

Appetizers please choose one

BABY SPINACH SALAD ^G

honeycrisp apples, candied pecans, gorgonzola, citrus vinaigrette

RUVO CAESAR

garlic croutons, shaved parmesan, anchovies, romaine

SATUR FARMS MESCLUN ^G

cherry tomatoes, radishes, cucumber, shaved pecorino, balsamic vinaigrette

YUKON GOLD POTATO & LEEK SOUP

truffle croutons

CALAMARI FRITTI

spicy marinara, horseradish rémoulade

GRANDMA D'S MEATBALLS

tomato, parmesan, melted mozzarella

MINI RICE BALLS

sweet fennel sausage, sharp provolone, tomato ragu

SPINACH & ARTICHOKE FLATBREAD

ricotta, roasted garlic, mozzarella

MOZZARELLA DI FRESCA ^G

fire-roasted peppers, grilled onions, balsamic, basil caper purée

For the Table

HOT ANTIPASTO FOR TWO 28

garlic shrimp, arborio rice balls, eggplant rollatini, meatballs, crispy artichokes

COLD ANTIPASTO FOR TWO 28

cured meats, imported cheeses, country olives, sun-dried tomatoes, fig jam

FRESH BURRATA 20

seasonal bruschetta, crostini, balsamic, olive oil

SAUTÉED PEI MUSSELS ^G 17

red or white sauce

Mains please choose one / gluten free pasta +3

BRAISED BEEF SHORT RIB 44

horseradish potato purée, cipollini onions, braising jus

EGGPLANT ROLLATINI 37

ricotta-stuffed eggplant, linguine, marinara

CHICKEN GISMONDA 37

lemon and egg-battered chicken breast, spinach, mushrooms, mozzarella, tomato-pinot grigio sauce, linguine

ATLANTIC SALMON FILLET 37

fig risotto, butternut squash purée, balsamic reduction

FLOUNDER & SHRIMP OREGANATA 44

toasted breadcrumbs, lemon-white wine butter sauce, orzo & wild rice blend

RIGATONI WITH MEATBALLS 37

basil-whipped ricotta

ORECCHIETTE 37

sliced sausage, broccoli rabe, cherry peppers, garlic, olive oil

NY SHELL STEAK ^{*G} 44

red wine demi glace, melted gorgonzola, garlic mashed potatoes

ROASTED 1/2 DUCK 44

orzo & wild rice blend, sweet & sour apricot glaze

Desserts please choose one

CHOCOLATE-NUTELLA BREAD PUDDING

served warm, cappuccino-hazelnut gelato

MASCARPONE CHEESECAKE

honey graham cracker crust, vin santo-berry coulis

FLOURLESS PEANUT BUTTER CHOCOLATE CAKE

served warm, vanilla bean ice cream

GELATO DEL GIORNO ^G

SORBETTO DEL GIORNO ^G

MENU SUBJECT TO CHANGE | NO SHARING | NO SUBSTITUTIONS | PLUS TAX & GRATUITY

**This menu item can be cooked to your liking. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has an allergy as not all ingredients are listed on the menu.*

G : *Gluten Friendly (Please ask. We are not a Gluten Free restaurant and cannot ensure cross-contamination will never occur.)*



LONG ISLAND RESTAURANT WEEK

3-Course
Prix Fixe Dinner

Sunday, January 29 - Sunday February 5