

WINTER RESTAURANT WEEK

\$29.95

Add a bottle of Long Islands own Lenz Merlot or Chardonnay for \$29.00

STARTERS

FRESH MOZZARELLA, GRILLED ASPARAGUS, ROASTED PEPPERS

Fresh basil, Balsamic reduction

SAUTÉED MUSSELS Basil, white wine. Garlic sauce

APPLE/ BRIE SALAD

Field greens/ glazed walnuts/ sliced brie/ dried cranberries

Cranberry vinaigrette

BUFFALO CALAMARI

Topped with crumbled bleu cheese

STUFFED BAKED CLAMS

SOUP OF THE DAY

ENTRÉE'S

FISH OF THE DAY TOPPED WITH OLIVE TAPENADE

Eggplant/ zucchini/ Yellow Squash/ Peppers/ Onions/ Tomato Ragout

HALF DUCK (\$5.00 additional charge)

Apple Craisin bread stuffing/ Grilled asparagus/ Orange cranberry sauce

BRAISED BONELESS SHORT RIBS (\$5.00 additional charge)

Potato cheddar bacon croquet/ Sautéed green beans/ Natural Jus

PORK PANZANELLA

Breaded Pork Cutlet topped with a fresh mozzarella tomato compote/

Mashed potatoes/ Vegetable medley

CHICKEN CUTLET/ PROSCIUTTO/ MOZZARELLA

Served over crisp gnocchi in a brandy cream sauce

PAPPARDELLE PASTA BOLOGNESE

Slow braised ground beef, veal, pork, herbs, tomato, touch of cream

Dollop of ricotta cheese

CHICKEN/ BROCCOLI/ SWEET SAUSAGE

In a creamy plum tomato sauce served over Fettuccine

DESSERT

"YOUR SERVER WILL TELL YOU TODAY'S SELECTIONS"

SORRY NO SUBSTITUTIONS, NO SHARING

*CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS, COOKED TO YOUR LIKING
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY