

516-932-1600

1040 S Broadway,
Hicksville, NY 11801



"Where Guests Become Family"

1st Year Participating in
Restaurant Week

Lunch Hours
Monday to Friday
11AM-3PM

Lunch Menu \$22 per person

Select One Per Course

Course 1	<u>Brick Oven Eggplant Parmigiana Medallions</u> breaded, topped with marinara sauce, mozzarella cheese <u>Roman Artichoke Oreganata Hearts</u> garlic and oil, Italian breadcrumbs	<u>Choice of Any Bowl of Soup:</u> Pasta E Fagiole Tortellini in Brodo Stracciatella alla Romana Minestrone <u>Nonna's Meatballs (+ \$4).</u> old world beef, veal & pork meatballs in our homemade marinara sauce
	<u>Choice of Salad with Grilled Chicken :</u> Mixed Green Salad Caesar Salad Mediterranean Salad <u>Prosciutto Di Parma Wood Baked Sandwich</u> arugula, tomatoes, fresh mozzarella	<u>Penne alla Vodka</u> homemade creamy vodka sauce <u>Traditional Stuffed Shells</u> ricotta filled jumbo shells topped with marinara sauce, mozzarella cheese <u>Margherita Pizza 12"</u> marinara sauce, mozzarella, basil
Wine <i>\$7 Glass/\$24 Bottle</i> Coppiere Montepulciano D' Abruzzo Liotro Nero D'Avola Cantine Della Torre Pinot Grigio		\$5 Draft Peroni Partnered with Peroni 



N O S U B S T I T U T I O N S , N O S H A R I N G , N O T V A L I D
W I T H O T H E R P R O M O T I O N S
T A X & G R A T U I T Y N O T I N C L U D E D

516-932-1600

1040 S Broadway,
Hicksville, NY 11801



"Where Guests Become Family"

1st Year Participating in
Restaurant Week

Dinner Hours
Mon. to Thurs.
3pm-9pm

Dinner Menu \$44 per person

Select One Per Course

Course 1	<u>Burrata With Prosciutto</u> imported fresh mozzarella with ricotta cream, prosciutto di parma, basil & roasted peppers, balsamic glaze	<u>Patrizia's Salad</u> provolone cheese, salami, olives, cherry tomatoes, onions, old world red wine vinegar dressing	<u>Truffle Riceballs</u> three Cheese Riceballs in a Wild Mushroom Truffle Cream Sauce
	<u>Fried Calamari</u> served with lemon & marinara sauce	<u>Baked Clams Oreganata</u> oreganata style finished in the brick oven.	<u>Grilled Baby Polpo (+\$6)</u> baby octopus, cherry tomatoes, garlic, finished in the brick oven
Course 2	<u>Fioretti alla Boscaiola</u> homemade money bags in a mushroom, prosciutto pink cream sauce	<u>Pappardelle Bolognese</u> flat ribbon pasta finished in a veal and beef ragu with a touch of cream	<u>Chicken Scarpariello</u> <u>with side Penne Marinara</u> boneless breaded chicken, mushrooms, hot and sweet peppers, garlic
	<u>Sole Oreganata with side</u> <u>Penne Oreganata</u> served with shrimp over a bed of sautéed spinach	<u>Double Cut Lollipop</u> <u>Lamb Chops (+\$10)</u> served with sautéed broccoli rabe & rosemary roasted potatoes	<u>Salmon Luciano with side</u> <u>Penne Luciano (+\$6)</u> baby clams, white wine cherry tomato sauce
Course 3	Tiramisu	New York Cheesecake	Cannoli
Wine <i>\$7 Glass/\$24 Bottle</i> Coppiere Montepulciano D' Abruzzo Liotro Nero D'Avola Cantine Della Torre Pinot Grigio		\$5 Draft Peroni Partnered with Peroni	



N O S U B S T I T U T I O N S , N O S H A R I N G , N O T V A L I D
W I T H O T H E R P R O M O T I O N S
T A X & G R A T U I T Y N O T I N C L U D E D