

Long Island Restaurant Week Menu

Three Course Prix Fixe Menu \$29.95/Person Plus Tax & Gratuity

First Course (Choice of One)

Soup of The Moment

Chef's Daily Inspiration

Chopped Rustic Salad GF

Romaine – Tomato – Cucumber – Red Onion – Chickpeas – Barrel Aged Feta – Currants - Lemon-Honey Vinaigrette.

Baked Clams*

5 Little Neck Clams – EVOO – Garlic – Toasted "Casino" Crumbs – Charred Lemon.

Steamed P.E.I. Mussels* GF

Tomato-Parmesan Brioche – Sweet Tuscan Chili's – Saffron Brodetto.

Our House Braised Short Rib Meatballs

Mini Parmesan-Herb Polenta "Cake" – Pickled Red Onions – Horseradish Aioli – Barolo Jus.

Sautéed Baby Artichoke "Milanese" GF (\$3 Supplement)

Burnt Lemon – Whipped Goat Cheese – Mandarin Orange Jam – Toasted Breadcrumbs – Crispy Garlic.

Second Course (Choice of One)

Orecchiette Toscana

Sweet & Spicy Italian Sausage – Broccoli Rabe – Toasted Garlic – Whipped Herb Ricotta.

Wild Panama Swordfish a la Plancha GF

Autumn Spiced Sweet Potato Puree – White Bean & Escarole "Stew" – Sun-Dried Tomato & Arugula Pesto.

Cedar Plank Roasted New Zealand King Salmon* GF (\$5 Supplement)

Shrimp Home-Fried Potatoes – Sautéed Baby Spinach – Cabernet-Merlot Butter.

Parmesan Crusted French Chicken Breast Piccolo

Lightly Breaded – Whipped skin On Yukon Gold Potato – Fontina – Baby Eggplant – Wild Mushroom-Marsala Sauce.

14 oz Brined Berkshire Pork Chop* GF

Roasted Fingerlings – Caramelized Onions – Roasted Peppers – Baby Artichokes – Cherry Pepper Jus.

Grilled 14oz Certified Angus NY Strip Steak* GF (\$10 Supplement)

28 Day Wet Aged – Warm Peperonata – Lemon-Rosemary Fingerling potatoes – Herb Butter – Bordelaise Sauce.

Third Course (Choice of One)

Gelati or Sorbetti GF

Two Scoops – House Biscotti – Super-Fine Sugar.

Our Individual Cheese Cake of The Moment

Macerated Berries – Whipped Cream – Mint – Berry Coulis.

House-Made Flourless Chocolate Cake GF (\$3 Supplement)

Bananas Foster Gelato – Dark Chocolate Mousse – Malted Chocolate Sauce – Raspberry Coulis – Super-Fine Sugar.

No Substitutions

GF =This Item Can be Prepared Gluten Free

**Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of food borne illness, especially if you have certain medical conditions*