

# EMILIO'S

*Quality Italian Kitchen*

PIZZERIA



TAVERNA BAR

## LONG ISLAND SPRING RESTAURANT WEEK

*Lunch Time Italian Duos*

**\$22.00**

WARM GRILLED PRESSED CIABATTA BREAD & WRAPS SERVED WITH A CUP OF SOUP OR FRIES

### **BALSAMIC CHICKEN & STRAWBERRY SALAD**

Mixed greens, balsamic chicken, fresh strawberries, mild crumbled gorgonzola dolce, candied pecans, vinaigrette

### **COBB GARDEN SALAD**

Chopped mixed greens, diced tomato, apple bacon, fried chicken cutlet, avocado, hard boiled egg & crumbled gorgonzola

### **GRILLED CHICKEN CAESAR WRAP**

Hearts of romaine, roasted peppers, parmigiano reggiano, caesar dressing

### **MIAMI COCONUT GROVE WRAP**

Coconut shrimp, diced mangoes, apple bacon, shredded iceberg, lime mayo

### **"OUR FABULOUS" BELGIAN SUGAR WAFFLE SANDWICH**

Country breaded chicken cutlet, apple bacon, maple syrup drizzle

### **HOMEMADE BURRATA MOZZARELLA & PROSCIUTTO PANINO**

Baby arugula, roasted peppers, sliced tomato, pesto mayolio

### **MEATBALL VOLCANO PANINO**

"Right out of the sauce", ricotta, hot cherry peppers, basil, parmigiano reggiano

### **SCOTTISH HERB CRUSTED SALMON PANINO**

BLT sliced tomato, apple bacon, baby arugula, lemon caper mayo

### **FOLDED CAULIFLOWER CRUST PIADINA SANDWICH**

Roasted veggies, zucchini, yellow squash, caramelized onions, carrots, homemade roasted peppers, mozzarella melt

All Served With A Mini Cannoli & Lunch Size Homemade Wine Upon Request

*No Substitutions. Tax & Gratuity Not Included.*



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TAVERNA BAR

## LONG ISLAND SPRING RESTAURANT WEEK

April 23rd - April 30th

3 Course Dinner

**\$37.00**

### FIRST COURSE (Choose 1)

#### PETITE HOUSE CHOPPED SALAD

With your choice of dressing

#### BAKED CLAMS OREGANATE (5)

#### PEI ANGRY MUSSELS POT

Garlic olio, plum tomato, spices & calabrian red pepper flakes

#### INDIVIDUAL CLASSIC CAPRESE

Vine ripe tomato, basil & roasted peppers

#### FRIED MOZZARELLA BALL PYRAMID

marinara sauce plate scraper

#### LONG STEM ARTICHOKE FRANCAISE (3)

#### CAPPELLINI CAKES (2)

Pink Cadillac cream sauce

### SECOND COURSE (Choose 1)

#### HOMEMADE RIGATONI NAPOLITANO

Pink tomato cream sauce tossed with homemade mozzarella & basil

#### OLD SCHOOL SPAGHETTI & MEATBALLS

#### CHICKEN ULTIMO FRANCHISE STYLE

Lemon, butter, white wine, hot cherry peppers & homemade mozzarella

#### SALMON GUSTOSO

Sautéed spinach, cannellini beans, pancetta & sundried tomatoes

#### ZOODLES MARINARA & SHRIMP ARREGENATE

#### VEAL MILANESE

Bed of arugula topped with diced tomato salad & a potato croquette

### THIRD COURSE (Choose 1)

#### MINI MADE TO ORDER CANNOLI & BISCOTTI

*No Substitutions. Tax & Gratuity Not Included.*