



LI RESTAURANT WEEK

NOVEMBER 1 – NOVEMBER 8, 2025

TWO COURSE LUNCH

\$25

ANTIPASTO (CHOOSE 1)

Insalata Amici

Field greens tossed with walnuts, cranberries, plum tomatoes and crumbled gorgonzola cheese in a balsamic vinaigrette.

Garden Salad

A traditional lettuce, tomato and cucumber salad.

Burrata

Served over field greens, cherry tomatoes and yellow roasted peppers drizzled with a sweet balsamic reduction.

Caesar Salad

Crisp romaine topped with homemade garlic croutons, aged parmesan cheese and homemade Dijon Caesar dressing.

Mussels

Your choice of sauce: marinara, pesto bianco or Luciano.

Capellini Cakes

Angel hair pasta tossed in ricotta, Parmigiano Reggiano, and fior di latte cheeses, lightly breaded and fried served in a pink cream vodka sauce.

Eggplant Fries

Hand cut eggplant fries lightly breaded and fried until golden brown served with a marinara dipping sauce.

Crostini Di Rabe

Toasted sliced Italian bread layered with sautéed broccoli rabe, crumbled sausage, sun dried tomatoes and topped with melted fresh mozzarella cheese.

Baked Clams

Topped and baked with toasted seasoned bread crumbs.

SECONDI (CHOOSE 1)

Rigatoni Alla Vodka

Pink cream and vodka sauce with a touch of meat.

Pasta Purses

Pasta purses stuffed with six cheeses and sautéed in a roasted pepper pink cream sauce.

Lobster Ravioli

Homemade striped ravioli stuffed with lobster and topped with shrimp in a creamy pink sauce.

Farfalle Rustica

Bowtie pasta tossed with sliced chicken breast, baby spinach, and fresh mozzarella served in a light pink cream sauce.

Butternut Squash Ravioli

Butternut squash-filled ravioli prepared in a cognac cream sauce. Garnished with crumbled walnuts.

Pollo Fresca

Breaded chicken cutlet, topped with diced fresh mozzarella cheese, roma tomatoes and chopped red onions. Served warm and drizzled with a balsamic glaze with a touch of pesto.

Pollo Francese

Lightly egg battered chicken sautéed with lemon, butter and white wine sauce.

Chicken Parmigiana

Boneless breast of chicken lightly breaded and fried topped with tomato sauce and melted mozzarella.

Skirt Steak (+\$5)

12 oz marinated skirt steak served with mashed potatoes.

Shrimp Oreganata

Shrimp crusted with toasted breadcrumb and served in a white wine lemon sauce.

Shrimp Monachina

Lightly breaded shrimp sautéed with mushrooms, peas and onions. Topped with melted fresh mozzarella cheese in a light marinara sauce.

Gamberi della Casa

Shrimp sautéed with fresh diced tomatoes, asparagus and fresh basil in a light wine sauce with a touch of marinara.

Shrimp Parmigiana

8 jumbo shrimp, lightly breaded and fried topped with tomato sauce and melted mozzarella.

Salmon Provinciale

Fresh salmon prepared in a white wine lemon butter sauce with artichoke hearts, diced tomatoes and capers.

Vitello Parmigiana

Veal cutlet lightly breaded and fried topped with tomato sauce and melted mozzarella.

Vitello Rollatine

Rolled and stuffed with prosciutto, provolone and mozzarella cheese. Served with fresh mushrooms and diced prosciutto in a light brown Marsala wine sauce.

Eggplant Rollatine

Breaded eggplant, lightly fried rolled around ricotta and mozzarella cheese, served in our homemade tomato sauce and topped with melted mozzarella.

Before placing your order, please inform your server if a person in your party has a food allergy. Not to be combined with any other offer(s). i.e. not valid with coupons.



LI RESTAURANT WEEK
NOVEMBER 1 – NOVEMBER 8, 2026

THREE COURSE DINNER
\$48

ANTIPASTO (CHOOSE 1)

Insalata Amici
Field greens tossed with walnuts, cranberries, plum tomatoes and crumbled gorgonzola cheese in a balsamic vinaigrette.

Garden Salad
A traditional lettuce, tomato and cucumber salad.

Burrata
Served over field greens, cherry tomatoes and yellow roasted peppers drizzled with a sweet balsamic reduction.

Caesar Salad
Crisp romaine topped with homemade garlic croutons, aged parmesan cheese and homemade Dijon Caesar dressing.

Mussels
Your choice of sauce: marinara, pesto Bianco or Luciano.

Capellini Cakes
Angel hair pasta tossed in ricotta, Parmigiano Reggiano, and fior di latte cheeses, lightly breaded and fried served in a pink cream vodka sauce.

Eggplant Fries
Hand cut eggplant fries lightly breaded and fried until golden brown served with a marinara dipping sauce.

Crostini Di Rabe
Toasted sliced Italian bread layered with sautéed broccoli rabe, crumbled sausage, sun dried tomatoes and topped with melted fresh mozzarella cheese.

Baked Clams
Topped and baked with toasted seasoned bread crumbs.

SECONDI (CHOOSE 1)

Rigatoni Alla Vodka
Pink cream and vodka sauce with a touch of meat.

Pasta Purses
Pasta purses stuffed with six cheeses and sautéed in a roasted pepper pink cream sauce.

Lobster Ravioli
Homemade striped ravioli stuffed with lobster and topped with shrimp in a creamy pink sauce.

Farfalle Rustica
Bowtie pasta tossed with sliced chicken breast, baby spinach, and fresh mozzarella served in a light pink cream sauce.

Pollo Fresca
Breaded chicken cutlet, topped with diced fresh mozzarella cheese, roma tomatoes and chopped red onions. Served warm and drizzled with a balsamic glaze with a touch of pesto.

Pollo Francese
Lightly egg battered chicken sautéed with lemon, butter and white wine sauce.

Chicken Parmigiana
Boneless breast of chicken, lightly breaded and fried topped with tomato sauce and melted mozzarella.

Skirt Steak (+\$5)
12 oz marinated skirt steak served with mashed potatoes and onion straws.

Shrimp Oreganata
Shrimp crusted with toasted breadcrumbs and served in a white wine lemon sauce.

Shrimp Monachina
Lightly breaded shrimp sautéed with mushrooms, peas and onions. Topped with melted fresh mozzarella cheese in a light marinara sauce.

Gamberi della Casa
Shrimp sautéed with fresh diced tomatoes, asparagus and fresh basil in a light wine sauce with a touch of marinara.

Shrimp Parmigiana
8 jumbo shrimp, lightly breaded and fried topped with tomato sauce and melted mozzarella.

Salmon Provinciale
Fresh salmon prepared in a white wine lemon butter sauce with artichoke hearts, diced tomatoes and capers.

Vitello Parmigiana
Veal cutlet, lightly breaded and fried topped with tomato sauce and melted mozzarella.

Vitello Rollatine
Rolled and stuffed with prosciutto, provolone and mozzarella cheese. Served with fresh mushrooms and diced prosciutto in a light brown Marsala wine sauce.

Halibut (+ \$8)
10 oz halibut filet served over risotto in a champagne cream sauce with fresh chopped shallots and asparagus.

DESSERTS (CHOOSE 1)

Cannoli
Cheesecake

Chocolate Cake
Carrot Cake

Tiramisu
Toasted Almond

Tartufo
Chocolate Peanut Butter Cake

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