

*LONG ISLAND RESTAURANT WEEK*

*(\$27.95pp ++)*

**APPETIZERS**

**~Baked Clams Casino~**

*Bacon, onion, peppers lemon, white wine*

**~Mussels~**

*White wine, lemon, fresh herbs*

**~ Burrata ~**

*Mix greens, red and gold beets, fig balsamic*

**~Fried Calamari (+2.00)~**

*Fra diablo sauce*

**~Nonna's Meatballs~**

*Tomato, basil, fresh ricotta*

**~Grilled Octopus Salad (+2.00)~**

*Arugula, tomatoes, onions*

**MAIN COURSE**

**~Pork Casa~**

*Arugula, onions, tomato, mozzarella*

**~Chicken Rollatini ~**

*prosciutto, fontina cheese, garlic, fresh herbs, lemon butter white wine*

**~Fish Of Day ~**

*Please ask your server*

**~Butternut squash Ravioli (w/ shrimp)~**

*Nutmeg, touch of cream*

**~Veal Scaloppini Pizziola~(\$3.00)**

*Mushrooms, onions, peppers, fresh tomatoes, white wine*

**DESSERTS**

*Please ask your server for tonight's special offerings*

**Coffee or Tea Included**