



Long Island Restaurant Week

November 2nd-November 9th

3 Course Prix-Fixe Dinner Menu \$39pp.

Appetizers (Choose One)

Verona Salad
Caesar Salad
Mozzarella Caprese
Artichoke Oreganata

Rice Balls
Eggplant Rollatini
traditional or sweet chili)

Baked Clams
Stracciatella Soup
Pasta e Fagoli Soup
Calamari Fritti (

Entrees \$39pp (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

Orechiette 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

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

Desserts (Choose One)

Cannoli
Tiramisu
Flourless Chocolate Cake

Ask About Our Chef Specials

