

\$48 DINNER LONG ISLAND RESTAURANT WEEK MENU

NOVEMBER 1ST - NOVEMBER 8TH

ANTIPASTO

CHOOSE ONE

ROLLATINI MELANZANA
EGGPLANT ROLLATINI

**GAMBERETTI SU
GHIACCIO +\$12**
COLOSSAL SHRIMP COCKTAIL

VONGOLE OREGANATO
CLAMS OREGANATO

ZUPPA DEL GIORNO
SOUP OF THE DAY

INSALATA VERDE
MIXED GREEN SALAD

CAPRESE

FRESH MOZZARELLA, BEEFSTEAK TOMATOES,
FRESH BASIL, WITH A TOUCH
OF BALSAMIC GLAZE

ASPARAGI IN CARROZZA
ASPARAGUS WRAPPED IN PROSCIUTTO &
MOZZARELLA, BREADED & FRIED ON A BED OF
TOMATO CAPER SAUCE

INSALATA MEZZA LUNA +\$5
BABY SPINACH, AVOCADO, GRAPE TOMATOES,
APPLE, TOASTED ALMONDS, GOAT CHEESE,
BALSAMIC VINAIGRETTE

ENTREES

CHOOSE ONE

RAVIOLI ALLA ROMANA
RAVIOLI IN FILETTO SAUCE

RIGATONI ALLA BOLOGNESE
RIGATONI PASTA WITH MEAT SUACE

SPAGHETTI CARBONARA

GAMBERETTI FRA DIAVOLO
SHRIMP IN FRA DIAVOLO SAUCE

GAMBERETTI DEI SETTE COLLI
SHRIMP SAUTÉED WITH ARTICHOKES

SALMON ALLA GRIGLIA
SALMON BROIL DIJONNAISE

BRONZINO FIORENTINA

**COSTOLETTA
DI POLLO
CAMPAGNOLA**
BREAST OF CHICKEN, CHEESE, EGG-
PLANT, AND MARINARA SAUCE

**PICCATA
DI VITELLO**
VEAL SAUTÉED WITH WHITE WINE

**SALTIMBOCCA
ALLA ROMANA**
VEAL TOPPED WITH PROSCIUTTO
OVER SPINACH WITH A
SAGE DEMI-GLACE

**COSTOLETTE
DI POLLO
ALLA BOLOGNESE**
BREAST OF CHICKEN,
ITALIAN HAM, AND CHEESE

***MINUTA
FIORENTINA +\$15**
PRIME SIRLOIN STEAK

DESSERT
CHOOSE ONE

**TORTA AL
FORMAGGIO**
ITALIAN CHEESECAKE

CANNOLI

**TORTA
FORESTA NERA**
BLACK FOREST CAKE

*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

*THIS MENU CONSISTS OF OR CONTAINS MEAT, FISH, SHELLFISH, OR FRESH SHELL EGGS THAT ARE RAW OR NOT COOKED TO THE PROPER TEMPERATURE TO DESTROY HARMFUL BACTERIA AND/OR VIRUSES. CONSUMING RAW OR UNCOOKED MEATS, FISH, SHELLFISH OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.