

Restaurant Week

3-Course Dinner for **\$37 / \$44**

first course

choice of one

MINISTRONE DI VERDURE

Eggplant • Zucchini • Carrot • Celery • Cabbage
Potato • Basil Pesto Drizzle

BRAISED SHORT RIB MEATBALLS

Crisp Parmesan-Herb Polenta • Pickled Red Onions
Horseradish Aioli • Barolo Jus

BAKED CLAMS

L.I. Little Necks • EVOO • Garlic • Toasted "Casino" Crumbs • Charred Lemon

FLASH-FRIED CALAMARI

San Marzano Tomato Sauce • Garlic Aioli

TRICOLOR SALAD

Radicchio • Endive & Arugula • Dates • Almonds
Mandarin Oranges • Crumbled Gorgonzola Cheese
Honey Mustard Vinaigrette

TUSCAN CAESAR

Romaine • Baby Kale • Ciabatta Croutons • Pecorino
Cheese • Creamy Caesar Dressing

second course

choice of one

MAFALDINE BOLOGNESE

Veal Ragu "Bolognese" • San Marzano Tomato • Pecorino Romano

PACCHERI

Large-tubed Pasta Tossed in a White Wine Butter Sauce • Italian Sausage
Caramelized Onion • Pecorino Cheese • Fennel • Pistachios

PARMESAN CHICKEN PICCOLO

Lightly Breaded • Whipped Gold Potato • Fontina • Brussels Sprouts • Wild Mushroom-Marsala

CHICKEN SCARPARELLO "HUNTER STYLE"

Bone-In • Yukon Potato • Broccoli Rabe • Caramelized Onion • Sweet Italian Sausage
Cherry Peppers Rosemary

LAMB OSSO BUCO

Slow Braised Lamb Shank • Barolo Wine • Whipped Yukon Potatoes • Chives

BRANZINO

Butterflied • Wild Mushroom Fregola • Asparagus • Tomato Burro Fuso

CEDAR PLANK ROASTED KING SALMON

Shrimp Home-Fried Potatoes • Sautéed Baby Spinach • Cabernet-Merlot Butter

TAGLIATELLE

Tiger Shrimp • Roasted Tomato • Asparagus • Saffron • Pinot Grigio • EVOO

third course

choice of one

CHEESECAKE

Macerated Berries • Whipped Cream • Mint • Berry Coulis • Crème Anglaise

TIRAMISU

Ladyfingers • Kahlua Liquor • Espresso Mascarpone Mousse

GELATO / SORBETTI

House Biscotti • Powdered Sugar • Mint