



Long Island Restaurant Week

\$29.95 Per Person Includes

1 Appetizer, 1 Entrée & 1 Dessert

**+ Tax + Beverages + Gratuity, No Substitutions, Take-Out, or Sharing
Saturday Until 7pm**

**April 27th
Thru
May 5th**

*Music All Restaurant
Week Long*

Appetizer

Soup Du Jour

Chicken Empanada

**Roasted Tomatillo Bell Pepper
Potato Ragu, Avocado Aioli**

Homemade Burrata Raviolis

Roasted Red Pepper Puree, Pesto Drizzle

Gail's Grilled Pear

**Bibb Lettuce, Crumbled Blue Cheese
Candied Walnuts, Hazelnut Vinaigrette**

Orange & Baby Fennel

**Watermelon Radish, Shaved Celery
Parsley, Ricotta Salata, Citrus Vinaigrette**

Entrees

Grilled Striped Bass (GF)

**Tarragon Tomato Beurre Blanc
Saffron Risotto, Sautéed Spinach**

Paella Risotto

**Chicken, Chorizo, Shrimp, Diver Sea Scallops, Sweet Peas
Saffron Risotto, Touch of Tomato**

Veal Scallopini Semi Freddo

**Lightly Breaded, Baby Arugula, Red Onion, Tomato, Roasted Red Pepper, Mozzarella
Lemon Vinaigrette, Roasted Potatoes**

Australia Lamb Shank Au Jus (GF)

Yukon Gold Mashed Potato, Baby Carrots, Asparagus

Fresh Cavatelli Bolognese

A Classic Meat Ragu with Beef, Pork, Veal

Zucchini Linguine (GF)

**Cherry Tomatoes, Spinach, Artichokes, Mushrooms, Garlic & Oil, White Truffle Essence
Option of Grilled Shrimp \$5**

Dessert

Sorbet of Day

Chocolate Mousse (GF)

Whip Cream, Berry Compote

Banana Foster in a Martini Glass

Bananas Flambé with Rum & Cognac Served over Vanilla Ice Cream

(GF) Gluten Free

*Before placing your order, please inform your server if a
person in your party has a food allergy*

*This menu item consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions.