



Long Island Restaurant Week 2026

Three Course Dinner \$40

Antipasto

(Choose 1)

Caesar Salad

Beet Salad with Mixed Greens

Mixed greens w. Roasted beets, strawberries, caramelized walnuts goat cheese in a honey mustard dressing

Mozzarella Caprese

Baby Artichokes

Baby Artichokes sauteed w. Garlic, fresh basil and EVOO

Truffle Burrata

Fresh burrata garnished w. Sundried tomato, artichokes and roasted peppers w. a balsamic reduction

Minestrone Soup

Lobster Bisque Soup

Fried Calamari

Baked Clams (6)

Whole Little neck Clams Baked with seasoned breadcrumbs in a lemon and white wine sauce

Mussels Posillipo

Mussels sauteed in marina w. roasted garlic & white wine

Dessert & Coffee

(Choose 1)

Coffee or Tea,

Cannoli

Italian Cheesecake

Chocolate Mousse Cake

Tartufo

Tiramisu

Entrees

(Choose 1)

Rigatoni Bolognese

Rigatoni sauteed in our delicious homemade meat sauce

Lobster Ravioli

Lobster ravioli in a pink lobster sauce garnished with fresh asparagus

Eggplant Lasagna

Layers of eggplant filled with chopped meat & ricotta in a light tomato sauce topped w. Mozzarella

Pappardelle Siciliana

Pappardelle sauteed in a fresh tomato sauce with dices of eggplant garnished w. fresh ricotta cheese

Chicken Parmigiana

Breaded chicken cutlet with tomato and melted mozzarella served with spaghetti

Chicken Francese

Chicken breast dipped in egg batter and sauteed in a white wine, lemon, and butter sauce

Pork Chop Pistachio

Double cut pork chop encrusted with pistachios served w. dried cranberries in a cherry brandy

Veal Marsala

Veal Scallopini w. mushrooms in our delicious marsala sauce

Sole Francese

Filet of sole dipped in egg batter & sauteed in a white wine, lemon butter sauce

Shrimp Oreganata

Jumbo shrimp baked with seasoned breadcrumbs in a lemon and white wine sauce served with spaghetti

Salmon alla Griglia

Filet of Salmon grilled with garlic and olive oil

Linguini with Lobster +\$10

Linguini sauteed with half of a lobster, clams, mussels, calamari, shrimp in a fra diavolo sauce

Rack of Lamb +\$10

Grilled rack of lamb with garlic, olive oil, and fresh rosemary

New York Strip Steak +\$10

Top choice NY strip steak grilled to order topped with crispy onions, served with sauteed broccoli rabe

Veal Chop Paillard +\$10

Grilled pounded thin veal chop with garlic & olive oil garnished w. Arugula, tomato and fresh mozzarella



Long Island Restaurant Week 2026 November 1- November 8

Two Course Lunch \$25

Antipasto

(Choose 1)

Caesar Salad

Mozzarella Caprese

Minestrone Soup

Lobster Bisque Soup

Baby Artichokes

Baby Artichokes sauteed w. Garlic, fresh basil and EVOO

Mussels Posillipo

Mussels sauteed in marina w. roasted garlic & white wine

Baked Clams (6)

Whole Little neck Clams Baked with seasoned breadcrumbs in a lemon and white wine sauce

Entrees

(Choose 1)

Rigatoni Bolognese

Rigatoni sauteed in our delicious homemade meat sauce

Penne alla Vodka

Penne pasta in a creamy pink sauce

Linguini w. Mussels Marinara

Eggplant Lasagna

Layers of eggplant filled with chopped meat & ricotta in a tomato sauce topped w. Mozzarella

Arugula Salad

(Add Shrimp, Chicken or Salmon)

Fresh arugula w. tomatoes, onions, capers, and shavings of parmesan cheese w. A lemon dressing

Beet Salad

(Add Shrimp, Chicken or Salmon)

Mixed greens w. Roasted beets, strawberries, caramelized walnuts & goat cheese in a honey mustard dressing

Chicken Parmigiana

Breaded chicken cutlet with tomato & melted mozzarella served with spaghetti

Veal Marsala

Veal Scallopini w. mushrooms in our delicious marsala sauce

Chicken Francese

Chicken breast dipped in egg batter and sauteed in a white wine, lemon, and butter sauce

Chicken Paillard

Grilled Chicken Breast topped w. sauteed onions, peppers, and mushrooms w. roasted garlic

Sole Francese

Filet of sole dipped in egg batter & sauteed in a white wine, lemon butter sauce

Zucchini Linguini Marinara

(add Shrimp, Chicken or Salmon)

Includes Coffee or Tea