

LONG ISLAND RESTAURANT WEEK

April 25th - May 2nd

SMALL PLATES		SALUMI & FORMAGGI
OLIVES	5	<i>Chefs Selection</i> Three Meats Three Cheeses Fig Jam 21
BRUSCHETTA	6	
GRILLED CHEESE Truffle Pecorino/Roasted Tomato/ Artichoke.....	8	
TUSCAN WHITE BEAN DIP Flat Bread Toast.....	6	

Select One

“A MANO” GREENS
Blistered Cherry Tomatoes/Roasted
Garlic/Parmesan/
White Balsamic Vinaigrette
12

CAESAR SALAD
Romaine Lettuce/Radicchio/Garlic
Croutons/Anchovy/Lemon/
Shaved Reggiano
13

ROASTED BEET SALAD
Honey Balsamic Vinaigrette/
Orange Segments/Goat Cheese
14

STEAMED MUSSELS
Tomato/White Wine/Garlic
15

SOUP DI GIORNO
8

**SLOWLY SIMMERED
MEATBALLS**
Ricotta/ Tomato/ Basil
15 (+3 Supplemental)

PAN ROASTED CAULIFLOWER
Pine Nuts/Sun-Dried Cranberries/
Pecorino
14

EGGPLANT “PARM”
Tomato/Fresh Mozzarella/
Arugula Pesto
14

Select One

PAN-ROASTED SALMON Ratatouille/Black Olive Tapenade
29 (+6 Supplemental)

CHICKEN PICATTA Lemon/Capers/Tomato/Broccoli Rabe/
Smashed Potatoes 26

***GRILLED FLAT IRON STEAK** Rosemary Demi/Fingerling Potatoes/
Green Beans/Cippolini Onions 32 (+5 Supplemental)

RIGATONI “SUNDAY SAUCE” Herb Ricotta/Pork Ragu/Sausage/
Meatball 26

RISOTTO DI GIORNO 22

PENNE Spicy Veal Sausage/Tomato/Pecorino 25

SAUTÉED SPAGHETTI SQUASH Shrimp/Broccoli Rabe/Tomato 27

TUSCAN MEATLOAF Mushroom Glaze/Farro 24

Select One

FLOURLESS CHOCOLATE CAKE Whipped Cream 8

TIRAMISU Lady Fingers/Mascarpone/Espresso/Chocolate 8

LEMON RICOTTA CHEESECAKE Blueberry Compote 8

ICE CREAM/SORBET 8

\$35.00

A 20% Gratuity will be added to all Parties Six or More

This menu item * consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.