



Long Island Restaurant Week

3 Courses for \$27.95

Appetizers

Chef Inspired Soup of the Day

Bresaola - Thinly sliced, dry, cured Beef with baby Arugula, shaved Parmesan and a Lemon Caper dressing

Warm Grilled Vegetable Tower - Grilled Zucchini, yellow Squash, Eggplant, heirloom Tomatoes, and sharp Provolone 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

Grilled Romaine Caesar - Grilled Romaine stalk topped with a classic Caesar dressing, Garlic Croutons and sun-dried Tomatoes

Insalata Cinque Terre - Baby Arugula, Endive, Radicchio, caramelized Apples and sun-dried Cranberries with a Fig dressing and shaved Parmigiano cheese

***Baked Stuffed Pepper** - Red Holland Pepper filled with sweet Italian Sausage, Spinach, Risotto and Mozzarella Cheese baked in a Marinara sauceadd 1.00

Entrées

Pappardelle Bolognese - Fresh broad noodle Pasta in an authentic Bolognese ragu with sweet green Peas and a dollop of Cambro Ricotta cheese

Farfalle Genovese - Butterfly Pasta sautéed in a Pesto sauce with sundried Tomatoes and a touch of Cream

Filet of Sole Provenciale - Filet of Sole sautéed with diced Roma Tomatoes, Capers and Hearts of Artichoke in a Lemon White Wine sauce with Spinach

Stuffed Pork Loin - Boneless Pork Loin stuffed with Apples, Walnuts and sundried Cranberries in a Port Wine Demi Glace with mashed Potatoes

Roasted Chicken - Free-range, boneless half Chicken with Garlic roasted Potatoes and Green Beans

***Stuffed Bronzino**.....add 3.00

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

Dessert

Italian Cheesecake • Chocolate Chip Canoli •
Flourless Chocolate Cake • Caramelized Apple Cake