



Long Island Restaurant Week

November 2nd-November 9th

3 Course Prix-Fixe Dinner Menu \$46pp.

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 \$46pp (Choose One)

Chicken Valdostana

Breaded Breast of Chicken Topped with Prosciutto, Melted Mozzarella, Porcini Sauce,
Served with Roasted Potatoes & Vegetables

Chicken Scarpariello

Oven Roasted off the Bone with Sausage, Peppers, Mushrooms, Rosemary

Sole Portofino

Parmesan Encrusted in a Lemon White Wine Sauce, Served with Risotto

Salmon Fiorentina

Fresh Salmon Served over Spinach with a Dijon Sauce

Shrimp Scampi

Garlic, butter, white wine and lemon, served over risotto with vegetables

Veal

Marsala, Parmigiana, Sorrentino, Piccatta (Served with Vegetables)

Grilled Pork Chop (Add \$4)

Topped with Mushrooms, Onions, Cherry Peppers, Served-Roasted Potato, Vegetables

Branzino Oreganata (Add \$6)

Fresh Mediterranean Sea Bass Topped with Seasoned Breadcrumbs in a
Lemon White Wine Sauce with Shrimp

Squid Ink Linguini (Add \$6)

Tossed with Mussels, Calamari, Shrimp, Broccoli Rabe, Cherry Tomatoes, Garlic & EVOO

Crispy Duck (Add \$6)

Fresh Long Island Duck in an Orange Cranberry Glaze Served with Wild Rice & Vegetables

Steak (Add \$9)

Grilled, topped with Asparagus and Melted Mozzarella in Barolo Wine Sauce Served with Onion Rings

Desserts (Choose One)

Cannoli
Tiramisu
Flourless Chocolate Cake

Ask About Our Chef Specials

