

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

**Shrimp Scampi**

Over Risotto

**Sole Francese**

White wine lemon sauce

**Sole Oreganata**

Herbed breadcrumbs, scampi sauce

**Fettuccine Bolognese**

Homemade meat sauce

**Veal Parmigiana**

Breaded, melted mozzarella and parmigiana,  
tomato sauce

**Veal Marsala**

With marsala wine sauce, champaignon mushrooms

**Pork Chops**

Served with vinegar peppers

**Chicken Martini**

Parmesan Crusted, white wine sauce,  
topped with artichoke hearts

**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**