



THREE COURSE PRICE FIXE MENU

L.I. RESTAURANT WEEK: November 7th - 14th

\$42.00

First Course

STEAMED CHICKEN DUMPLINGS

Sweet Thai Chili, Scallions, Edamame,
Pickled Ginger, Soy Sauce

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)

Creamy Truffle Polenta, Wild
Mushrooms, Red Wine Demi Glace

TAGLIATELLE "SHRIMP SCAMPI"

(+\$10)

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

TUSCAN RICOTTA GNOCCHI

Crumbled Italian Sausage, Sun
Dried Tomatoes, Fresh
Spinach, Garlic Parmesan
Cream

BURRATA RAVIOLI

Creamy Vodka Sauce, Shallots,
Calabrian Chilies

CHICKEN SCARPARELLO

Sweet Italian Sausage, Pepperoncini,
Lemon, White Wine

GRILLED SALMON (+ \$12)

Asparagus, Mushrooms,
Lemon Verbena Aioli

MARINATED SLICED

SKIRT STEAK (+ \$14)

Truffle Parmesan Fries

SPAGHETTI SANTORINI

Cherry Tomatoes, Kalamata Olives,
Capers, Crumbled Feta, Garlic and
Herbs, EVOO, Fresh Basil

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 6+

4% Surcharge added if payment is processed with credit card.