

LONG ISLAND RESTAURANT WEEK MENU

SATURDAY MUST ORDER BY 7PM

EVERYONE MUST PARTICIPATE AT THE TABLE

(NO SUBSTITUTION OR SHARING)

HOMEMADE SANGRIA \$14.95

FIRST COURSE - CHOICE OF ONE

POSTO PAZZO CHOPPED SALAD

(GREENS, MANGOS, WALNUTS, GORGONZOLA CHEESE, RASPBERRY CHAMPAGNE DRESSING)

*** CAESAR SALAD**

FRESH HOMEMADE MOZZARELLA WITH PEPPERS & TOMATOES

FRIED CALAMARI

BAKED CLAMS

MUSSELS MARINARA

TEASE PLATE SOPRESSATA, PARMIGIANO AND OLIVES

SOUP OF THE DAY

MAIN COURSE - CHOICE OF ONE

(GF) ZUCCHINI PASTA (ZUCCHINI NOODLES) POMODORO \$39

HOMEMADE PAPPARDELLE BOLOGNESE \$39

RIGATONI ALLA VODKA \$39

TAGLIERINI CACIO E PEPE \$39

BUTTER, PECORINO, CRACKED PEPPER, TRUFFLE OIL

EGGPLANT PARMIGIANO WITH LINGUINI \$39

HOMEMADE RAVIOLI TWISTERS RICOTTA CHEESE AND POMODORO SAUCE \$39

SIDE OF MEATBALLS IS NOT GLUTEN FREE OR SAUSAGE ADD \$7.95

OR WITH GRILLED CHICKEN ADD \$7.95 OR SHRIMP \$9.95

LINGUINI WITH CLAMS & MUSSELS WHITE WINE GARLIC AND OIL \$39

CHICKEN POSTO WITH ROASTED PEPPERS, EGGPLANT AND MOZZARELLA \$39

CHICKEN DIAVALO JALAPENO AND WHITE WINE, VINEGER SAUCE & GARLIC \$39

VEAL MILANESE GARDEN TOMATO & BASIL SALAD \$46

VEAL VALDOSTANA PROSCIUTTO, MOZZARELLA, DEMI SAUCE \$46

RED SNAPPER WALNUT CRUSTED SPINACH, BALSAMIC REDUCTION \$46

(GF) LOBSTER LINGUINI \$46

WITH ½ LOBSTER AND MIXED SEAFOOD RED SAUCE

ADD ON \$10 EX

***(GF) NEW YORK STEAK PRIME 10 OZ \$46**

ADD ON \$10 EX

HOMEMADE DESSERT

1) CANNOLI 2) TIRAMISU 3) NAPOLEON

(GF) GLUTEN-FREE

GLUTEN-FREE PENNE AVAILABLE \$5 SUP

* This menu item can be cooked to order. * Consuming raw or undercooked meat, fish, shellfish or fresh eggs may increase your risk of food-borne illness, especially if you have certain Medical conditions