










3216 LONG BEACH RD.  
OCEANSIDE, NY 11572

Tel 516-543-4540 Fax 516-543-4542

## SOUP SPECIALS

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

-  CHICKEN VEGETABLE
-  V LENTIL
-  PASTA FAGIOLI  
*(Optional GF With No Pasta)*
- V BUTTERNUT SQUASH
-  V MINISTRONE  
*(Optional GF With No Pasta)*
-  V CAULIFLOWER CHESTNUT CREAM
-  V CREAM OF BROCCOLI
-  V SWEET POTATO & SAGE
-  V CREAM OF MUSHROOM
- TORTELLINI IN BRODO

## 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, golden raisins and walnuts



## ANTIPASTI

- MOZZARELLA FRITTI 9.50  
Fresh mozzarella breaded and fried with fresh tomato sauce
- ZUCCA FRITTI 8.50  
Fried zucchini served with a pink sauce
- RAVIOLI FRITTI 10.50  
Fried cheese ravioli with fresh tomato sauce
- POLLO ALLA "NEW YORKESE" 9.50  
Chicken wings with celery, carrots and bleu cheese sauce
- CALAMARI FRITTI 9.50  
With a medium fresh tomato sauce
- COZZE CON SALSIA POMODORO E VINO BIANCO 11.50  
Mussels sauteed in a marinated tomato sauce
- CALAMARI ALLA GRIGLIA 10.50  
Grilled calamari with a citrus salad and lemon dressing

# CHEF'S SPECIALS

## PASTA

<b>FARFALLE CON VEGETALI</b>	14.00
Farfalle with baby corn, fresh tomato, string beans, garlic and oil	
<b>TORTELLINI ALLA BOLOGNESE</b>	14.50
Cheese tortellini in a classic Bolognese sauce	
<b>RAVIOLI CON SALSICCIA E BROCCOLI RABE</b>	15.00
Cheese ravioli with sweet sausage, broccoli rabe, garlic and oil	
<b>PENNE CON GAMBERI E POMODORINI</b>	15.50
penne with shrimp and grape tomatoes, in a light pink wine sauce	
<b>LINGUINE CON PESCE MISTO</b>	16.50
Linguine, clams, mussels, shrimp and grilled scallops in a white wine sauce	
<b>RISOTTO CON CAPESANTE E CRIMINI</b>	16.50
Risotto with scallops and crimini mushrooms, parsley and asparagus, finished with Parmigiano Reggiano	

## SECONDI

<b>PETTO DI POLLO CON SALSA DI PARMIGIANO</b>	17.50
Chicken breast in a balsamic and Parmigiano Reggiano sauce, accompanied by sautéed squash and string beans	
<b>MEDAGLIONE DI MAIALE ALLA MILANESE</b>	18.50
Pan seared pork loin medallions in a brown sauce, with roasted potatoes and broccoli	
<b>VITELLO CON PROSCIUTTO E SALVIA</b>	18.50
Veal medallions sautéed with prosciutto and sage, accompanied by mashed potatoes and asparagus	
<b>SALMONE CON ZUCCA</b>	18.50
Salmon in a white wine sauce, with sautéed squash and broccoli	
<b>TILAPIA AL VINO BIANCO</b>	17.50
Tilapia pan seared in a white wine sauce, served with asparagus and mashed potato	

## CONTORNI

TUSCAN FRIES	5.00
MASHED POTATOES	5.00
BROCCOLI RABE	7.00

