



147 NASSAU BLVD
GARDEN CITY SOUTH, N.Y. 11552

Tel 516-486-0935 Fax 516-486-0914

WEEKLY SPECIALS - JULY 29TH - AUGUST 5TH

BRUSCHETTE

\$6 Choice of three \$10 Choice of six

CLASSICA

Fresh tomato, garlic, fresh basil

GAMBERI

Roasted jumbo shrimp, tomato, hot peppers

MOZZARELLA-BASILICO

Roasted red peppers, mozzarella and basil pesto

POMODORINI

Roasted cherry tomatoes and fresh mozzarella

PORTOBELLO

Roasted portobello and walnut with goat cheese

PARMA

Prosciutto di Parma, Parmigiano Reggiano,
baby arugula, spicy oil

FIRENZE

Basil pesto, plum tomato & Prosciutto di Parma

VERONA

Pan seared steak with tomato bruschetta

CAPRINO CON NOCI

Goat cheese, roasted grapes and walnuts

SOUP SPECIALS

For One \$4.50 or Two \$9

CHICKEN VEGETABLE

LENTIL SOUP

PASTA FAGIOLI

BUTTERNUT SQUASH

MINISTRONE

SEAFOOD SOUP

SWEET POTATO

TORTELLINI IN BRODO

COLD

TOMATO MOZZARELLA

AVOCADO

ANTIPASTI

INSALATINA DI POMODORO LOCALE E RADICCHIO	12.50
Pennsylvania grown heirloom tomatoes, green olives, radicchio, and a gorgonzola dressing	
CARPACCIO DI MANZO	14.50
Sirloin steak carpaccio, with baby arugula, shaved Parmigiano Reggiano, drizzled with a spicy oil	
COZZE AL LAMBRUSCO BIANCO	13.50
Mussels sautéed in a Lambrusco white wine and crushed red pepper, served with a crostini	
CALAMARI FRITTI	9.50
Fried calamari with a tomato dipping sauce	
CAPESANTE ALLA GRIGLIA CON CREMA DI LIMONE	14.50
Grilled scallops with a creamy lemon sauce	

PASTA

PENNE CON PESTO AL FREDDO	14.50
Penne in a basil pesto with sundried tomatoes and fresh mozzarella, served chilled	
RIGATONI BOLOGNESE	15.50
Rigatoni in a classic Bolognese sauce	
LASAGNA	15.50
Pasta sheets layered with a homemade meat sauce, besciamella and mozzarella	
SPAGHETTI AL PESCE MISTO	17.00
Spaghetti with garlic and oil, topped with seared white fish trio of tilapia, basa and striped bass	
RISOTTO CON FUNGHI E ASPARAGI	15.50
Risotto with wild mixed mushrooms, asparagus and Parmigiano Reggiano, finished with a white truffle oil	

SECONDI

PETTO DI POLLO CON RATATOUILLE	20.50
Chicken breast pan seared with ratatouille and roasted fingerling potatoes	
OSSO BUCO ALLA MILANESE	21.50
Veal shank braised in red wine accompanied by a saffron risotto	
MEDAGLIONE DI MAIALE CON SALSIA DI VINO MARSALA	20.50
Center cut pork loin in a sauce of fresh tomato, scallions and marsala wine, served with mashed potato and asparagus	
SALMONE ALL GRIGLIA CON SALSIA DI MIRTILLI	20.50
Grilled salmon dressed with a blueberry sauce, accompanied by grape tomatoes and zucchini	
BRANZINO CON PROSCIUTTO AL ROMESCO	23.50
Striped bass filet wrapped with prosciutto in a romesco sauce, served with sautéed artichoke and spinach and roasted purple potatoes	

CONTORNI

TUSCAN FRIES	5.00	MASHED POTATOES	5.00
FRIED ZUCCHINI	5.00	BROCCOLI RABE	7.00

DINNER IN THE BOX

CHOICE #1

PENNE CON PESTO AL FREDDO

Penne in a basil pesto with sundried tomatoes and fresh mozzarella, served chilled

CHOICE #2

PETTO DI POLLO CON RATATOUILLE

Chicken breast pan seared with ratatouille and roasted fingerling potatoes

CHOICE #3

MEDAGLIONE DI MAIALE CON SALSIA DI VINO MARSALA

Pork loin in a sauce of fresh tomato, scallions and marsala wine, served with mashed potato and asparagus

ANY CHOICE \$14.50 INCLUDING A SMALL INSALATA DI STAGIONE