



## Long Island Restaurant Week Menu

Sunday January 26th to Sunday February 2nd

\$46-

Tax, Tip & Beverage Not Included

### 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 26th to Sunday February 2nd

\$24- Tax, Tip & Beverage Not Included

#### 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**