



# *The Local*

*Three course gourmet dinner  
Served with a complimentary glass of house wine*

**NO SUBSTITUTIONS PLEASE**

**35**

## *Appetizer*

*Choice of one*

### **Baked Clams Oreganata**

Blue point little neck clams stuffed with Oreganata crumbs

### **Fried Calamari**

Tender calamari dredged in flour, deep fried and served with marinara sauce

### **Broccoli Rabe and Sausage Egg Roll**

Sautéed broccoli rabe and sweet sausage rolled in egg roll skin. Deep fried and served with a spicy duck sauce

### **Mussels with Stewed Tomatoes**

Farm raised mussels' sautéed with plum tomatoes, garlic, white wine, and basil

### **Fried Mozzarella Wedges**

Sliced mozzarella breaded and fried with a side of marinara

### **Caesar Salad**

Crispy romaine lettuce tossed with croutons, black olives, parmesan cheese along with homemade Caesar dressing



## **Entrées**

*Choice of one*

### **Lemon Chicken with Scallions**

Boneless chicken breast dipped in egg batter, pan fried and simmered in a wine lemon sauce with scallions

### **Chicken Parmigiana**

Breaded chicken breast topped with marinara sauce and mozzarella cheese over linguini

### **Mushroom Chicken**

Sautéed chicken breast with mushrooms, burgundy wine, Marsala and a demi glaze

### **Chicken Parmigiana Alfredo**

Breaded chicken breast simmered in Alfredo sauce topped with mozzarella and served over linguini





**Rigatoni Bolognese**

Rigatoni pasta tossed in a meaty Bolognese sauce with a touch of cream

**Penne Vodka**

Savory Blush vodka sauce tossed with penne pasta

**Linguini and Clams**

Little neck clams sautéed in a garlic white wine sauce and tossed with linguini

**Salmon Dijonnaise**

Salmon filet topped with Oreganata crumbs and served over dijonnaise sauce

**Herb Crusted Shrimp**

Jumbo shrimp breaded with Panko bread crumbs mixed with fresh herbs, then deep fried and served with a Cajun cucumber sauce

**Twelve Ounce New York Strip Steak (add \$5)**

Seasoned and grilled to your liken twelve ounce NY Strip

**Stuffed Herb Crusted Pork Chops**

Boneless pork chops stuffed with provolone cheese and encrusted with a blend of fresh herbs and Panko bread crumbs. Baked in the oven and drizzled with a balsamic glaze

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**Dessert**

Raspberry Crumb Cake

OR

Tortoni  
.....

**Available**

Monday- Thursday



12 PM - 10 PM

Friday

12 PM - 4 PM

Saturday

12 PM - 4 PM



*No Substitutions / Dine In Only  
Not Available for larger groups*

*Thank you for choosing  
The Local*

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