



**ITALIAN TABLE**

**L. I. Spring Restaurant Week 2021**

Prix Fixe Menu

\$35

Plus tax & gratuity

**ANTIPASTI**

Today's Soup

**Watermelon & Goat Cheese Salad**

Watermelon/mixed greens/goat cheese/toasted almonds/raspberry vinaigrette

**Crab Cake**

Lump crab/peppers/onions/old bay/mixed greens/corn relish/sherry vinaigrette

**\*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

**Capellini with Shrimp**

Shrimp/spinach/fresh chopped tomatoes/ white wine/garlic/E.V.O.O.

**Cavatelli alla Uncle Leo**

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

**New York Shell Steak**

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

**Eggplant Parmigiano**

breaded and lightly fried eggplant baked with mozzarella/linguini marinara

**Pork Milanese**

breaded pork cutlet/arugula/cherry tomato/red onion/diced mozzarella/lemon vinaigrette

**Pappardelle Bolognese**

braised beef, pork, veal ragu Bolognese/hand cut wide fresh pasta/whipped ricotta/ reggiano

**Today's Fresh Catch**

seasonal fish selection

**DOLCE**

Cannoli ~ Ice Cream Sundae ~ 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