# TOTO'S STEAKHOUSE

## LONG ISLAND RESTAURANT WEEK

*Sunday, November 1 – Sunday, November 8, 2026*

3 – Course Prix Fixe Dinner Menu $48pp++

### FIRST COURSE

- **Soup of the Day**
- **Meatballs**
  Ricotta cheese, tomato sauce
- **Blue Point Oysters on the Half Shell**
  4 pieces, cocktail sauce.
- **PEI Mussels**
  White wine sauce
- **Baked Clams** (4 pcs)
- **Fried Calamari & Pepperoncini**
  Spicy marinara sauce
- **Slab Bacon**
- **Fried Burrata**
  Spicy vodka sauce
- **Caesar Salad**
- **Roasted Pear Salad**
  Baby arugula, dried cranberries, red onions, walnuts, crumbled blue cheese, balsamic vinaigrette

### SECOND COURSE

- **Seafood Cavatelli**
  Shrimp, calamari, clams, mussels, sweet Italian sausage, spicy Arrabiata sauce
- **Petite Filet Mignon 6 oz (10 oz +$20)**
  Served with potato & vegetables
- **Pork Ossobuco**
  Broccoli rabe, mashed potatoes, cherry peppers, red wine sauce
- **Pork Chop Martini**
  Parmigiano cheese crust, olives, Martini Bianco, lemon-butter sauce
- **Pan-Seared Filet of Branzino**
  Served with potato & vegetables
- **Butternut Squash Ravioli**
  Amaretti crumble, diced shrimp, brown butter sage sauce
- **Veal Manchini**
  Veal scallopini, prosciutto, mozzarella, roasted peppers, light Madeira wine-tomato sauce
- **Sirloin Steak Dry aged PRIME (+$30)**
  Served with potatoes & vegetables
- **Chicken Venice**
  Chicken scallopini, baby artichokes, capers, mushrooms, mozzarella cheese, white wine lemon sauce
- **Chicken Parmigiano**
  Served with fettuccine pasta, garlic & oil
- **Sole Almondine**
  Crusted almonds, Amaretto liquor sauce
- **Shrimp & Crab Ravioli**
  Asparagus, vodka cream sauce

### THIRD COURSE

Cheesecake Tiramisu Ice Cream

Sales tax and gratuity not included. No sharing/No substitution, please.

# TOTO'S STEAKHOUSE

## LONG ISLAND RESTAURANT WEEK

*Sunday, November 1 – Sunday, November 8, 2026*

2-Course Prix Fixe Lunch Menu $25pp++

## FIRST COURSE

- Soup of the Day
- Baked Clams (3 pieces)
- Artichoke Hearts
  Oreganata style
- Caesar Salad
- Trecolore Salad
- Oysters On The Half Shell
  (2 pieces)

## SECOND COURSE

- Mushroom Ravioli
  Sage cream sauce, truffle Pecorino cheese
- Chicken Caprese
  Chicken scallopini, prosciutto, tomatoes, fresh mozzarella, basil, white wine light tomato sauce
- Pork Chop Pizzaiola
  Peppers, onions, potatoes, spicy sausage, melted mozzarella, tomato sauce
- Grilled Swordfish
  Livornese sauce
- Gnocchi & Salsiccia
  Mixed sausages, sun-dried tomatoes, broccoli rabe, garlic & oil
- `Chicken Milanese
  Topped with mixed greens salad, Grana Padano cheese
- Pappardelle Bolognese
  Homemade beef ragout, shaved Parmesan cheese
- Veal Saltimbocca
  Sautéed veal scallopini, prosciutto, fresh sage, white wine butter sauce

Sales tax and gratuity not included. No sharing/No substitution, please.