Long Island Restaurant Week Menu

Three Course Prix Fixe Menu \$35/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 Basil "Oreganata" Crumbs - Charred Lemon.

Spicy Grilled Calamari GF

Roasted Pepper – Spicy Peppornata – Charred Lemon.

Our House Braised Short Rib Meatballs

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

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

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

Second Course (Choice of One)

Mafaldine Bolognese

Veal Ragu "Bolognese" - San Marzano Tomato - Touch of Cream - Pecorino Romano.

Pan Crisped Local Black Sea Bass GF

Roasted Fennel Puree - Corn & Fava Bean Succotash - Manila Clams Bouillabaisse Broth.

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

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

Parmesan Crusted French Chicken Piccolo

Lightly Breaded – Whipped Yukon Gold Potato – Fontina – Brussels Sprouts – Wild Mushroom-Marsala Sauce.

14 oz Brined Berkshire Pork Chop* GF

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

Lamb Osso Buco GF

Slow Braised Lamb Shank – Red Wine – Vegetables – Whipped Yukon Potatoes – Chives.

Third Course (Choice of One)

Gelati or Sorbetti

House Biscotti – Fresh Mint – Superfine Sugar.

Our Individual Cheesecake of The Moment

Seasonal Berries - Whipped Cream - Mint - Coulis.

Chocolate Trifle (\$3 Supplement)

Dark, White and Milk Chocolate Layered Mousse – Orange Zest Whisky Anglaise – Edible Flowers.

No Substitutions