

Please help us provide you a wonderful service by not asking to change any dishes.

Appetizers

Oysters. from Peconic/ cocktail or oreganato

Stuffed Portobello

Baked Clams prepared whole

Stuffed Longstem Artichokes

Mussels saffron cream sauce with grilled breads

Tuna Taco sashimi style , arugula, mango, radish and jalapeno salsa

Truffle Ricotta Flatbread..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

Spinach Salad olives, croutons, roasted yellow peppers, crumbled feta tossed with house red wine dressing

Main

Ciopino..clams, mussels, shrimp, white fish, san marnzano tomato, over linguini with grilled breads

Salmon pan seared/ lemon beurre blanc over broccoli rabe with roasted Yukon potatoes

Halibut..broiled with lemon butter wine served over spinach risotto with grilled asparagus ADD 15

Veal Scallopine roasted garlic, virgin olive oil san marnzano tomatoes, sliced olives, capers with spinach rissotto

New Zealand Lamb Chops marinated and served with chefs sauce of the evening/ mashed sweet potatoes fresh vegetable ADD 15

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

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

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

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

Fresh Pappardelle shrimp tossed with broccoli rabe, wild mushrooms, baby artichoke hearts, sundried tomato pesto and romano cheese

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

Chefs Dessert: