



'O SFIZIO

— R I S T O R A N T E —

Mother's Day Menu



APPETIZER

SPIEDINI ALLA ROMANA \$18

Capers, anchovies in a sherry Brown sauce.

SEAFOOD SALAD \$25

Shrimp, calamari, scungilli, olives, capers, celery & sweet peppers with garlic, lemon & extra virgin olive oil.

NONNA'S MEATBALLS \$18

Classic Napolitano meatballs made with pork, veal, & beef. Served in a tomato sauce & topped with ricotta.

CALAMARI (any style) \$19

Pan fried, oreganata or sweet & sour.

SALMON TAR TAR \$24

Avocado, cucumber & salmon in a chipotle sauce.

HOT ANTIPASTO \$30 for 2 \$58 for 4

Baked clams, fried calamari, mozzarella in carozza & shrimp oreganata served with a side of tomato sauce.

BAKED CLAMS \$17

Little neck clams baked with seasoned breadcrumbs.

STUFFED ARTICHOKE \$18

Artichoke stuffed with breadcrumbs topped with capers, olives and roasted peppers.

SALAD

PEAR SALAD \$18

Boston lettuce & poached pears, candied walnuts, gorgonzola cheese with a balsamic fig reduction.

BEETS SALAD \$18

Sliced beets with arugula, toasted almonds & fried goat cheese with a balsamic glaze.

CAESAR SALAD \$16

Romaine hearts, seasoned croutons & creamy Caesar dressing. Add chicken +\$6 Add shrimp +\$9

STRAWBERRY SALAD \$17

Arugula, strawberry & goat cheese with balsamic dressing.

PASTA

FIORETTI BOSCAIOLA \$28

Pasta purses stuffed with four cheeses sauteed with mushrooms, pancetta, touch of cream & a truffle oil drizzle.

TRUFFLE RIGATONI \$28

Rigatoni in a truffle sauce with crumbled sausage & mushrooms.

PAPPARDELLE BOLOGNESE \$28

Pappardelle pasta with slow simmered ground beef ragu. Topped with ricotta salata.

SUNDAY SAUCE \$38

Meatballs, sausage, short ribs and braciola over rigatoni.

PENNE ALLA VODKA WITH SHRIMP \$34

Fresh tomatoes, touch of cream & vodka with grilled shrimp.

RISOTTO PESCATORE \$34

Calamari, mussels, clams & shrimp.

ENTREES

VEAL SALTIMBUCCA \$35

Veal topped with prociutto & mozzarella with egg in a butter white wine sauce served over a bed of spinach.

CHICKEN ROLLATINI \$32

Chicken stuffed with prosciutto & mozzarella topped with mushrooms in a marsala wine sauce served with potatoes & seasonal vegetables.

16oz PRIME NY STRIP STEAK \$49

Served in our Jack Daniels sauce with onion rings & broccoli rabe.

POLLO PROSECCO \$32

Chicken breast, prosecco white wine sauce with artichoke hearts, sundried tomatoes with a touch of cream.

MEDITERRANEAN BRANZINO \$39

Whole branzino butterflied, slices of Yukon Gold potatoes, olives, capers, cherry tomatoes served with a lemon butter white wine sauce.

FILET OF SOLE FRANCESE \$36

Pan fried egg battered sole in a lemon white wine sauce served with potatoes.

SIDES

MAC & CHEESE \$12

SPINACH \$10

BROCCOLI RABE \$15

ROASTED POTATOES \$10

TRUFFLE FRIES \$10

FRIED ZUCCHINI \$12

RAW BAR

SHRIMP COCKTAIL (3PC) \$15

CLAMS ON A HALF SHELL

1/2 DZ \$14 DOZEN \$26

OYSTERS

1/2 DZ \$19 DOZEN \$34

4651 Hylan Blvd SI, NY 10312

Call for Reservations 718-227-3000