

LONG ISLAND RESTAURANT WEEK
SUN JAN 25- SUN FEB 01
2 COURSE PRIX FIX LUNCH MENU \$24/PP

... **APPETIZER** ...

Artichoke Dorati

Parmesan Crusted artichoke hearts, scampi sauce

Mussels Luciana

White wine garlic and oil

Baked Clams Oreganata (4pcs)

Shrimp Oreganata (4pcs)

Stuffed Mushrooms

Soup of the Day

Caesar Salad

House Salad

Mixed greens, carrots, tomato , onion, balsamic vinaigrette

... **MAIN COURSE** ...

Linguine Frutti di Mare

Clams, Mussels, Shrimp, Calamari, over linguine
Marinara/Fra Diavolo/ Garlic and Oil

Veal Parmigiana

Breaded, melted mozzarella and parmigiana,
tomato sauce

Shrimp Scampi

Over Risotto

Veal Marsala

With marsala wine sauce, champignon mushrooms

Sole Francese

White wine lemon sauce

Pork Chops

Served with vinegar peppers

Sole Oreganata

Herbed breadcrumbs, scampi sauce

Chicken Martini

Parmesan Crusted, white wine sauce,
topped with artichoke hearts

Fettuccine Bolognese

Homemade meat sauce

Chicken Scarpariello

Boneless, with rosemary, sausages, potatoes,
hot cherry peppers

LONG ISLAND RESTAURANT WEEK
SUN JAN 25- SUN FEB 01
3 COURSE PRIX FIX DINNER MENU \$46/PP

... **APPETIZER** ...

Oysters Rockefeller (4 pcs)

With spinach, gorgonzola, creamy sambuca sauce

Mussels Luciana

White wine garlic and oil

Baked Clams Oreganata

Pear Burrata

Arugula, oven roasted pear,
creamy center mozzarella

Stuffed Mushrooms

Stuffed Zucchini Flowers

Battered and stuffed with ricotta and mozzarella,
creamy vodka sauce

Polpette de la nonna

Homemade meatballs, served with mashed potatoes

Maryland Crab Cake

Served with tartar sauce

... **MAIN COURSE** ...

Linguine Frutti di Mare

Clams, Mussels, Shrimp, Calamari, over linguine
Marinara/Fra Diavolo/ Garlic and Oil

Lamb Shank

Braised lamb shank, sherry and port wine sauce,
over mashed potatoes

Pork Osso Bucco

Braised pork shank, Marsala and Port wine sauce,
served over gnocchi

Pork Chops

Served with vinegar peppers

Ribeye Steak + \$10

With vegetables and potatoes

Veal Marsala

With marsala wine sauce, champignon mushrooms

Chicken Scarpariello

Boneless, with rosemary, sausages, potatoes,
hot cherry peppers

Almond Crusted Codfish

Almond encrusted, white wine lemon sauce

Surf & Turf + \$15

Filet mignon, lobster tail, clarified butter sauce

Filet Mignon + \$15

10 oz. With portobello mushroom, Barolo wine sauce

... **DESSERT** ...

Tiramisu, Italian Cheesecake, Cannoli, Vanilla or Chocolate icecream
American Coffee or Tea, Cappuccino, Espresso