

# ***SMITHTOWN RESTAURANT WEEK 2020***

**\$33.95 PER PERSON**

## ***ANTIPASTI***

***CHOICE OF:***

***\*ARANCINI\****

***HOMEMADE MINIATURE RICE BALLS***

***\*POLPETTE\****

***HOMEMADE MEATBALLS WITH FRESH MOZZARELLA CENTERS SIMMERED IN TOMATO SAUCE***

***\*INSALATA DI NONNA\****

***MESCLIN GREENS WITH DRIED CRANBERRIES, WALNUTS CANDIED WITH FRANGELICO AND CRUMBL***

***GORGONZOLA CHEESE TOSSED IN A BALSAMIC VINAIGRETTE***

***\*BURRATA ZUCCHINE GRIGLIATE\****

***CREAMY BURRATA MOZZARELLA SERVED WITH GRILLED ZUCCHINI AND PLUM***

***TOMATOES DRIZZLED WITH EXTRA VIRGIN OLIVE OIL***

## ***SECONDI PIATTI***

***CHOICE OF:***

***\*RIGATONI ALA VODKA\****

***RIGATONI PASTA IN A VODKA CREAM SAUCE***

***\*TRE COMBO\****

***HOMEMADE MEATBALLS FRESH MOZZARELLA CENTERS, LASAGNA ROLLATINI STUFFED WITH RICOTTA, PECORINO ROMANO TOPPED WITH A SAVORY BOLOGNESE SAUCE & POLLO PARMIGIANA***

***\*POLLO BALSAMICO\****

***TWO BONELESS CHICKEN CUTLETS SAUTEED IN A BALSAMIC REDUCTION SAUCE TOPPED WITH***

***ASPARAGUS AND STUFFED MOZZARELLA FRESCA***

***\*SALMONE OREGANATA\****

***FRESH FILLET OF SALMON TOPPED WITH SEASONED BREAD CRUMBS IN A WHITE WINE LEMON SAUCE***

## ***DOLCE***

***\*CANNOLI\****

***TRADITIONAL HOMEMADE JUMBO CANNOLI***

***\*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 DARK CHOCOLATE SHAVINGS***