



Long Island Restaurant Week Menu

Sunday January 25th to Sunday February 1st

\$46-

Tax, Tip & Beverage Not Included

**Extending To
Wednesday
February 4th**

1st Course

Beet Salad

Beets, Arugula, Goat Cheese, Sun Dried Cherries,
Roasted Shallot Balsamic Vinaigrette

Tuscan Style Onion Soup

Olive Oil Croustade, Caramelized Onions, Melted Mozzarella,
Aged Provolone

Artichoke Friti,

Fried Artichoke, Parmesan Reggiano, Lemon Caper Aioli

Fresh Mozzarella & Beefsteak Tomato

Arancini

Fontina, Mozzarella, Red Chili Aioli, Chickpea Puree

Caesar Salad

Focaccia Croutons, Parmigiano Reggiano, Creamy Rosemary Caesar

Arugula

Anjou Pears, Gorgonzola, Toasted Walnuts, Balsamic Vinaigrette

Creamy Burrata Caprese

Backyard Tomatoes, EVOO, Aged Balsamic +4

Baked Clams Oreganata

Sicilian Oregano, Lemon, Garlic & Oil +4

2nd Course

** Gluten Free Pasta Available \$2 additional*

Pacheri Rigatoni Ala Vodka

Crumbled Sausage, Shaved Reggiano

Cavatelli Salsicci

Crumbled Sweet & Spicy Sausage, Broccoli Rabe, Pine Nuts, Pecorino

Ravioli

Fresh Tomato Sauce, Stracciatella

Sunday Sauce

Pacheri Rigatoni, Meatballs, Veal & Pork Sausage,
Whipped Basil Ricotta

Linguine White Clams

Littlenecks, Garlic, White Wine, Red Chilies,
Toasted Focaccia Bread Crumbs

Bruschetta Chicken

Breaded Cutlet, Fresh Mozzarella, Tomatoes & Basil

Jumbo Shrimp Scampi

Asparagus & Corn Risotto, Champagne, Basil, Beurre Blanc

Barolo Braised Beef Short Ribs

Creamy Parmesan Polenta, Sautéed Broccoli Rabe

Chianti Marinated Skirt Steak

Truffle Parmesan Shoe String Fries +8

Norwegian Salmon

Forest Mushroom Risotto, Lemon Pesto, Concentrated Tomatoes +2

Dessert

Small Soft Serve

Cannoli, Ricotta, Chocolate Chips

\$15 Sharing Charge/no Substitutions



LUNCH MENU

Long Island Restaurant Week Menu

Sunday January 25th to Sunday February 1st

\$24- Tax, Tip & Beverage Not Included

**Extending To
Wednesday
February 4th**

1st Course

Pasta Fagioli

Italian Wedding Soup

Tortellini en Brodo

Fresh Mozzarella & Beefsteak Tomato

Caesar Salad

Focaccia Croutons, Parmigiano Reggiano, Creamy Rosemary Caesar

2nd Course

** Gluten Free Pasta Available \$2 addition*

Grandfather Panuozzo

Prosciutto, Mortadella, Spicy Salami, Provolone, Shredded Lettuce, Tomato, Red Wined Vinaigrette

Chicken Parm Panuocco

Pacheri Rigatoni Ala Vodka

Crumbled Sausage, Shaved Reggiano

Cavatelli Salsicci

Crumbled Sweet & Spicy Sausage, Broccoli Rabe, Pine Nuts, Pecorino

Ravioli

Fresh Tomato Sauce, Stracciatella

Sunday Sauce

Pacheri Rigatoni, Meatballs, Veal & Pork Sausage, Whipped Basil Ricotta

Chicken Milanese

Arugula, Prosciutto di Parma, Baby Heirloom Tomatoes, Lemon, Shaved Parmigiano, EVOO, Balsamic

Menu available Monday Through Friday 12pm - 3pm

\$15 Sharing Charge/no Substitutions