



The Local

Three course gourmet dinner

Served with a complimentary glass of house wine

30

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

Crispy Mozzarella Sticks

Deep fried Mozzarella wrapped in a spring roll, and served with marinara sauce

Caesar Salad

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

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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

Eggplant Rollatini

Breaded eggplant, rolled with a blend of ricotta, mozzarella and pecorino cheese, Served over linguini





Ravioli Bolognese

Four cheese Ravioli topped with our home made meat Bolognese sauce

Rigatoni Vodka

Savory Blush vodka sauce tossed with rigatoni pasta

Linguini and Clams

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

Tilapia Oreganata

Baked Tilapia Filet topped with Oreganata bread crumbs and baked in a white wine lemon butter sauce

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

Boneless Pork Chop Siciliano

Pan seared boneless pork chops simmered with onions, pepperoncini peppers and a white demi sauce then topped with Oreganata bread crumbs

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

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Available

Monday-Thursday

12 PM - 10 PM

Friday

12 PM - 4 PM

Saturday

12 PM - 4 PM

No Substitutions / Dine In Only

Thank you for choosing The Local

