

# LONG ISLAND RESTAURANT WEEK

November 2 – November 9, 2025

\$46.00 — 3-Course Prix-Fixe Dinner

## FIRST COURSE

Choose One

- Calamari alla Luciana-Stewed calamari with garlic, grape tomato, olives, capers, white wine, and toasted garlic bread.
- Panzerotti Pugliesi-Homemade small calzoni (Puglia classic) filled with fior di latte mozzarella, prosciutto cotto, fontina cheese, tomato sauce, and oregano.
- Polpettine di Agnello-Small lamb meatballs with white wine onion sauce and pecorino romano.
- Vellutata di Zucca-Pumpkin and taleggio cheese cream soup with croutons.
- Burrata Fritta (+ \$12)-Lightly fried burrata wrapped in batter, with pesto sauce, aged prosciutto crudo di Parma (24 months), roasted butternut squash, and confit grape tomato.
- Parmigiana di Zucchini e Asiago (+ \$9)-Zucchini parmigiana layered with asiago cheese and sausage.

## SECOND COURSE

Choose One

- Lasagne Broccoli di Rape e Salsiccia-Homemade lasagna with broccoli rabe, sausage, béchamel, mozzarella, and parmigiano.
- Handmade Ziti alla Genovese-Neapolitan recipe with white onions and veal stew in red wine and herbs.
- Involtini di Lonza Ripieni-Stuffed pork loin rolls with grilled eggplant, provolone, pancetta, and white wine sauce; served with chestnut mashed potatoes.
- Pesce Spada-Grilled swordfish with green pea mousse, pearl couscous, fava beans, corn, grape tomato, and basil.
- Bucatini Cacio e Pepe (+ \$9)-Bucatini with pecorino romano and black pepper, finished in a cheese wheel.
- Whole Branzino in Salt Crust (+ \$16)-Oven-baked branzino served with side of the day.
- Costata di Vitello (+ \$26)-Bone-in veal chop Milanese style — choose: – Parmigiana with soft polenta – Arugula salad, red onions & grape tomato.
- Stinco d'Agnello (+ \$14)-Stewed lamb shank with carrots, celery, red onions & red wine; served with soft polenta.
- Superior Angus Ribeye Bone-In Grilled (+ \$28 per lb)-Grilled bone-in ribeye served with side of the day.

## THIRD COURSE

Choose One Homemade Dessert

- Zuppa Inglese
- Strawberry Zabaione
- Strudel
- Homemade Tartufo (+ \$6)