

LONG ISLAND RESTAURANT WEEK

SUNDAY NOV 02- NOV 09

3 Course Prix Fix Dinner Menu \$46/per person

FIRST COURSE

Baked Clams Oreganata

Mussels Luciana

White wine Garlic and Oil

Fried Calamari

Oysters Rockefeller

With spinach, gorgonzola, creamy sambuca sauce

Shrimp Cocktail

Pear Burrata

Creamy center mozzarella, oven roasted pear, arugula

Stuffed Mushrooms

Caesar Salad

Fried Zucchini Sticks

Stuffed Zucchini Flowers

Battered and stuffed with
mozzarella and ricotta cheese, creamy vodka sauce

SECOND COURSE

Homemade Lasagna

Ground beef, parmigiana, bechamel, tomato sauce

Linguine Frutti di Mare

Clams, mussels, shrimp, calamari in marinara or Fra Diavolo

Lobster Ravioli

Lobster crab ravioli, with chopped shrimp, creamy vodka sauce

Pork Osso Bucco

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

Lamb Shank

Braised Lamb shank, Sherry and Port wine sauce, served over fettuccine

Veal Parmigiana

Scaloppine, melted mozzarella and parmigiana, light tomato sauce

Chicken Scarpariello

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

Pork Chops

Served with vinegar peppers

Ribeye Steak

Sliced, served with mashed potatoes and vegetables

Filet Mignon

With portobello mushrooms, Barolo wine sauce

Surf & Turf

8oz. Lobster Tail, filet mignon, clarified butter sauce on the side

Almond-Crusted Codfish

Almond encrusted codfish, white wine lemon sauce

THIRD COURSE

Tiramisu, Italian Cheesecake, Cannoli, Vanilla or Chocolate icecream

American Coffee or Tea, Cappuccino, Espresso

LONG ISLAND RESTAURANT WEEK

SUNDAY NOV 02 - NOV 09

2 Course Prix Fix Lunch Menu \$24/per person

FIRST COURSE

Baked Clams Oreganata (4pcs)

Stuffed Mushrooms

Shrimp Oreganata (3pcs)

Soup of the day

Caesar Salad

House salad

With mixed greens, carrots, tomato, onion, balsamic vinaigrette

SECOND COURSE

Fettuccine Bolognese

Homemade meat sauce

Shrimp Scampi

Over risotto

Veal Parmigiana

Scaloppine, melted mozzarella and parmigiana, light tomato sauce

Veal Marsala

With marsala wine sauce, champignon mushrooms

Chicken Scarpariello

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

Chicken Martini

Parmesan-crusted, white wine lemon sauce, topped with artichoke hearts

Pork Chops

Served with vinegar peppers

Sole Francese

Filet of Sole, white wine lemon sauce

Sole Oreganata

Filet of sole, topped with herbed breadcrumbs, scampi sauce