

\$46 DINNER LONG ISLAND RESTAURANT WEEK MENU

APRIL 26TH - MAY 3RD

ANTIPASTO

CHOOSE ONE

ROLLATINI MELANZANA
EGGPLANT ROLLATINI

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

VONGOLE OREGANATO
CLAMS OREGANATO

ZUPPA D'ARAGOSTA
LOBSTER BISQUE

ZUPPA DEL GIORNO
SOUP OF THE DAY

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

INSALATA VERDE
MIXED GREEN SALAD

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

GAMBERETTI SU GHIACCIO +\$8
COLOSSAL SHRIMP COCKTAIL

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, EGGPLANT, 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 +\$12**
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.

