



ITALIAN TABLE

L. I. Fall Restaurant Week 2019

Prix Fixe Menu

\$29.95

Plus tax & gratuity

ANTIPASTI

Today's Soup

Local Fall Salad

Hog farm beets & goat cheese/mixed greens/green apple/cider vinaigrette

Crab Corn Chowder (add \$5)

crab corn chowder topped with a fried crab cake

***Baked Stuffed Clams**

chopped local clams/parmesan/garlic

Saute Di Cozze

P.E.I. black mussels/garlic white wine sauce

Crispy Artichoke Heart

lemon sauce/caper/parmesan/tomato

Eggplant Stack

fried eggplant/mozzarella/marinara

SECONDI

Nana's Pasta Bowl

rigatoni/all day sunday sauce/nana's famous giant meatball

Country Style Orecchiette e Salsiccia

crumbled sweet sausage/spinach/cannellini bean/tomato roasted garlic broth

Cavatelli alla Uncle Leo

fried chicken breast/ricotta cavatelli/parmesan cream sauce/green peas/crispy pancetta

New York Shell Steak (add \$12)

grilled boneless sirloin/whipped potatoes/seasonal vegetable/crispy onions

Eggplant Parmigiano

breaded and lightly fried eggplant baked with mozzarella/capellini marinara

Pork Loin Scaloppini

breaded pork cutlet/lemon caper sauce/garlic sautéed spinach with garlic

Shrimp & Mussels Fra Diavlo (add \$5)

shrimp/P.E.I. mussels/spicy Diavlo plum tomato sauce over linguini

Today's Fresh Catch

seasonal fish selection

DOLCE

Dessert Trio

Cannoli ~ Brownie Bite ~ Tiramisu

Served Nightly

Saturday till 7: p.m.

ALL MENU ITEMS SUBJECT TO CHANGE

*This menu item can be cooked to your liking, consuming raw or undercooked meat fish shellfish or fresh shelled eggs may increase your risk of food borne illness especially if you have certain medical conditions