



## East End Restaurant Week 2018

3 Courses for 28.95

### Appetizer

**Italian Antipasto** *Chef's selection of Salumi & Formaggi, olives*

**Veal & Ricotta Meatballs** *with a lemon~garlic sauce*

**Baked Clams** *Pecorino Romano, garlic and herb breadcrumbs*

**Eggplant Sorrentino** *Prosciutto di Parma, ricotta, fresh mozzarella*

**ToV Insalata** *Satur Farms lettuce mix, vine ripe tomato, olives, fresh mozzarella, herb vinaigrette*

**Calamari Pomodori** *Sautéed in a cherry tomato sauce, olives, Calabrian pepperoncino*

**Slow Roasted Spare Ribs** *Heritage breed pork ribs slow roasted with garlic, fennel and herbs (add \$8)*

**Stuffed Artichoke** (add \$8)

**Peconic Escargot** *baked in a mushroom cap with a breading of butter, garlic and herbs (add \$8)*

**Local Oysters** *"Diamond Jim's" served raw with Backyard Brine pickle mignonette (add \$10)*

### Entrée

**Lasagna** *Family recipe made with ricotta, parmigiano reggiano and marinara sauce*

**Broccoli Rabe** *Garganelli pasta, Berkshire Pork sausage, sundried tomatoes*

**Chittari with clam sauce** *Local littleneck clams, pancetta and fresh tomato*

**Chicken Briano** *with prosciutto and mozzarella, in a light wine sauce, asparagus, mushrooms, capellini*

**Shrimp Dijon** *Jumbo wild shrimp, Dijon mustard sauce, fresh local spinach over capellini*

**Veal Parmigiana** *Parmigiano Reggiano and fresh mozzarella, garganelli pasta*

**Flounder Francese** *lemon chardonnay sauce, preserved lemons, with capellini, asparagus, peppers*

**Lamb Bolognese** *8 Hands Farm lamb, braised with yellow tomato, olives, and chardonnay, tagliatelle*

**Charbroiled Steak** *NY strip, balsamic mushroom sauce, asparagus and fingerling potatoes (add \$12)*

**Veal Rollatini** *Rolled with prosciutto and cheeses, in a porcini mushroom marsala sauce served with a rice ball (add \$12)*

**Scottish Salmon** *spring pea risotto, preserved lemon – black pepper beurre blanc (add \$12)*