



THREE COURSE PRICE FIXE MENU

L.I. RESTAURANT WEEK: November 3 – November 10, 2019

\$29.95

First Course

REVEL SALAD

Organic Field Greens, Toasted Sunflower Seeds, Pickled Shallots, Roasted Tomatoes, Cucumbers

FLASH FRIED CALAMARI

Spicy Marinara, Roasted Garlic Lemon Aioli

CAESAR SALAD

Baby Romaine, Shaved Parmesan, Herb Croutons, Boquerones Caesar Dressing

CRISPY EGGPLANT CHIPS

Wildflower Honey, Sea Salt, Sage

AVGOLEMONO CHICKEN SOUP

Lemon Egg Drop, Orzo, Shredded Chicken, Celery, Carrots, Fresh Dill

ROASTED BRUSSELS SPROUTS

Cherries, Juniper Honey, Pecorino

Second Course

BAROLO WINE BONELESS SHORT RIBS (+ \$12)

Wild Mushrooms, Cauliflower Mashed Potatoes, Micro Greens

MARINATED SLICED SKIRT STEAK (+ \$12)

Truffle Parmesan Fries

GRILLED WILD ALASKAN KING SALMON (+ \$12)

Asparagus, Mushrooms, Lemon Verbena Aioli

BURRATA RAVIOLI

Creamy Vodka Sauce, Shallots, Calabrian Chilies, Crispy Pancetta

CHICKEN SCARPARELLO

Sweet Italian Sausage, Pepperoncini, Lemon, White Wine

GARGANELLI BOLOGNESE

Pork, Veal & Beef Bolognese, English Peas, Parmigiano

BUCATINI "ALA SHRIMP SCAMPI" (+\$8)

Gulf Shrimp, Garlic, Lemon, Pepperoncini Infused Virgin Olive Oil, Cherry Tomatoes, Toasted Parmesan Bread Crumbs

PENNE FRANGELICO

Roasted Butternut Squash, Shaved Kale, Sage Brown Butter, Fresh Herb Ricotta, Toasted Frangelico Bread Crumbs

ROASTED STUFFED PORK LOIN

Cranberry Pecan Stuffing, Pomegranate Glaze, Sweet Potato Mash

Dessert

Choice of CRÈME BRULÉE 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+