

Smithtown Restaurant Week

\$25.00 Pre-Fix

Antipasti

Arancini

Homemade miniature rice balls

Polpette

Homemade meatballs with fresh mozzarella centers simmered in a tomato sauce and topped with shavings of Pecorino Romano

Insalata di Nonna

Mesculin green with dried cranberries, walnuts candied with frangelico and crumbled blue cheese tossed in a light balsamic vinaigrette

Calamari Fritti

Fried Calamari served with our homemade tomato sauce and special Wasabi aioli for Dipping

Secondi Piatti

Pollo Scarpiello

Tender breasts of chicken with Italian Sausage, potatoes, roasted red peppers and onions sauteed in a rosemary garlic and olive oil sauce

Rigatoni Vodka

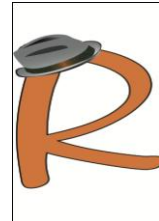
Rigatoni pasta in a vodka cream sauce

Lasagna Rollatini

Homemade lasagna rolls stuffed with ricotta, pecorino romano and mozzarella cheese topped with a savory Bolognese sauce

Gamberetti Ragazzi

Jumbo Shrimp lightly battered and sauteed in a pink sauce with cherry peppers and prosciutto served with a potato and vegetable



Dolce

Pesca Dena

Baked peaches stuffed with crushed amaretti cookies and topped with a sweetened mascarpone cream

Napoleon

Layers of puff pastry with homemade whipped cream and vanilla flavored custard

Tiramisu

Lady Fingers soaked with espresso and layered with Mascarpone cream topped with shaving of dark chocolate

Wines

House Pinot Grigio...Due Torri

House Merlot...Due Torri

\$5.00 for the first glass