



147 Nassau Blvd.
GARDEN CITY SOUTH, N.Y. 11552

Tel 516.486.0935 Fax 516.486.0914

WEEKLY SPECIALS - FEBRUARY 2ND - 9TH

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

Serving For One \$4.75 or for Two \$9

CHICKEN VEGETABLE

LENTIL

PASTA FAGIOLI

(Optional GF With No Pasta)

BUTTERNUT SQUASH

MINISTRONE

(Optional GF With No Pasta)

SEAFOOD SOUP

TORTELLINI IN BRODO

CREAM OF BROCCOLI

BROCCOLI, ARTICHOKE & COUS COUS

SPLIT PEA & SAUSAGE

BARLEY & ROOT VEGETABLES

ANTIPASTI

CARCIOFINI AVVOLTI DI PROSCIUTTO CON MOZZARELLA E BASILICO 13.50

Prosciutto wrapped artichoke heart with fresh mozzarella, fresh basil and a homemade tomato sauce

COSTOLETTE DI AGNELLO IMPANATE CON SALSA DI PEPERONI 12.50

Baby lamb chop breaded and fried in extra virgin olive oil, served with a roasted red pepper sauce

CALAMARI FRITTI 9.50

Fried calamari with a tomato dipping sauce

TORTINO DI GAMBERI E ASTICE 14.00

Shrimp, lobster and Parmigiano filled puff pastry, in a creamy basil pesto

CALAMARI RIPIENO RIPIENI IN SALSA AL COCO 12.00

Stuffed calamari filled with mixed vegetables and Parmigiano cheese, with a coconut sauce

PASTA

TORTELLINI DI FORMAGGO IN BURRO E SALVIA	14.50
Cheese tortellini in a butter sage sauce, crumbled sweet sausage and Parmigiano Reggiano	
SPAGHETTI CON POLLO E CREMA DI BROCCOLI	15.00
Spaghetti with strips of chicken in a creamy broccoli sauce, finished with Parmigiano Reggiano	
RIGATONI CON RAGU DI OSSO BUCO	15.50
Rigatoni in a braised veal shank ragú, topped with fresh mozzarella	
LINGUINE AL PESCATORE	16.50
Linguine with cubed tilapia, N.Z. Clams, calamari, grape tomatoes, fresh basil, white wine, garlic and oil	
RISOTTO CON QUATTRO FORMAGGI E FUNGHI	15.00
Creamy four cheese risotto with Brie, provolone, fontina, pecorino and shiitake mushrooms, finished with truffle oil	

SECONDI

INVOLTINO DI POLLO CON PESTO AL BASILICO	22.50
Chicken breast rolled with basil pesto, fresh mozzarella and tomato, served with mashed potato and zucchini	
MEDAGLIONE DI MAIALE IN CREMA LIMONE	22.50
Pan seared center cut pork loin in a creamy lemon sauce, accompanied by roasted fingerling potatoes, prosciutto and asparagus	
BISTECCA MARINATA ALLE ERBE	26.00
Fresh herb marinated steak, grilled and served with sautéed mushrooms and fingerling potatoes	
SALMONE ALLA GRIGLIA CON INSALATINA TRI COLORE	22.50
Grilled Atlantic salmon, served on a tri-color salad bed of radicchio, arugula and endives, with a roasted garlic vinaigrette	
SOGLIOLA RIPIENA CON CARCIOFI E GAMBERI	24.50
Filet of sole rolled and filled with arugula, artichoke, and shrimp, accompanied by asparagus and mashed potato	

CONTORNI

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

DINNER IN THE BOX

CHOICE #1	SPAGHETTI CON POLLO E CREMA DI BROCCOLI Spaghetti with strips of chicken in a creamy broccoli sauce, finished with Parmigiano Reggiano
CHOICE #2	INVOLTINO DI POLLO CON PESTO AL BASILICO Chicken breast rolled with basil pesto, fresh mozzarella and tomato, served with mashed potato and zucchini
CHOICE #3	MEDAGLIONE DI MAIALE IN CREMA LIMONE Pan seared center cut pork loin in a creamy lemon sauce, accompanied by roasted fingerling potatoes, prosciutto and asparagus
ANY CHOICE \$14.50 INCLUDING A SMALL INSALATA DI STAGIONE	