

SPRING Restaurant Week Dinner 46.00

Appetizers

Oysters. from Peconic Bay / cocktail or oreganato

Stuffed Portobello sundried tomato hummis, baby artichoke hearts, sauteed spinach

Baked Clams prepared whole

Stuffed Longstem Artichokes ..roasted oreganato style

Mussels Meuniere leeks, lemon, wine, butter with grilled breads

Tuna Taco sashimi style , arugula, mango, cucumber jalapeno salsa with a dash of wasabi cream

Truffle Ricotta ..creamy ricotta, truffle oil, fresh lemon on toasted ciabatta

Avocado Flatbread..guacamole, cilantro pesto and goat cheese crumble

Arugula Salad endive, radicchio, diced cucumber, cherry tomatoes, fresh mozzarella, croutons/ balsamic vinaigrette

Caesar Salad

Main

Scallops. Sauteed with olive oil, garlic, .spinach, shiitake mushrooms and tossed with linguini

Roman Rigatoni..garlic, san marzano tomatoes, romano cheese touch of cream and one egg yolk tossed with shrimp and finished with chiffonade of spinach

Halibut ..prepared oreganato style served over risotto with a pinch of romano cheese, toasted garlic, pan seared baby bok choy with roasted cherry tomatoes

Salmon..pan seared over angel hair pasta tossed with garlic, chopped tomatoes, broccoli rabe and white beans

Chicken Artichoke.. all natural hormone free boneless breast with garlic, shallots, baby artichoke, roasted peppers, spinach light stock over spinach risotto

Chicken Marsala all natural hormone free boneless breast with garlic, shallots, fresh oregano, fresh sage, imported marsala, mushrooms, chicken stock / Yukon mashed and seasoned vegetables

Fillet Mignon angus fillet with a classic sauce Au poivre/ Yukon gold mashed and fresh vegetables add 25

Pork Chop Milanese..14 oz breaded bone in chop pan seared and topped with arugula, tomatoes, diced cucumbers, red onions, boccacini mozzarella tossed with white honey balsamic dressing

Strip Steak served with shoe string fried onions light ajus sauce mashed sweet potatoes with grilled asparagus

Rigatoni Bolognaise ground fillet, pork and veal, garlic, crushed tomatoes, basil, topped with fresh ricotta / served with grilled breads

Gnocchi..tomato and fresh mozzarella gnocchi tossed with basil pesto, baby artichokes and diced asparagus

Roberto Pasta.bacon, peas, asparagus, tomatoes, basil pesto, romano cheese, cream

Farm Chopped House Salad..grilled shrimp, chopped romaine, bacon, chopped asparagus grilled red onions, croutons, olives, carrots, grape tomatoes with blue cheese dressing....

