

LONG ISLAND RESTAURANT WEEK 2025

APR 27 - MAY 4

Prix Fixe Dinner

\$39 Per Person / Tax & Gratuity Not Included

FIRST COURSE CHOICE

CALAMARI FRITTO

fried semolina dusted calamari served with marinara sauce

MOZZARELLA ALLA CAPRESE

homemade fresh mozzarella cheese, tomatoes on the vine, basil, EVOO

INSALATA CAESAR

crisp romaine lettuce, grated parmigiana cheese, house croutons, tossed with zesty light anchovy dressing

INSALATA MISTI

mixed organic California greens with cherry tomatoes, red onions, white balsamic dressing

POLPETTE DI MELANZANE

eggplant balls with tomato sauce & herbed ricotta cheese (vegetarian)

FRIED ARTICHOKE HEARTS

with baby arugula, shaved parmesan cheese, truffle oil

SECOND COURSE CHOICE

RIGATONI CARA MIA

tube shaped pasta tossed in a sweet & spicy crumbled sausage, sweet peas, with a touch of tomato cream sauce

PENNE ALLA CAPRESE

with grilled chicken, fresh mozzarella, fresh tomato, basil, white wine garlic sauce

BAKED ZITI OR TRADITIONAL LASAGNA

SALAMONE AL GENOVESE

grilled salmon fillet topped with cucumber tomato relish with balsamic glaze

POLLO AMALFI

grilled chicken paillard with fresh herbs topped with broccoli rabe, olives & cherry tomatoes

FLOUNDER: OREGANATA, FRIED, FRANCESE OR PICCATA

SHRIMP: SCAMPI, FRANCESE OR FRA DIAVOLO

CHICKEN: PARMIGIANA, FRANCESE OR MARSALA

DOLCE - DESSERT

CANNOLI, TIRAMISU OR GELATO

NOT AVAILABLE AT THE BAR