



## Drinks

**Ricciolo  
Toscana  
Italia**  
Glass \$9

**Ecco Domani  
Pino Grigio**  
Glass \$9

**Line 39 Rosé**  
Glass \$9

Spring Long Island Restaurant Week  
Sunday, April 23<sup>rd</sup> - Sunday April 30<sup>th</sup>  
3 Course Prix Fixe Menu \$44 Per Person  
*\*Dine In Only\**

## Appetizers

**Seafood Baked Clams**  
Homemade seafood stuffing

**Roasted Buffalo Cauliflower**  
Served with blue cheese

**Sweet Chili Fried Calamari**

**Mediterranean Platter**

Hummus, Eggplant Spread and Tzatziki, topped with Feta cheese and black olives.  
Served with toasted whole wheat pita, cucumbers and carrots

**Homemade Jumbo Lump Crab Cake**

Served with roumalade sauce and a small avocado salad

## Entrees

**\*The New Yorker**

Prime marinated strip steak  
Served with a baked potato and sautéed vegetables

**Broiled Salmon**

Served with sautéed broccoli and seasoned rice

**Chicken Souvlaki Platter**

Served in a warm pita with Greek salad and French fries

**Chilean Seabass**

Lightly topped with lobster cream sauce  
Served over spinach risotto

**Chicken Francese**

Served over rice

**Rigatoni with Chicken & Spinach**

Rigatoni, grilled chicken, spinach, and mozzarella tossed in a creamy pink sauce

**Pan-Seared Ahi Tuna**

Over zucchini noodles with avocado and tomatoes.  
In our light garlic and oil sauce with a side of soy sauce

## Soup

**New  
England  
Clam  
Chowder**

Cup: \$4.95  
Bowl: \$6.95

## Desserts

**Oreo Crunch Ice Cream Cake**

**Creamy Cheese Cake**

**Signature Walnut Brownie**

**Sweet Citrus Olive Oil Cake**

*Before placing your order, please inform your server if a person in your party has a food allergy. Thank you  
\*This item can be cooked to your liking, consuming Raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*