



LONG ISLAND RESTAURANT WEEK JAN 25TH THRU FEB 1ST \$ 46.00 MENU

APPETIZERS (CHOICE OF ONE)

- PANZEROTTI PUGLIESI-HOMEMADE SMALL CALZONI FILLED W/ MOZZARELLA & FONTINA CHEESE, MORTADELLA, TOMATO SAUCE AND OREGANO
- CALAMARI ALLA LUCIANA-STEWED CALAMARI, GARLIC, SHALLOTS, TAGIASCHE OLIVES, GRAPE TOMAMTO, CAPERS W/TOASTED BREAD
- CARCIOFI FRITTI-BABY ARTICHOKE LIGHTLY FRIED, HOMEMADE PAPRIKA MAYONNAISE
- POLPETTINE CON CIPOLLA-HOMEMADE SMALL LAMB MEATBALLS IN WHITE WINE ONION SAUCE
- ZUPPA DI ZUCCA GIALLA-BUTTERNUT SQUASH MOUSSE W STEW SAUSAGE, PAPRIKA CROUTONS
- BURRATA FRITTA-BURRATA WRAPPED IN BATTER FILLED WITH PESTO, LIGHT FRIED, ON BED OF SPECK AND ARUGULA TOPPED WITH BLACK TRUFFLE OIL (ADD \$12)
- PEPPERONI RIPIENI- STUFFED REP PEPPERS, BREAD, OLIVES, CAPERS, ANCHOVIES, GRAPE TOMATO ON A BED OF POTATOES (ADD \$12)

MAIN COURSE (CHOICE OF ONE)

- HOMEMADE WHITE LASAGNA-HOMEMADE PASTA LAYERED WITH BUTTERNUT SQUASH, SAUSAGE, BESCIAEMELLE SAUCE, MOZZARELLA AND PARMIGIANO CHEESE
- PETTO DI POLLO ALLA PARMIGIANA-ORGANIC CHICKEN BREAST PARMIGIANA STYLE WITH SIDE OF POLENTA
- PESCE SPADA CON PESTO-FRESH SWORDFISH ON A BED OF ORGANIC CORN SALAD W FRENCH STRING BEANS, GRAPE TOMATO, TOPPED W PESTO REDUCTION
- FILETTO DI MAIALE AL PEPPE VERDE-PORK FILLET WITH GREEN PEPPERCORN SAUCE, SIDE PEARL COUSCOUS, VEGETABLE RATATOUILLE
- BRANZINO AL SALE-WHOLE BRANZINO IN SALT CRUST, SIDE OF THE DAY (ADD. \$ 16)
- COSTATA DI VITELLO- BONE IN VEAL CHOP BUTTERFLY AND POUNDED PARMIGIANA STYLE OR WITH ARUGULA SALAD RED ONIONS GRAPE TOMATO (ADD. \$ 24)
- CACIO E PEPE IN CHEESE WHEEL-BUCATINI FINISHED IN PECORINO ROMANO AND GROUND BLACK PEPPERCORN (ADD \$8)
- GRILLED BONE-IN BLACK ANGUS RIBEYE SERVED OUTSIDE OF RESTAURANT WEEK MENU \$58 PER LB

HOMEMADE DESSERT (CHOICE OF)

- =MILLEFOGLIE W/BERRY, POACHED PEAR OVER PASTRY WHIPPED CREAM.
- =PISTACHIO GELATO MIXED WITH RICOTTA
- =HOMEMADE TARTUFO (ADD \$7)

