



## THREE COURSE PRICE FIXE MENU

L.I. RESTAURANT WEEK: April 28 – May 5, 2019

**\$29.95**

### First Course

#### REVEL SALAD

Organic Field Greens, Toasted Sunflower Seeds, Pickled Shallots, Roasted Tomatoes, Cucumbers

#### MUSSELS BARCELONA

Chorizo, Sweet Corn, Scallions, Chardonnay White Wine Sauce

#### CAESAR SALAD

Baby Romaine, Shaved Parmesan, Herb Croutons, Boquerones Caesar Dressing

#### CRISPY EGGPLANT CHIPS

Wildflower Honey, Sea Salt, Sage

#### LEMONY CHICKEN & VEGGIE SOUP

Peas, Zucchini, Basil, Quinoa

#### ROASTED BRUSSELS SPROUTS

Cherries, Juniper Honey, Pecorino

### Second Course

#### BAROLO WINE BONELESS SHORT RIBS (+ \$10)

8hr Braised, Cauliflower Mashed Potatoes, Roasted Root Vegetables

#### MARINATED SLICED SKIRT STEAK (+ \$12)

Truffle Parmesan Fries

#### GRILLED WILD ALASKAN KING SALMON (+ \$12)

Asparagus, Mushrooms, Lemon Verbena Aioli

#### BURRATA RAVIOLI

Creamy Vodka Sauce, Shallots, Calabrian Chilies, Crispy Pancetta

#### CHICKEN SCARPARELLO

Sweet Italian Sausage, Pepperoncini, Lemon, White Wine

#### GARGANELLI BOLOGNESE

Pork, Veal & Beef Bolognese, English Peas, Parmigiano

#### BLACK LINGUINE DEL MARE (+ \$6)

Little Neck Clams, PEI Mussels, Calamari, Spicy Basil Marinara

#### PAELLA DEL BARRIO

Bomba Rice, Chicken, Chorizo, Saffron, Roasted Tomato Sofrito

#### ROASTED STUFFED PORK LOIN

Cranberry Pecan Stuffing, Pomegranate Glaze, Sweet Potato Mash

### Dessert

Choice of CRÈME BRULÉE or DARK CHOCOLATE PEANUT BUTTER MOUSSE

*Please no substitutions and no sharing*

Saturday – Available before 7PM only | Tax & Gratuity Additional - 20% added to parties 6+