

Long Island Restaurant Week \$35

-APPETIZERS-

- Marinated skewers shrimps in olive oil herbs over farro vegetables ratatouille
- Homemade stew sausage in red wine tomato sauce over soft polenta pecorino cheese
- Fennel salad sliced orange olives Mediterranean oregano extra virgin olive oil

-ADDITIONAL APPETIZERS-

- Burrata prosciutto crudo di Parma aged 24 months porcini mushrooms white truffle oil
\$14.00
- Fillet mignon carpaccio poached pear in red wine straciatella cheese pistachios
\$12.00

-MAIN COURSE-

- Fresh barramundi fillet white wine olives cappers sauce mashed potatoes
- Homemade ravioli filled with pumpkin taleggio cheese butter sage sauce
- Grilled Ribeye topped with Gorgonzola cheese cream saffron mashed potatoes

-ADDITIONAL MAIN COURSES-

- Stew lamb shank with carrots celery onions red wine touch of tomato over soft polenta bramata **\$18.00**
- Artisanal bucatini pasta with pecorino cheese pepper finish in cheese wheel **\$18.00**
- Branzino in salt crust with side mix vegetables **\$20.00**

DESSERT CHOOSE OF:

- Tiramisu
- Panna cotta
- Cannoli