

SMITHTOWN RESTAURANT WEEK 2021

\$35.00 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 BREADED 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