



**NYC Restaurant Week Summer 2024**

**Dinner Menu**

**\$60.00**

**Appetizers**

*Please choose one of the following*

**Caprese**

Fresh Mozzarella with Tomato & Basil

**Fried Baby Calamari**

Served with our signature Marinara

**Mussels Fra Diavolo**

P.E.I Mussels sauteed with tomatoes, jalapeno, garlic and white wine

**Baked Clams Oreganate**

Stuffed with seasoned breadcrumbs and baked

**Caesar Salad**

Romaine lettuce tossed in our signature dressing

**Entrée**

*Please choose one of the following*

**Rigatoni Napoli**

Fileto di pomodoro, prosciutto topped with shaved mozzarella

**Pepite d' gnocchi**

Home Made Potato Gnocchi stuffed with chicken, spinach and mascarpone in a pink sauce

**Chicken Scarpariello**

Oven roasted bone in chicken, sausage, finished with white wine, mushrooms, sage, rosemary and topped with crisp roasted potatoes

**Shrimp Alla Francese**

Shrimp dipped in flour and egg batter, pan fried with white wine, butter and lemon

**Broiled Salmon**

Served on a bed of spinach risotto

**Choice of House Dessert**



NYC Restaurant Week Summer 2024  
Lunch/Brunch Menu  
\$45.00

**Appetizers**

*Please choose one of the following*

**Caprese**

Fresh Mozzarella with Tomato and Basil

**Caesar Salad**

Romaine lettuce tossed in our signature dressing

**Zucchini Fritte**

Shoe string zucchini lightly tossed in a wondra flour and fried

**Entrée**

*Please choose one of the following*

**Rigatoni w/ Creamy Vodka**

Vodka, bayleaf, and a touch of cream

**Chicken Francese**

Classically Prepared served with Spaghetti

**Individual Pizza**

Margherita, NY Style or Blanca

**Dessert**

*Please choose one of the following*

***Mini Cannoli's  
Cheesecake***