



# Restaurant Week Menu | 3 Courses

## STARTERS

### BURRATA SALAD

local heirloom tomatoes, fresh mozzarella, basil, garlic confit, balsamic & extra virgin olive oil

### MAMA'S MEATBALL

family recipe! Savory combination of pork, veal and beef, herbed ricotta & garlic crostini

### CAESAR SALAD

little gem lettuces with classic house-made caesar dressing and croutons

## ENTRÉES

### LOBSTER RISOTTO

lobster, local vegetable, shaved parmesan, white truffle oil

### CHICKEN SCARPARELLO

hot & sweet peppers, crispy potato, sausage, red pepper coulis

### LOCAL SCALLOPS

pan seared shinnecock dayboat scallops, local spaghetti squash, bacon brown butter

### GARGANELLI ALLA VODKA

al dente pasta, creamy pink sauce, smoked pancetta and Pecorino Romano

### LINGUINE & CLAM SAUCE

local clams, linguine, fennel, garlic & white wine sauce with Parmesan

## DESSERT

### MOLTEN CHOCOLATE CAKE

### CANNOLI

### CHOCOLATE CRUNCH MOUSSE CAKE

### KEY LIME PIE

# \$35

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chances of getting food borne illness, especially if you have certain medical conditions. \*Before placing your order please inform your server if a person in your party has a food allergy.*

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