

Long Island Restaurant Week Menu

Three Course Prix Fixe Menu \$29.95/Person Plus Tax & Gratuity

First Course (Choice of One)

Soup of The Moment

Chef's Daily Inspiration

Chopped Rustic Salad GF

Romaine – Tomato – Cucumber – Red Onion – Chick Peas – Barrel Aged Feta – Currants - Lemon-Honey Vinaigrette.

Baked Clams*

L.I. Little Necks – EVOO – Garlic – Toasted "Casino" Crumbs – Charred Lemon.

Steamed P.E.I. Mussels* GF

Tomato-Parmesan Brioche – Sweet Tuscan Chili's – Saffron Brodetto.

Our "Classic" Meatballs

Whipped Pesto Ricotta – Parmesan Crisp – Marinara – Crostini.

Sautéed Baby Artichoke "Milanese" GF

Burnt Lemon – Whipped Goat Cheese – Cranberry-Orange Jam – Toasted Breadcrumbs – Crispy Garlic.

\$3 Supplement

Second Course (Choice of One)

Orecchiette Toscana

Sweet & Spicy Italian Sausage – Broccoli Rabe – Toasted Garlic – Whipped Herb Ricotta.

Pan Crisped North Atlantic Codfish "Bouillabaisse"

Vegetable Ratatouille – Yukon Gold Potatoes – Crisp Polenta Crouton – Lemon-Basil Oil – Bouillabaisse Sauce.

Cedar Plank Roasted New Zealand King Salmon* GF

Shrimp Home-Fried Potatoes – Sautéed Baby Spinach – Cabernet-Merlot Butter.

\$5 Supplement

Parmesan Crusted Chicken Piccolo

French Cut Chicken – Roasted Eggplant – Sautéed Baby Spinach – Melted Fontina – Wild Mushroom Sauce.

14 oz Brined Berkshire Pork Chop* GF

Roasted Fingerlings – Caramelized Onions – Roasted Peppers – Baby Artichokes – Cherry Pepper Jus.

14 oz Certified Black Angus NY Strip Steak* GF

28 Day Wet Aged – Sweet Corn "Soufflé" – Roasted Asparagus – Smoked Tomato Chutney – Bordelaise Sauce.

\$10 Supplement

Third Course (Choice of One)

Gelati or Sorbetti

House Biscotti – Fresh Mint – Super-Fine Sugar.

Orange-Honey Crème Brulee GF

Orange-Honey Custard – Burnt Sugar – Coconut Cookie – Powdered Sugar – Fresh Mint.

Our Individual Cheese Cake of The Moment

Seasonal Berries – Whipped Cream – Mint – Coulis

House-Made Flourless Chocolate Cake

Bananas Foster Gelato – Belgium Chocolate Mousse – Malted Chocolate Raspberry Coulis – Super-Fine Sugar

Coffee Drinks (\$7 Supplement)

Cappuccino with Molinari Sambucca

B 52 Coffee Grand Marnier with Grand Marnier-Baileys-Kalhua

Nutty Italian Man Cappuccino with Amaretto-Frangelico

GF = This Item Can be Prepared Gluten Free

No Substitutions

*Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of food borne illness, especially if you have certain medical conditions