

PORT WASHINGTON RESTAURANT WEEK

Dinner Menu \$44

Choose one item from each category

CHOICES FOR 1ST COURSE:

Capellini Cake

*(Capellini Pasta in a Delicious Cream Sauce with Sweet Peas & Pancetta.
Golden Fried & Served with Vodka Sauce on the side)*

Stuffed Mushrooms

(Vegetarian Stuffed Mushrooms Topped with Homemade Breadcrumbs)

Capri

(Sliced Roma Tomatoes & Fresh Mozzarella Topped with Fresh Basil & Balsamic Glaze)

CHOICES FOR 2ND COURSE:

Gnocchi Autunno

*(Homemade Gnocchi Pasta Served Carbonara Style with Pancetta,
Peas & Cubed Roasted Butternut Squash in a Savory Cream Sauce)*

Filet of Sole

(Fresh Filet Served Francese Style with Sauteed Spinach) +\$10

Capri

(Sliced Roma Tomatoes & Fresh Mozzarella Topped with Fresh Basil & Balsamic Glaze)

Chicken Luciano

*(Boneless Chicken Breast Served with Peppers, Onions & Potatoes. Cooked in its own Savory Reduction with Garlic,
Fresh Herbs, White Wine & Tomato Sauce)*

CHOICES FOR 3RD COURSE:

Fresh Filled Cannoli

- Homemade Italian Cheesecake

- Homemade Tiramisu