

SEAFOOD DAY

SHRIMP

ALFREDO cream sauce with linguini

SUMMER SHRIMP sautéed with garlic, cherry tomato, fresh basil & white wine

BISTRO STYLE scampi sauce, basil, parsley, diced tomato, cream with linguini

SHRIMP & BROCCOLI garlic cream, parmigiano, diced tomato & asparagus

CLAMS & MUSSELS ALLA MAMA'S

Long Island Little Necks with marinara sauce & rice

CALAMARI & MUSSELS PUTTANESCA

with capers, black olives, onions, garlic & plum tomatoes

CLAMS, MUSSELS & CALAMARI FRA DIAVOLO

with roasted garlic, cherry peppers, red pepper flakes, san marzano marinara sauce

SALMON

BLACKENED with roasted garlic cream

HERB CRUSTED with dijon cream sauce

STUFFED with lobster meat & pesto cream sauce

TUSCAN STYLE with spinach, garlic, onion & parmigiano cream

TERIYAKI with vegetable

FLOUNDER

OREGANATA with bread crumbs & white wine garlic sauce

SCAMPI with white wine garlic sauce

FRANCESE with lemon, butter & white wine

SICILIANO lightly breaded, over mashed potato, beurre blanc & topped with arugula

BREADED pan seared with diced potato, artichoke hearts & capers in a creamy francese sauce

TILAPIA

STUFFED with lobster meat with bistro cream sauce

PARMIGIANO CRUSTED over asparagus with beurre blanc

SCAMPI white wine, garlic & lemon

OREGANATA with white wine, garlic & seasoned bread crumbs

COD

BAKED CAJUN GARLIC BUTTER cajun seasoning with garlic cloves, olives & roasted broccoli

CRISPY LEMON easy baked cod fish is smothered in a lemon garlic parmesan mixture with basil & capers

PANKO CRUMBS baked crusted cod, crispy flavor of fried fish with none of the grease. With basil, lemon, asparagus & parmesan cheese

SICILIAN with baby shrimp & marinara sauce

MAHI MAHI

LEMON easy lemon baked mahi is smothered in a lemon garlic parmesan mixture

MANGO fresh, sweet and a little bit spicy mango salsa with crunchy, colorful vegetables, red bell peppers, red tortilla, cilantro lime juice & a little bit of diced jalapeños

TROPICAL TWIST grill pan nice & hot drizzle in olives and topped with pineapple, orange, strawberry & cilantro salsa

PARMESAN crust pesto baked, topped off with arugula

RED SNAPPER

BELLAGIO pesto basil cream sauce topped off with arugula

MILANO crisp red snapper with ragout of potatoes, onions, artichokes & green olives with sauce vierge (lemon, garlic & parsley in extra virgin olive oil)

PUTTANESCA fillet in diced tomatoes, anchovy, kalamata olives, fresh basil leaves, capers & red wine vinegar mixed with extra virgin olive oil

OREGANATA with bread crumbs, crusted in white wine garlic sauce

\$28.95

**All Seafood Entrées Served with Side of Penne or Spaghetti
Includes House Salad • Fresh Garlic Knots
NY Style Cheesecake • Coffee or Tea**

Additional Charge for Substitutions • sharing Plate charge \$4.95

*Menu Items and Prices Subject to change

*Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.
Cooked to your liking. Before placing your order, please inform your server if a person in your party has a food allergy.



PIZZERIA ■ RESTAURANT

COPIAGUE