

BAY SHORE FALL SPECIALS

APPETIZER

Roasted Prosciutto Wrapped Fresh mozzarella 16

With balsamic glaze & ciabatta toast

Sicilian Lifeguard Calamari

Fried calamari topped with a spicy tomato, garlic, caper & cherry pepper sauce 18

Flight of Chicken Meatballs

Roasted Tomato & Basil (2) ~ Vodka Sauce (2) ~ Thai sauce with scallion (2) 15

SALAD

Warm Kale Roasted Butternut & Beet

Kale, roasted butternut squash, roasted beet, walnuts, goat cheese & warm white wine vinaigrette 17

Roasted Vegetable & Lentil Grain Bowl

Lentils, butternut squash, cauliflower, arugula, frisee, farro, quinoa & vinaigrette 19

“Mykonos” Style with Lemon Olive Oil Vinaigrette

Harvest mixed greens, tomato, cucumber, red onion, chickpeas, olives and sliced almonds with Greek oregano, lemon, olive oil vinaigrette, topped with feta cheese 18

Make your salad an entrée!

Chicken 11, Salmon 13, Tuna 13, Shrimp 13, Scallops 14

ENTRÉE

Lump Crab & Roasted Tomato Chicken

Lump crab, roasted tomato & bread crumb crusted Romano chicken breast in a lemon wine sauce, with a roasted cauliflower, roasted tomato & caramelized onion risotto 34

Veal Eggplant “Sorrentino” Style

Romano crusted veal scallopine, topped with baked eggplant and mozzarella in red wine brown sauce w/roasted potatoes 34

Baked Cavatappi Spinach & Asiago Chicken Meatballs

With fresh tomatoes and spinach in a white wine sauce tossed with cavatappi pasta, baked with mozzarella and toasted breadcrumbs 29

Fresh Rigatoni, House Sausage, Fall Vegetable ala Vodka

Fresh rigatoni, roasted butternut squash and caramelized onion with house made crumbled chicken sausage & crumbled veal sausage in a vodka sauce 29

DESSERT

House Baked Apple Crumble with Vanilla Ice Cream 11