

L. I. Spring Restaurant Week 2025

Prix Fixe Menu \$46/47.82 Plus tax & gratuity

ANTIPASTI

Zuppa del Giorno

Arugula and Watermelon Salad

mixed greens, goat cheese, watermelon, sliced toasted almonds, raspberry vinaigrette

Baked Stuffed Clams

chopped local clams, bread crumb, bacon, parmesan, garlic

Artichoke Hearts

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

Eggplant Tower

breaded and fried eggplant, ricotta, melted mozzarella, marinara

SECONDI

Nana's Lasagna

layers of fresh pasta, nanas meatballs, fennel sausage, ricotta mozzarella, parmesan, marinara

Seafood Diavolo

mussels, scallops, shrimp, spicy plum tomato, garlic, basil, linguine

*Grilled Black Angus Rib Eye (Add \$15/15.59)

creamy pepper & garlic mushroom sauce, mashed potato, vegetable medley

Uncle Leo's Chicken

crispy cutlet, fresh ricotta cavatelli, bacon, peas, parmesan cream sauce

Rigatoni Bolognese

beef, pork, veal ragu, carrot, celery, onion, mushroom, cream, parmesan, ricotta

Pork Loin Scaloppini

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

Blackened Wild Atlantic Salmon

Over a Della Casa salad with mixed greens, cherry tomatoes, onions, olives cannellini beans, roasted red pepper, balsamic vinaigrette

DOLCI

Tiramisu ~ Cannoli ~ Olive Oil Cake

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.