



Long Island Restaurant Week Fall 2019

FOR YOUR BREAD

Seasoned Ricotta \$4 per topping
Whole Marinated Olives
Sundried Tomato Tapenade

APPETIZER

Fennel Chestnut Soup with Mushrooms
Bibb Salad with Spiced Walnuts, Bleu Cheese, and Pickled Red Onion
Burrata with Roast Delicata Squash and Radicchio
Frito Misto di Mare; Fried Calamari, Fried Shrimp, Fried Clams, and Fried Skate with Garlic Aioli
Crisp Farm Egg over Creamy Polenta with Pork Shoulder and Smoked Broth
Duck Liver Mousse with Orange Mostarda
Meatballs Braised in Tomato over Creamy Polenta

HOUSE MADE PASTA (Appetizer/Entrée)

Autumn Squash Ravioli with Swiss Chard and Brown Butter
Malfade with Venison Ragu and Brussels Sprouts
Squid Ink Fettucine with Shrimp and Spicy Sausage
Rigatoni with Short Rib Ragu

ENTRÉE

Eggplant Parmigiano
Crispy Skin Filet of Branzino with Heirloom Beans, Marinated Calamari, and Fennel
Organic Chicken Breast with Goat Cheese Leek Bread Pudding and Mushroom Ragu
Duck Confit with Lentils, Sunchoke Puree, and Apple Walnut Salad
Marinated Veal Flank Steak with Greens and Potato Puree
Lasagna Bolognese
Duo of Pork; Roast and Braised with Squash and Greens

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THREE COURSE \$29.95 per person OR FOUR COURSE \$39.95 per person

Three Course Prix Fixe (Two Items from This Menu and One Dessert)

Appetizer, Entrée, and Dessert or Appetizer, Large Pasta, and Dessert or Small Pasta, Entrée, and Dessert

OR

Four Course Prix Fixe (Three Items from This Menu and One Dessert)

Appetizer, Small Pasta, Entrée, and Dessert

~ We are unable to offer substitutions, split checks, or shared plates ~

\*\$20 Promotional Coupons and Costco Gift Cards will not be accepted at this time\*

20% gratuity will be charged to parties of EIGHT or more

\*Consuming raw or undercooked items may increase your risk of foodborne illness

\*\*\*\*\* We do not accept credit cards \*\*\*\*\*