

PORT WASHINGTON RESTAURANT WEEK

Dinner Menu \$37⁰⁰*

Choose one item from each category

APPETIZERS

Roasted Artichoke Hearts

Topped w/ Parmigiano Reggiano & Served w/ Lemon Wedge

Baby Shrimp and Tender Calamare Fritti

Served w/ a Garlic Aioli & Our Delicious Marinara Sauce

Sausage Stuffed Mushrooms

Served in Our Delicious Creamy Pink Sauce

ENTRÉE

Butternut Squash & Sausage Lasagna

Served in a Béchamel Sauce

Rigatoni Autunno

*Green & Yellow Zucchini, Ripe Cherry Tomato, Gaeta Olives, Chic Peas &
Fresh Mozzarella Di Fiore Sautéed in a Light Garlic & Olive Oil*

Chicken Florentine Con Funghi

*Pan-Seared Chicken Breast with Mixed Wild Mushrooms & Fresh Baby Leaf Spinach c
ooked in Garlic, White Wine, Fresh Herbs in a Savory Cream Sauce*

Filet of Sole

*Prepared To Your Liking: Francese, Piccata, Oreganata, or Broiled
Served with Escarole and Cannellini Beans Lightly Sautéed with Garlic & Olive Oil.
(Add + \$12.00)*

DESSERTS

Homemade Italian Cheesecake

Homemade Tiramisu