAY 5th | \$29.95 THREE COURSE PRIX FIXE MENU**

**ANTIPASTI**

**Parmigiana di Melanzane  
Eggplant Parmigiana**

**Rugula e Pomodori & Parmigiano  
Cherry Tomatoes, Citrus Vinaigrette & Parmigiano**

**Caprese  
Tomato, Mozzarella & Basil**

**Fritto di Carciofini  
Sautéed Baby Artichokes & Basil Pesto**

**Polenta con Funghi  
Soft Polenta with Sautéed Wild Mushrooms**

**Speck  
Smoked Prosciutto, Baby Artichokes & Shaved Parmigiano \$5 supplement**

**Insalata con Robiola  
Beets, Pomegranate, Robiola Cheese and Walnuts \$5 supplement**

**Tuna Tartare  
Avocado Salad & Wasabi Aioli \$5 supplement**

**SECONDI**

**Branzino  
White Wine Lemon Caper Sauce, Jasmin Rice & Haricot Vert**

**Spaghetti  
with Nonna Alba's Bolognese Sauce**

**Free-Range Bell & Evans Chicken on the Bone  
Roasted Potatoes, Lemon/Rosemary Sauce & French String Beans**

**Gamberi e Carciofini  
Sautéed Shrimp, Baby Artichokes, Jasmine Rice  
& French String Beans**

**Long Island Duck Breast  
Sweet Potato, Baby Spinach, Cipollini Onion & Honey/Rosemary Juices \$5 supplement**

**Bistecca di Manzo  
10 oz. Flat Iron Steak, Peppercorn Sauce & Herbed Fries \$5 supplement**

**Risotto con Funghi Capesante  
Arborio Rice, Mixed Mushrooms & Seared Sea Scallops \$5 supplement**

**DOLCI**

**Artisanal Trio of Gelato or Sorbet**

**Tiramisu**

**Panna Cotta del Giorno**

**Flourless Chocolate Cake & Coffee Gelato \$3 supplement**

**Maple Mascarpone Cheesecake with Maple Drizzle \$3 supplement**

*No Substitutions*

*Menu Subject to Change*

*Saturday Night Prix Fixe Last Seating at 6:30pm and Order Must be in by 7pm Latest*