



Long Island Restaurant Week

November 2nd-November 9th

3 Course Prix-Fixe Dinner Menu \$39pp.

Appetizers (Choose One)

Verona Salad
Caesar Salad
Mozzarella Caprese
Artichoke Oreganata

Rice Balls
Eggplant Rollatini
traditional or sweet chili)

Baked Clams
Stracciatella Soup
Pasta e Fagoli Soup
Calamari Fritti (

Entrees \$39pp (Choose One)

Penne alla Vodka

Shallots, Prosciutto, Vodka in a Tomato Basil Sauce with a touch of cream

Pappardelle Bolognese

Authentic Meat Sauce topped with Ricotta Cheese

Orechiette alla Verona

Imported Pasta Sautéed with Sausage, Sundried Tomatoes, Chick Peas, and Rapini Garlic and Oil

Zucchini Linguini (Vegan)

In a Spicy Marinara Sauce with Crispy Shiitake Mushrooms

Porcini Risotto (Vegetarian)

Risotto Tossed in Porcini Mushroom Sauce, Topped with Shaved Parmesan

Eggplant Parmesan

Melted Mozzarella Baked in a Marinara Sauce

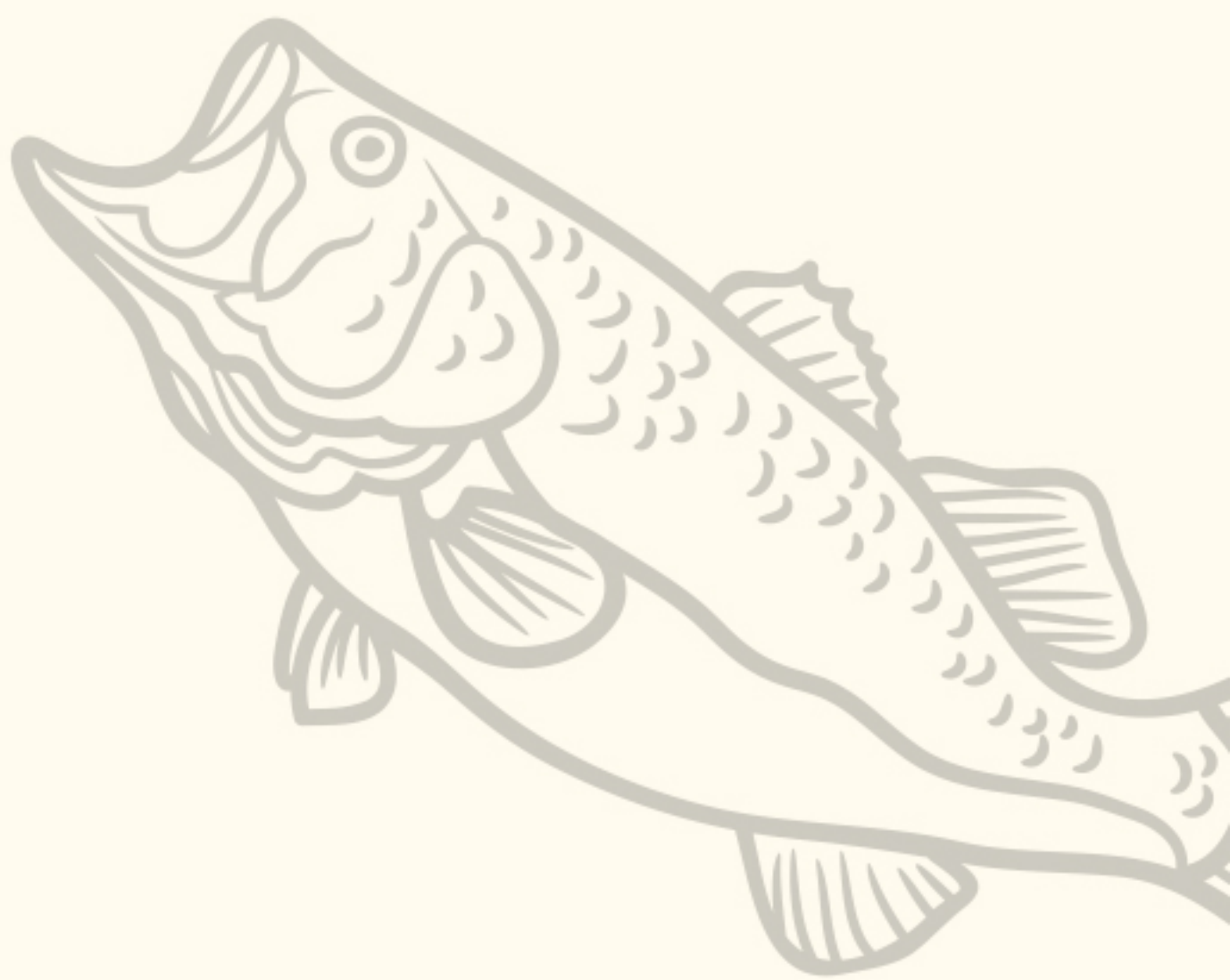
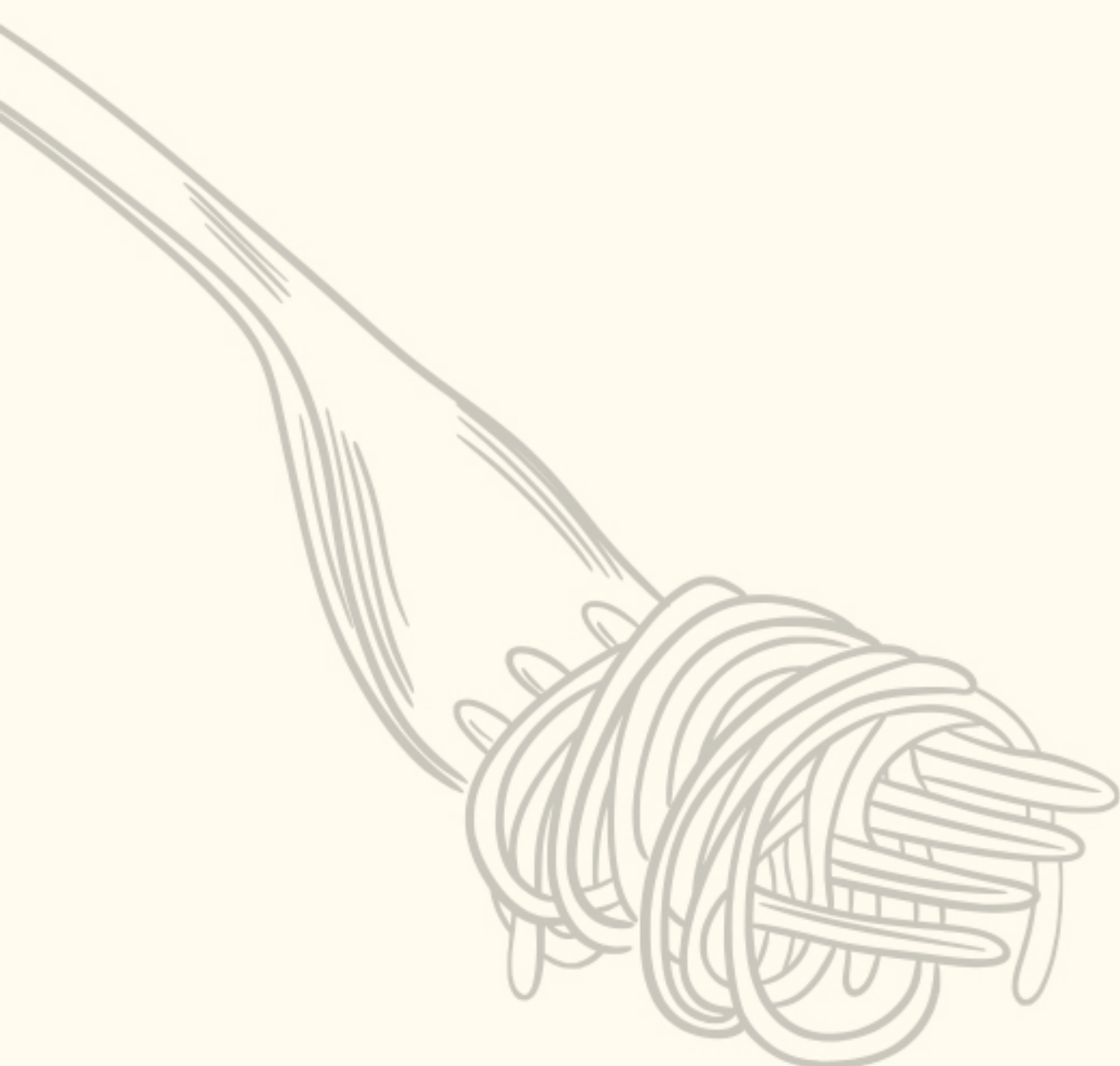
Pollo

Francese, Parmigiana, Marsala, Toscana (Served with Vegetables)

Desserts (Choose One)

Cannoli
Tiramisu
Flourless Chocolate Cake

Ask About Our Chef Specials





Long Island Restaurant Week

November 2nd-November 9th

3 Course Prix-Fixe Dinner Menu \$46pp.

Appetizers (Choose One)

Verona Salad
Caesar Salad
Mozzarella Caprese
Artichoke Oreganata

Rice Balls
Eggplant Rollatini
traditional or sweet chili)

Baked Clams
Stracciatella Soup
Pasta e Fagoli Soup
Calamari Fritti (

Entrees \$46pp (Choose One)

Chicken Valdostana

Breaded Breast of Chicken Topped with Prosciutto, Melted Mozzarella, Porcini Sauce,
Served with Roasted Potatoes & Vegetables

Chicken Scarpariello

Oven Roasted off the Bone with Sausage, Peppers, Mushrooms, Rosemary

Sole Portofino

Parmesan Encrusted in a Lemon White Wine Sauce, Served with Risotto

Salmon Fiorentina

Fresh Salmon Served over Spinach with a Dijon Sauce

Shrimp Scampi

Garlic, butter, white wine and lemon, served over risotto with vegetables

Veal

Marsala, Parmigiana, Sorrentino, Piccatta (Served with Vegetables)

Grilled Pork Chop (Add \$4)

Topped with Mushrooms, Onions, Cherry Peppers, Served-Roasted Potato, Vegetables

Branzino Oreganata (Add \$6)

Fresh Mediterranean Sea Bass Topped with Seasoned Breadcrumbs in a
Lemon White Wine Sauce with Shrimp

Squid Ink Linguini (Add \$6)

Tossed with Mussels, Calamari, Shrimp, Broccoli Rabe, Cherry Tomatoes, Garlic & EVOO

Crispy Duck (Add \$6)

Fresh Long Island Duck in an Orange Cranberry Glaze Served with Wild Rice & Vegetables

Steak (Add \$9)

Grilled, topped with Asparagus and Melted Mozzarella in Barolo Wine Sauce Served with Onion Rings

Desserts (Choose One)

Cannoli
Tiramisu
Flourless Chocolate Cake

Ask About Our Chef Specials

