



THREE COURSE PRICE FIXE MENU

L.I. RESTAURANT WEEK: JANUARY 27 – FEBRUARY 3, 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 Panchetta

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+