

# L. I. Winter Restaurant Week 2023

Prix Fixe Menu \$44 Plus tax & gratuity

## **ANTIPASTI**

Zuppa del Giorno

### Apple & Beet Salad

Local greens, crumbled goat cheese, roasted beets, apples, raspberry vinaigrette

### \*Baked Stuffed Clams

chopped local clams, bacon, parmesan, garlic

### **Artichoke Hearts**

lightly breaded and fried lemon caper sauce, tomato fresca, parmigiano

# **SECONDI**

### Pasta Bowl

sunday sauce with nana's giant meatball over penne

### Shrimp and Mussel Fra Diavolo

p.e.i. mussels, shrimp, plum tomato, spicy calabrian chili, garlic, basil, linguine

### \*Grilled NY Shell Steak (Add \$5)

Served with mashed potatoes and vegetable medley, topped with crispy fried

#### Uncle Leo's Chicken

crispy chicken cutlet, fresh ricotta cavatelli, bacon, peas, parmigiano cream sauce

### Rigatoni Bolognese

beef, pork, veal ragu, carrots, mushrooms, celery, onions, cream, whipped ricotta

### Pork Loin Scaloppini

pounded & breaded then lightly fried, lemon caper sauce, sautéed garlic spinach

### Dijon Crusted Salmon

winter vegetable couscous

# **DOLCI**

Rainbow Cookie Gelato ~ Cannoli ~ Triple Chocolate Cheesecake

Served Nightly ~ Saturday until 7pm 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

There will be a 3.95% credit card surcharge which can be avoided by paying cash.