



**FALL 2019 LONG ISLAND RESTAURANT WEEK**  
**NOV 3RD -10TH 3-COURSE PRIX FIXE: \$29.95**

**ANTIPASTI**

**Eggplant Parmigiana**

**Arugula, Cherry Tomatoes & Parmigiano**

**Tomato, Mozzarella & Basil**

**Sautéed Baby Artichokes with Basil Pesto**

**Polenta with Sauteed Wild Mushrooms**

**Speck, Artichokes & Shaved Parmigiano \$4 supplement**

**Beet Salad, Baby Kale, Pear, Pistacchio & Robiola Cheese \$4 supplement**

**Tuna Tartare, Avocado Salad & Wasabi Aioli \$4 supplement**

**SECONDI**

**Spaghetti Vongole**

**Manila Clams, Roasted Garlic & Habanero Chile**

**Gnocchi**

**with Nonna Alba's Bolognese Sauce**

**Free-Range Bell & Evans Chicken on the Bone**

**Roasted Potatoes, Lemon/Rosemary Sauce & French String Beans**

**Tuna Teriyaki**

**Carrot Radish Salad & Baby Spinach**

**Long Island Duck Breast**

**Wild Rice, Tart Cherry Sauce, Fava, Turnip & Baby Carrots \$6 supplement**

**Bistecca alla Griglia**

**10 oz. Prime Flat Iron Steak with Peppercorn Sauce & Herbed Fries \$6 supplement**

**Branzino**

**Lemon/Caper Sauce, Jasmine Rice & French String Beans \$6 supplement**

**DOLCI**

**Artisanal Trio of Gelato or Trio of Sorbet**

**Tiramisu**

**Panna Cotta of the Day**

**Flourless Chocolate Cake & Coffee Gelato \$2 supplement**

*No Substitutions | Menu Subject to Change*  
*Saturday Night Last Seating at 6:30pm and Order Must be in by 7pm Latest*