

LONG ISLAND
RESTAURANT WEEK
NOVEMBER 1ST THROUGH NOVEMBER 8TH

PRIX FIXE DINNER • THREE COURSES • $39 - $48

Appetizers
Please Choose One

PEAR GORGONZOLA SALAD G
Baby spinach, toasted almonds, citrus dressing

RUVO CAESAR
Garlic croutons, shaved parmesan, anchovies

SATUR FARMS MESCLUN G
Cherry tomatoes, radishes, cucumber, shaved pecorino, balsamic vinaigrette

BUTTERNUT SQUASH SOUP
Maple crème fraîche

CALAMARI FRITTI
Spicy marinara, horseradish remoulade

GRANDMA D'S MEATBALLS
Melted mozzarella

MINI RICE BALLS
Fennel sausage, sharp provolone, tomato ragu

SPINACH & ARTICHOKE FLATBREAD
Ricotta, roasted garlic, mozzarella

MOZZARELLA DI FRESCA G
Fire-roasted peppers, grilled onion

Entrées
Please Choose One • Gluten Free Pasta +3

SLOW COOKED ANGUS BEEF SHORT RIB 48
Mashed potatoes, asparagus, crispy onions, pan jus

CHICKEN TUSCANA 39
Sautéed chicken breast, spinach, mushrooms, cherry tomatoes, creamy roasted garlic white wine sauce, served over linguini

PARMIGIANA TRIO 39
Chicken, eggplant and meatball baked with marinara and mozzarella

ATLANTIC SALMON FILLET 39
Fig risotto, butternut squash purée, balsamic reduction

ROASTED 1/2 DUCK 48
Orzo and wild rice blend, apricot Grand Marnier glaze

FLOUNDER & SHRIMP OREGANATA 48
Toasted breadcrumbs, lemon-white wine butter sauce, orzo and wild rice blend

BUTTERNUT SQUASH RAVIOLI 39
Cracked peppercorn cognac cream sauce

SEA SCALLOPS & SHRIMP 48
Parmesan risotto, roasted cherry tomato-saffron brodo

VEAL SORRENTINO 48
Linguine, eggplant, prosciutto, fresh mozzarella, white wine marinara

14 OZ. NEW YORK STRIP STEAK 48 G*
Garlic mashed potatoes, melted gorgonzola, Chianti demi glacé

Dessert
Please Choose One

PUMPKIN MASCARPONE BREAD PUDDING
Vanilla ice cream, caramel drizzle

FLOURLESS PEANUT BUTTER CHOCOLATE CAKE G
Served warm, vanilla bean ice cream

RUVO CHEESECAKE
Honey graham cracker crust, Vin-Santo berry coulis

GELATO DEL GIORNO G

SORBETTO DEL GIORNO G