



Long Island Restaurant Week

November 1st-November 8th

3 Course Prix-Fixe Dinner Menu \$47.95

Appetizers (Choose One)

Caesar Salad
Verona Salad
Mozzarella Caprese
Artichoke Oreganata

Stracciatella Soup
Pasta e Fagioli Soup
Rice Balls +\$5
Eggplant Rollatini +\$6

Baked Clams +\$6
Calamari Fritti +\$5
(Traditional or Sweet Chili)

Entrees (Choose One)

Chicken Valdostana

Breaded breast of chicken topped with prosciutto, melted mozzarella, porcini sauce, served with roasted potatoes

Chicken Scarpariello

Oven roasted off the bone with sausage, peppers, mushrooms, rosemary

Sole Portofino

Parmesan encrusted in lemon white wine sauce, served over risotto

Shrimp Scampi

Sautéed in garlic, butter, white wine and lemon, served over risotto with vegetables

Salmon Fiorentina

Fresh salmon pan seared in a lemon beurre blanc, served over sautéed Spinach

Veal + \$6

with penne / vegetables +\$5 Marsala, Milanese, Parmigiana, Sorrentino

Grilled Pork Chop +\$6

Topped with mushrooms, onions, cherry peppers, served with roasted potatoes

Crispy Duck +\$8

Fresh Long Island duck in orange- cranberry glaze, wild rice, roasted potatoes, vegetables

Branzino Oreganata +\$8

Fresh Mediterranean sea bass & shrimp oven roasted with seasoned breadcrumbs in lemon white wine sauce, roasted potatoes, vegetables

Striped Squid Ink Lobster Ravioli +\$10

Squid ink and egg dough lobster ravioli sautéed in lobster sauce with jumbo shrimp

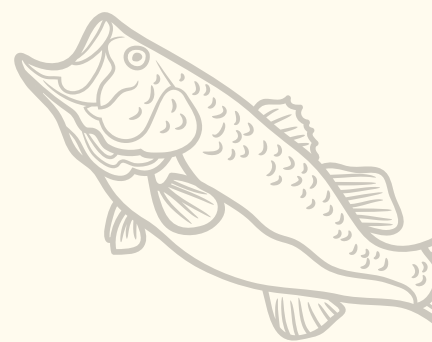
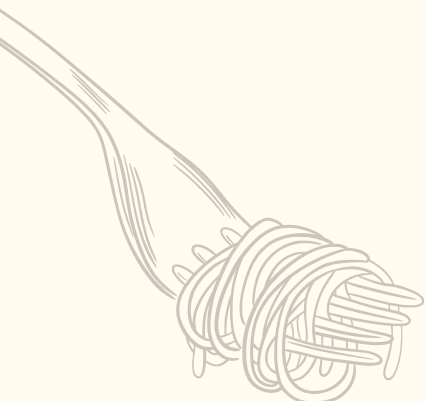
Grilled Steak +\$10

Grilled, topped with asparagus & melted mozzarella in a Barolo wine sauce served with onion rings

Desserts (Choose One)

Cannoli
Tiramisu
Key Lime Pie
Tartufo +\$6
Flourless Chocolate Cake +\$3

Ask About Our Chef Specials





Long Island Restaurant Week

November 1st-November 8th

3 Course Prix-Fixe Dinner Menu \$39.95

Appetizers (Choose One)

Caesar Salad
Verona Salad
Mozzarella Caprese
Artichoke Oreganata

Stracciatella Soup
Pasta e Fagioli Soup
Rice Balls +\$5
Eggplant Rollatini +\$6

Baked Clams +\$6
Calamari Fritti +\$5
(Traditional or Sweet Chili)

Entrees (Choose One)

Penne alla Vodka

Shallots, prosciutto, vodka in tomato basil sauce with touch of cream add chicken +\$6.

Pappardelle Bolognese

Authentic meat sauce, ricotta cheese on top

Orechiette alla Verona

Imported pasta sautéed with sausage, sundried tomatoes, chick peas, rapini, garlic & oil

Zucchini Linguini Fra Diavolo (vegan)

Tossed in a spicy marinara sauce with crispy shiitake mushrooms add chicken +\$6

Porcini Risotto (Vegetarian)

Risotto in a porcini mushroom sauce, topped with shaved parmesan add chicken +\$6

Eggplant Parmesan

Baked in marinara, topped with melted mozzarella, with penne / vegetables +\$5

Chicken

with penne / vegetables +\$5 Francese, Parmigiana, Marsala, Milanese

Desserts (Choose One)

Cannoli

Tiramisu

Key Lime Pie

Tartufo +\$6

Flourless Chocolate Cake +\$3

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