

Long Island Restaurant Week

January 25th - February 1st

3 Course Prix-Fixe Dinner Menu \$39pp

Appetizers (Choose One)

Verona Salad
Caesar Salad
Mozzarella Caprese
Artichoke Oreganata

Stracciatella Soup
Pasta e Fagioli Soup
Rice Balls +\$4

Eggplant Rollatini +\$5
Baked Clams +\$5
Calamari Fritti +\$5
(*traditional or sweet chili*)

Entrees (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

Orecchiette 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

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

Dessert (Choose One)

Cannoli

Flourless Chocolate Cake

Tiramisu

Ask About Our Chef Specials

Long Island Restaurant Week

January 25th - February 1st

3 Course Prix-Fixe Dinner Menu \$46pp

Appetizers (Choose One)

Verona Salad
Caesar Salad
Mozzarella Caprese
Artichoke Oreganata

Straciattella Soup
Pasta e Fagioli Soup
Rice Balls +\$4

Eggplant Rollatini +\$5
Baked Clams +\$5
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 & 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

Dessert (Choose One)

Cannoli

Flourless Chocolate Cake

Tiramisu

Ask About Our Chef Specials