



LONG ISLAND RESTAURANT WEEK APRIL 27TH THRU MAY 4TH THREE COURSE MENU \$ 46.00 MENU

APPETIZERS (CHOICE OF ONE)

- GAMBERI AL VINO BIANCO-FRESH SHRIMPS, SAUTEED IN WHITE WINE, HERBS, GARLIC AND SHALLOTS, GRAPE TOMATOES, TOASTED BREAD
- PANZEROTTI PUGLIESI-HOMEMADE SMALL CALZONI FILLED WITH FIOR LI LATTE MOZZARELLA, PROSCIUTTO COTTO, FONTINA CHEESE, TOMATO SAUCE AND OREGANO
- POLPETTINE DI AGNELLO-HOMEMADE SMALL LAMB MEATBALLS, WHITE WINE, ONION SAUCE, PECORINO CHEESE
- FRITTO MISTO-FRIED CALAMARI, SHRIMPS, ZUCCHINI, TOMAMTO SAUCE (ADD \$6)
- BURRATA OVER 24 MONTHS AGED PROSCIUTTO CRUDO DI PARMA, HOMEMADE ROASTED RED PEPPERS, BEEFSTEAK TOMATO, PESTO SAUCE DRESSING (ADD. \$ 9)

MAIN COURSE (CHOICE OF ONE)

- LASAGNA FUNGHI E SALSICCIA-HOMEMADE LASAGNA, MIX WILD MUSHROOMS, SAUSAGE, BECHAMEL SAUCE, MOZZARELLA AND PARMIGIANO CHEESE
- CARRE' DI MAIALE IBERICO: FRENCHED PORK RIB RACK, STUFFED WITH CURED PANCETTA, FONTINA CHEESE, SHIITAKE MUSHROOMS WHITE WINE SAUCE, SIDE SOFT POLENTA
- FRESH SWORD FISH, GREEN PEA MOUSSE, SIDE PEARL COUSCOUS, FRESH FAVA BEANS, FRESH CORN, GRAPE TOMATO
- WHOLE BRANZINO IN SALT CRUST, SIDE OF THE DAY (ADD. \$ 16)
- VEAL CHOP MILANESE ALLA PARMIGIANA OR WITH ARUGOLA SALAD RED ONIONS GRAPE TOMATO (ADD. \$ 24)
- LAMB SHANK STEW WITH CARROTS, CELERY, RED ONIONS, THIME, RED WINE, TOMATO SAUCE, SIDE SOFT POLENTA (ADD. \$ 12)
- CACIO E PEPE IN CHEESE WHEEL-BUCATINI FINISHED IN PECORINO ROMANO AND GROUND BLACK PEPPERCORN (ADD \$8)
- GRILLED BONE-IN SUPERIOR ANGUS RIBEYE SERVED OUTSIDE OF RESTAURANT WEEK MENU \$52 PER LB

HOMEMADE DESSERT (CHOICE OF)

- ZUPPA INGLESE, STRAWBERRY ZABAIONE, STRUDEL
- HOMEMADE TARTUFO (ADD \$6)

