

Winter Long Island Restaurant Week

January 27nd to February 3rd

Antipasti

Today's Soup

•
Slowly Simmered Meatballs/Ricotta/Tomato/Basil

•
“Almost” Caesar Salad/Romaine/Radicchio/Garlic Croutons/Shaved Reggiano

•
Roasted Beets/Wild Arugula/Whipped Goat Cheese/Aged Balsamic (\$2. Supplemental)

•
Three Cheese Arancini/Fontina/Mozzarella/Pecorino/Pomodoro

•
Sautéed Cauliflower/Pine Nuts/Raisins/Pecorino

•
Pan Seared Crab Cake/Tomato/Basil/Petite Herb Salad/Roasted Pepper Remoulade (\$4. Supplemental)

•
Charred Octopus/Seedless Grapes/Fingerling Potatoes/Capers/Red Onion/Black Olive/Vinaigrette (\$4 Supplemental)

Primi and Secondi

Braised Short Ribs/Mashed Potato/Roasted Green Beans/Pickle Onion/

•
Chicken Scarpa/Sweet Italian Sausage/Artichokes/Lemon/Garlic/Cherry Pepper/Roasted Red Potato/Broccoli Rabe

•
Seared Salmon/ Ratatouille/Israeli Cous Cous/Balsamic Drizzle

•
Orrechiette/Spicy Veal Sausage/Tomato/Pecorino

•
Rigatoni Toscano/Wild Mushroom/Spicy Vodka Tomato Cream Sauce

•
Linguine/Shrimp/Crab Meat/Garlic/Chilies/Lemon/Arugula

•
* Prime NY Strip Steak/Olive Oil/Roasted Potatoes/Vegetables (\$8. Supplemental)

•
Risotto/Spinach/Mushroom/Truffle Oil/Pecorino

Dolci

Tiramisu/Cocoa Powder/Caramel Sauce/Blueberries

•
Flourless Chocolate/Chocolate Sauce

•
Blueberry Cheesecake

\$29.95

A La Carte Items

Pizza

Pizza di Giorno/mp.

Tomato/Basil/Mozzarella/16.

Catapano Farm's Goat Cheese/Olive/Roasted Garlic/Mushrooms/Marinated Tomato/Rosemary/17.

Mushroom/Fontina/White Truffle Oil/16.

Spicy Veal Sausage/Tomato/ Basil/Mozzarella/18.

Figs/Prosciutto/Fontina/Arugula/Reggiano/Balsamic 17.

Shrimp/Roasted Peppers/Mozzarella/Basil 18.

Whole Wheat 2.

Formaggi & Carni

Salumi and Cheese Plate/Chef's Selection of Italian Meats and Cheeses/ /Fig Jam

21.