



Long Island Restaurant Week

3 Courses for \$28.95

Appetizers

Chef Inspired Soup of the Day

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

Insalata Cinque Terre - baby arugula, endive, radicchio, caramelized apples and sundried cranberries with a fig dressing topped with shaved parmesan cheese

***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 Bronzino.....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