

a Mano est. 2008

LOCAL FARE, ITALIAN FLAIR

LONG ISLAND FALL RESTAURANT WEEK

November 3rd- 11th

ANTIPASTI

SOUP DI GIORNO

BRUSCHETTA DI GIORNO

ROASTED SATUR FARMS BEETS Goat Cheese/Orange Segments/ Blood Orange Vinaigrette

PAN ROASTED CAULIFLOWER Pine Nuts/Sun-Dried Cranberries/Pecorino

GRILLED SAUSAGE White Bean Ragu/Sweet Baby Peppers

“A MANO” GREENS Blistered Cherry Tomatoes/Roasted Garlic/Parmesan/
White Balsamic Vinaigrette

SLOWLY SIMMERED MEATBALLS Ricotta/ Tomato/ Basil



SECONDI

PENNE Spicy Veal Sausage/Tomato/ Pecorino

RIGATONI Pork Ragu/Herb Ricotta

HOUSE-MADE RICOTTA GNOCCHI Cacio e Pepe

CHICKEN PARMIGIANA Pomodoro/Mozzarella

RISOTTO Chicken/Mushroom/Spinach

PAN-ROASTED SALMON Eggplant Caponata

PORK OSSO BUCCO White Bean Ragu/Pancetta/Light Cream

BRAISED SHORT RIBS Scallion Potato Mash/Glazed Carrots/Pickled Red Onion (+4)

***GRILLED FLAT IRON** Roasted Potatoes/Vegetable of the Day/Rosemary Demi-Glace (+5)



DOLCI

WARM APPLE CRUMB Whipped Cream/Caramel

TIRAMISU Mascarpone/Espresso Kissed Ladyfingers

FLOURLESS CHOCOLATE CAKE Whipped Cream

ASSORTED ICE CREAM

\$29.95

A 20% Gratuity will be added to all Parties Six or More

This menu item * consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.