

A Touch of Venice
Hamptons Restaurant Week Menu
3 Course Dinner for \$24.95

1st Course

Italian Antipasto ~ Parmigiano Reggiano, Prosciutto di Parma, marinated vegetable
Spinach Salad ~ tomato, gorgonzola, walnuts, pancetta
Eggplant Sorrentino ~ prosciutto, ricotta, mozzarella
Mussels ~ Parmigiano Reggiano white sauce, gremolata
Veal & Ricotta Meatballs ~ lemon, garlic sauce
Stuffed Artichoke (add \$4)

2nd Course

Veal Parmigiano with fresh mozzarella, parmigiano reggiano, garganelli
Roasted Chicken Cacciatore ~ fennel, onions, peppers, tomato
Shrimp & Broccoli Rabe, preserved lemon, roasted peppers over orecchiette
Lamb Ragu ~ slow braised Lamb over pappardelle
Brodetto ~ shrimp, clams, mussels, codfish, scallops in a
tomato- herb broth, with grilled Tuscan bread
Veal Rollatini with porcini mushroom marsala sauce over pasta (add \$6)
Grilled Swordfish, roasted peppers, butter lime sauce, sweet potato fries (add \$6)

3rd Course

Gelato or Sorbetto, Flourless Chocolate Cake with cappuccino gelato,
Tiramisu, (Desserts may change daily)

