



THREE COURSE PRICE FIXE MENU

L.I. RESTAURANT WEEK: October 18th through October 25th, 2020

\$35.00

First Course

REVEL SALAD

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

FLASH FRIED CALAMARI

Spicy Marinara, Roasted Garlic Lemon Aioli

CAESAR SALAD

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

CRISPY EGGPLANT CHIPS

Wildflower Honey, Sea Salt, Sage

AVGOLEMONO CHICKEN SOUP

Lemon Egg Drop, Orzo, Shredded Chicken, Celery, Carrots, Fresh Dill

ROASTED BRUSSELS SPROUTS

Cherries, Juniper Honey, Pecorino

Second Course

BAROLO WINE BONELESS SHORT RIBS (+ \$12)

Seasonal Vegetables, Garlic Mashed Potatoes, Micro Greens

MARINATED SLICED SKIRT STEAK (+ \$14)

Truffle Parmesan Fries

GRILLED WILD ALASKAN KING SALMON (+ \$12)

Asparagus, Mushrooms, Lemon Verbena Aioli

BURRATA RAVIOLI

Creamy Vodka Sauce, Shallots, Calabrian Chilies

CHICKEN SCARPAREILLO

Sweet Italian Sausage, Pepperoncini, Lemon, White Wine

GARGANELLI BOLOGNESE

Pork, Veal & Beef Bolognese, English Peas, Parmigiano

BUCATINI "ALA SHRIMP SCAMPI" (+\$10)

Gulf Shrimp, Garlic, Lemon, Pepperoncini Infused Virgin Olive Oil, Cherry Tomatoes, Toasted Parmesan Bread Crumbs

TAGLIATELLE TABIANO

Roasted Butternut Squash, Brussels Sprouts, Sage, Brown Butter, Crumbled Montrachet Goat Cheese, Toasted Pistachio Bread Crumbs

ROASTED STUFFED PORK LOIN

Cranberry Pecan Stuffing, Pomegranate Glaze, Sweet Potato Mash

Dessert

Choice of TIRAMISU or DARK CHOCOLATE PEANUT BUTTER MOUSSE

Please no substitutions and no sharing

Saturday – Available before 7PM only | Tax & Gratuity Additional - 20% added to parties 4+
4% Surcharge added if payment is processed with credit or debit card.