



Long Island

**Restaurant Week 2025
November 2 - November 9**



Two Course Lunch \$24

Antipasto (Choose 1)

Caesar Salad

Traditional Caesar Salad w. Seasoned Croutons

Mixed Italian Salad

Mesclun baby greens, tomatoes & onions with a balsamic vinaigrette dressing

Mozzarella Caprese

Fresh Mozzarella, Tomatoes, and Roasted Peppers w. A balsamic glaze

Minestrone Soup

Pasta e Fagioli Soup

Baby Artichoke

Baby Artichokes sauteed w. Garlic, fresh basil and EVOO

Mussels Posillipo

Mussels sauteed in a light marina with roasted garlic and white wine

Baked Clams (6)

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

Entree (Choose 1)

Rigatoni Bolognese

Rigatoni sauteed in our delicious homemade meat sauce

Penne alla Vodka

Penne pasta with creamy pink sauce

Eggplant Lasagna

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

Linguini with Mussels Marinara

Linguini pasta sauteed with fresh mussels in a light marinara sauce & garlic

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 and melted mozzarella served with spaghetti

Chicken Francese

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

Chicken Paillard

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

Veal Marsala

Veal Scallopini with mushrooms in our delicious marsala sauce

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)



Long Island

**Restaurant Week 2025
November 2 - November 9**



Three Course Dinner \$46

Antipasto (Choose 1)

Caesar Salad

Traditional Caesar Salad w. Seasoned Croutons

Mixed Italian Salad

Mesclun baby greens, tomatoes & onions with a balsamic vinaigrette dressing

Beet Salad with Mixed Greens

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

Mozzarella Caprese

Fresh Mozzarella, Tomatoes, and Roasted Peppers w. A balsamic glaze

Minestrone Soup

Lobster Bisque Soup

Homemade lobster bisque with chopped shrimp and garlic toasted

Baby Artichoke

Baby Artichokes sauteed w. Garlic, fresh basil and EVOO

Mussels Posillipo

Mussels sauteed in a light marina with roasted garlic and white wine

Baked Clams (6)

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

Dessert (Choose 1)

Cannoli

Italian Cheesecake

Chocolate Mousse Cake

Tartufo

Entree (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

Orecchiette Barese Sauce

Orecchiette with chicken, broccoli florets, cannellini beans in a garlic and oil with a touch of tomato

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 alla Griglia

Grilled Pork chop topped with sauteed onions, peppers and mushrooms with roasted garlic

Veal Marsala

Veal Scallopini with 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 seasonal breadcrumbs in a lemon and white wine sauce served w. spaghetti

Pork Shank Osso Bucco

Pork osso bucco cooked to perfection in a brown vegetables stew served over saffron risotto