

LUNCH MENU 22.95

APPETIZER CHOICES

IMPEPATA DI COZZE

*PEI Mussels pepper, parsley, garlic &
homemade toasted bread*

**VERDURE ALLA GRIGLIA CON
BUFALA MOZZARELLA**

*Mix grilled vegetables with Buffalo mozzarella
and toasted gluten free tasted bread*

HOT ANTIPASTO

*Fig prosciutto and goat cheese, grilled eggplant rollatini
& crepes w/sausage, sundry tomato, butternut*

FRIED CALAMARI

Served with wedge lemon and light Spicy marinara sauce

LUNCH CHOICES

**PAPPARDELLE CON SALSICCIA,
PORCINI E OLIO DI TARTUFO**

*Wide fettuccine with sausage,
porcini mushroom and truffle oil*

**LEMON LINGUINI WITH CLAMS &
ARTICHOKE**

*Homemade lemon zest linguini with clams and
roasted artichoke garlic & olive oil*

**GRILLED FLANK STEAK WITH
GORGONZOLA & ASPARAGUS**

GRILLED SALMON, SHRIMP AND SCALLOP

With fresh herbs, arugula and baby kale

VEGETERIAN DISH

PEAR & GORGONZOLA RAVIOLI W/SAGE

*Homemade ravioli with light
butter sauce & sage*

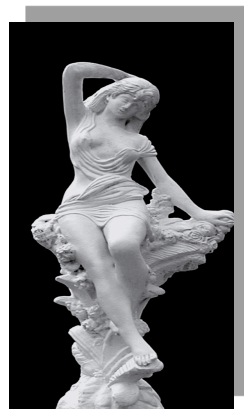
GLUTEN FREE DISH AVAILABLE

Dessert Choices

Chef Daily Specialty



914 232 9619



**OPEN: TUE TO SUNDAY LUNCH & DINNER
MONDAY ONLY DINNER**

SERVING RESTAURANT WEEK

MONDAY TO SUNDAY

WINE SPECIAL

20% DISCOUNT OFF WINE LIST

Early dinner!

BAR LOUNGE SPECIAL 4:00 to 6:00

\$5. WINE \$5 APPETIZER & \$3 OFF ON COCKTAILS

**JOIN OUR MAILING LIST FOR
COMING EVENTS & PROMOTIONS**

DINNER MENU 32.95

APPETIZER CHOICES

ARUGOLA, ENDIVE AND PARMIGIANO

Served with Lemon and olive oil dressing

BAKED LITTLE NECK CLAMS

In casserole with wine sauce

SHRIMP & AVOCADO COCKTAIL

Served with traditional cocktail sauce

**BUFALA MOZZARELLA CON VERDURE
E FOGLIE DI LIMONE**

DINNER CHOICES

LINGUINI PESCATORE

*Shrimps, clams & calamari, mussels, in garlic,
olive oil & light tomato sauce*

HOMEMADE CRAB RAVIOLI BUONGUSTAIO

Roasted red pepper sauce

BRANZINI IN CASSERUOLA

*Branzini filet with green olives, little neck, shrimp,
fish of day fresh tomato and white wine*

PORK OSSOBUCO

served over risotto saffron

STUFFED CHICKEN

*Chicken breast, stuffed w/sundry tomato, mushroom, sweet
sausage, asparagus and mushroom sauce*

VEGETERIAN DISH

**EGGPLANT PARMIGIANA & ARTICHOKE
RAVIOLI WITH PESTO SAUCE**

Combo Plate

Dessert Choices

Chef Daily Specialty