



## Long Island Restaurant Week

3 Courses for \$28.95

### *Appetizers*

#### **Lentil or Vegetable and Bean Soup**

**Cozze e Salsiccia** - Italian parsley & cheese sausage and P.E.I. mussels sautéed with garlic chips, extra virgin olive oil and a touch of tomato sauce

**Torre di Ortalana** - vegetable tower with grilled zucchini, yellow squash, eggplant, heirloom tomatoes, and sharp provolone and topped with a filetto di pomodoro sauce

**Fritto Misto** - tender fried shrimp, calamari and filet of sole with a pesto topping, served with a marinara sauce

**Lattuga alla Griglia** - grilled romaine stalk topped with garlic croutons, sundried tomatoes, and pine nuts in a classic Caesar dressing

**Grapefruit Salad** - Florida grapefruit sections with mixed greens and goat cheese in a cucumber ring with a port wine dressing

**\*Baked Stuffed Pepper** - red bell pepper filled with spinach, sausage, risotto and mozzarella baked in a marinara sauce ..... add 2.00

### *Entrées*

**Pappardelle Bolognese** - fresh broad noodle pasta in an authentic bolognese ragu with sweet green peas and a dollop of old-fashioned ricotta cheese

**Farfalle Genovese** - bowtie pasta sautéed in a pesto sauce with sundried tomatoes and a touch of cream

**Pollo Campagnola** - boneless pieces of white meat chicken oven roasted with sweet Italian sausage, mushrooms, sweet red peppers, potatoes, garlic and fresh rosemary in a brown gravy

**Maiale alla Griglia** - charcoal grilled loin pork chop topped with prosciutto, spinach and mozzarella cheese, served with sweet potato mash

**Filet of Sole Provenciale** - filet of sole in a lemon white wine sauce with artichoke hearts and diced tomatoes over spinach

**\*Grilled Branzino.....add 3.00**  
with aromatic herbs and vegetable of the day

**\*Veal Cinque Terre.....add 2.00**

### *Dessert*

Carrot Cake • Chocolate Chip Canoli •  
Flourless Chocolate Cake • Caramelized Apple Cake