



# LONG ISLAND RESTAURANT WEEK

**\$44 THREE COURSE PRIX FIXE MENU**

## First Course

### FRIED CALAMARI

lemon, spicy cherry peppers, marinara

### CHICKEN SPIEDINI

grilled chicken, roasted peaches, Aji dulce pepper, Chimichurri, red pepper coulis

### BAKED CLAMS

little neck clams, bacon, anchovies, panko breadcrumbs, lemon

### ARLO SALAD

brussels sprouts, dried cranberries, radicchio, endive, pumpkin seeds, roasted butternut squash, crème fraîche poppy seed vinaigrette.

### WEDGE SALAD <sup>+\$3</sup>

iceberg lettuce, cherry tomatoes, Red onions, bacon lardons, crumbled blue cheese and a creamy Roquefort dressing.

### CAESAR SALAD

hearts of romaine shaved parmesan cheese, croutons, and a creamy caesar dressing.

## Second Course

### ARLO BURGER

8oz prime dry-aged, smoked cheddar, bourbon caramelized onions, slab bacon, truffle dijon aioli

### ROASTED CHICKEN

half roasted chicken, fondant potatoes, garlic confit, brown butter

### CHICKEN PARMESAN

french breast, tomato sauce, fresh mozzarella, Parmigiano, melted table side

### PORK CHOP <sup>+\$8</sup>

pan-seared, sliced spicy cherry peppers, grilled asparagus.

### ROASTED EGGPLANT

spicy carrot purée, shaved baby carrots, arugula, radicchio, pine nuts, roasted shallot vinaigrette

### PACCHERI PESTO

Paccheri pasta, arugula, and broccoli pesto, oven dried Roma tomatoes, caramelized onions, and peas.

### MAFALDA BOLEGNESE

Mafalda pasta, beef, veal, pork bolognese sauce, cracked pepper, basil whipped ricotta cheese.

### BRANZINO

crispy filet, Mukimame, mussel meat sauce, leeks, tarragon garlic sauce.

## Desserts

Rosemary Crème Brûlée

Cheesecake <sup>+3</sup>

**SUNDAY, JANUARY 29TH - SUNDAY, FEBRUARY 5TH**

Friday and Saturday Reservations must be seated by 6p.m.

**TAKE ME TO ARLO**

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