



## THREE COURSE PRICE FIXE MENU

L.I. RESTAURANT WEEK: January 23rd - 30th

**\$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.**