



THREE COURSE PRICE FIXE MENU

L.I. RESTAURANT WEEK: Jan 29th - Feb 5th

\$44.00

First Course

CHICKEN DUMPLINGS (STEAMED OR PAN FRIED)

Yamasa Brewed Soy & Black Rice
Vinegar, Ginger & Scallion Sauce

FLASH FRIED CALAMARI

Spicy Marinara, Roasted Garlic Lemon
Aioli

CAESAR SALAD

Romaine Lettuce, Focaccia
Croutons, Shaved Pecorino,
Boquerones Caesar Dressing

CRISPY EGGPLANT CHIPS

Wildflower Honey, Sea Salt, Sage

NEW ENGLAND CLAM CHOWDER SOUP

Clams, Creamy Potatoes, Oyster Crackers

ROASTED BRUSSEL SPROUTS

Cherries, Juniper Honey,
Pecorino

Second Course

BAROLO WINE BRAISED SHORT RIBS (+ \$14)

Black Truffle Garlic Mashed
Potatoes, Rainbow Carrots, Barolo
Jus

TAGLIATELLE AL LA SCAMPI (+ \$10)

Gulf Shrimp, Garlic, Sicilian Lemon,
Citron Infused Olive Oil, Cherry
Tomatoes, Lemon Zest, Panko

RICOTTA GNOCCHI

Crumbled Italian Sausage,
Fennel, San Marzano,
Tomatoes, Ricotta Salata,
Fresh Basil

BURRATA RAVIOLI

Creamy Vodka Sauce, Shallots,
Pecorino Romano, Italian Basil

TRUFFLE PANKO CHICKEN

Panko Crust, Crispy Potatoes, Truffle
Cream, Parmesan, Fennel & Herb Salad

MARINATED SLICED SKIRT STEAK (+ \$16)

Truffle Parmesan Fries

WILD SALMON (+ 12)

Asparagus, Cipollini Onions, Forest
Mushrooms, Herbs, Lemon Verbena
Aioli

SPAGHETTI MYKONOS

Roma Tomatoes, Kalamata Olives,
Capers, Crumbled Feta, Garlic and
Herbs, Basil Marinara

ROASTED STUFFED PORK LOIN

Apple & 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% Processing fee added if payment is processed with credit card.

