

Grasso's

Where Great Food and Great Music Live



LONG ISLAND RESTAURANT WEEK MENU

Offered JAN 29TH TO FEB 5TH | \$37 Per Person | UNTIL 7 pm FEB 4th.
| Includes 1 Appetizer, 1 Entree & 1 Dessert + Tax + Beverages + Gratuity
| No Sharing, No Substitutions | Not Available for Take-Out |

APPETIZERS

SOUP DU JOUR

HOMEMADE LOBSTER RAVIOLI
Garlic Cream Sauce, Mesclun Greens

BBQ BABY BACK RIBS (GF)
Grasso's Apple Slaw

ASPARAGUS & MUSHROOM STRUDEL
*Stuffed with Goat Cheese
Topped with Tomato Bruschetta*

CLASSIC CEASER SALAD
*Romaine, Toasted Herb Croutons,
Parmesan Crips*

GAIL'S GRILLED PEAR SALAD (GF)
*Bibb Lettuce, Blue Cheese, Candied Walnuts,
Hazelnut Vinaigrette*

PINOT GRIGIO \$10
CABERNET \$10

ENTREES

CAJUN DUSTED SALMON * (GF)
*Pan Seared, Topped with Wasabi Aioli
Yukon Gold Mashed Potatoes, Sauteed Spinach*
PAN SEARED DIVER SEA SCALLOPS (GF)
*Topped with Citrus Buerre Blanc
Mushrooms & Asparagus Risotto*

PAN SEARED PORK TENDERLION (GF)
*Fresh Herb Rub, Port Wine Reduction
Yukon Gold Mashed Potatoes, Vegetable Medley*

BONELESS SHORT RIB (GF)
*Braised, Chipotle Maple Glazed
Yukon Gold Mashed Potatoes, Vegetable Medley*

PAPPARDELLE ALA PINA
*Shrimp, Black Olives, Artichokes,
Melted Mozzarella, Marinara*

ZUCCHINI LINGUINI (VEGAN & GF)
*Butternut Squash, Brussel Sprouts
Sauteed Spinach, Cauliflower, Garlic,
EVOO White Truffle Essence*

DESSERT

WHITE CHOCOLATE BREAD PUDDING WITH VANILLA GELATO
CHOCOLATE MOUSE WITH BERRIES & CREAM (GF)
GRASSO'S RICE PUDDING (GF)