

PORT WASHINGTON RESTAURANT WEEK

Dinner Menu \$44/pp

Choose one item from each category

APPETIZER:

Zuppa di Casa Cannelini Beans, Chickpeas, Celery, Carrot, Baby Kale & Zucchini. GF*

Meatballs Veal Meatballs served in Mutti tomato sauce topped with 24-Month Aged Parmigiano-Reggiano. GF*

Arancini Breaded Saffron Rice balls with Zucchini, Greenpeas & Mozzarella. Served with Marinara Sauce

Carciofi Fried Artichokes, Crispy Basil served with Jalapeño Mayo

Mista Salad Organic Mixed greens, Roasted Red Peppers, Green Castel Vetrano Olives, Cherry Tomato & Mozzarella di Bufala with Balsamic Dressing GF*

Rucola Salad Organic Rucola (Arugula), Sliced Almonds, Dried Cranberries, Sundried Tomato, shaved Ricotta Salata with our House Dijon Dressing GF*

MAIN COURSE

Mezze Rigatoni Arrabbiata Mezze Rigatoni in a *Mutti* Tomato Sauce with Cherry Tomato, Calabrian Chili & 24-Month Aged Parmigiano-Reggiano

Linguine Carciofi Linguine Pasta in an Artichoke Sauce with Cherry Tomato, Shallots, Fresh Parsley & Shrimp

Paccheri Rosa Fresh Paccheri with Spicy Pink Sauce topped with crushed Burrata

Mafaldine alla Bolognese Fresh Mafaldine with Veal Ragu & 24-Month Aged Parmigiano-Reggiano

Cacio e Pepe Fresh Tonnarelli with Pecorino Romano, 24-Month Aged Parmigiano-Reggiano & freshly Ground Black Pepper.

Fettuccine ai Funghi Fresh Fettuccine with Porcini Mushroom Ragu, Fresh Herbs, Pecorino & Topped with Truffle Oil

Fusilli Fresh Fusilli, Sausage, Broccoli Rabe, Bomba Calabrese (Spicy) & Pecorino Romano *DF Option Available*

Genovese Fresh Paccheri with Slow Cooked Veal in a White Wine & Peppercorn Sauce with Celery, Carrots & Carmelized Onions

Chicken Milanese Thinly sliced Organic Breaded Chicken Breast, Organic Baby Rucola, Cherry Tomatoes, Shaved 24-Month Aged Parmigiano-Reggiano & Balsamic Glaze.

Chicken Paillard Pan seared pounded Organic Chicken Breast topped with Organic Roasted Mixed Vegetables - Green & Yellow Zucchini, Eggplant, Carrots, Cherry Tomatoes GF

Cod Puttanesca Cod Filet over Sauteed Spinach Topped with Tomato, Capers, Black Olives & Calabrian Chili GF* DF*

Branzino +\$15 Branzino Filet baked in Parchment Stuffed with Crushed Yukon Potato, Cherry Tomato, Capers, Kalamata Olives, Fresh Parsley & Lemon Zest topped with Flora's EVOO. Served with a Side of Broccoli Rabe GF* DF*

Pistachio & Ricotta Cheesecake

One Scoop of Gelato (Vanilla, Chocolate or Pistachio)

One Scoop of Sorbet (Lemon or Strawberry)