

# Spring Restaurant Week

Add a bottle of Long Island Wine \$29

## STARTERS

**Prosciutto Bruschetta** topped with diced tomatoes

**Fried Cauliflower and Zucchini** served with a horseradish aioli

**Chopped Salad** - Romaine lettuce, roasted peppers, chickpeas, sliced black olives, fresh mozzarella, crisp onions, balsamic vinaigrette

**Soup of the Day**

## ENTRÉES

**Sesame Seed Crusted Fish of the Day**

topped with a wasabi aioli and general tao sauce served with stir fried vegetables and jasmine rice

**Filet Mignon (8oz)** topped with Diane Sauce and Crispy Onions +5 served with mashed potatoes, sauteed vegetables

**Chicken or Pork Pizzaiola**

sauteed mushrooms, peppers, onions, red wine tomato sauce, a touch of red pepper flakes served with angel hair pasta

**Rigatoni with Shrimp and Spinach**

sauteed in a creamy plum tomato sauce topped with goat cheese

**1 Sausage, 1 Meatball, 2oz Burratta**

served over spaghetti with bolognese sauce

**Chicken, Sweet Sausage, Prosciutto, Plum Tomatoes, Scallions**

served over penne in a creamy vodka sauce

**Filet Mignon Tips, Broccoli,**

served over cavatappi pasta in a gorgonzola cream sauce

## DESSERTS

ASK YOUR SERVER ABOUT TODAY'S DESSERT SELECTION

