



LONG ISLAND RESTAURANT WEEK 3 COURSE PRICE FIX DINNER MENU

APPETIZERS

gf BABY ARUGULA
strawberries, candied pecans, gorgonzola, citrus vinaigrette

ROMAINE
caesar dressing, garlic croutons, shaved parmesan, anchovies

gf SATUR FARMS MESCLUN
cherry tomatoes, radish, cucumber, shaved pecorino, balsamic vinaigrette

SPRING ONION & PORCINI MUSHROOM SOUP W/ARUGULA OIL

CALAMARI FRITTI
spicy marinara, horseradish remoulade

BRAISED VEAL MEATBALLS
tomato, parmesan, melted mozzarella

MINI RICE BALLS
fennel sausage, sharp provolone, tomato ragu

SPINACH & ARTICHOKE FLATBREAD
ricotta, roasted garlic, mozzarella

MOZZARELLA DI FRESCA
fire-roasted peppers, grilled onion, balsamic, basil caper purée

MAINS
gluten free pasta add 3

BRAISED BEEF SHORT RIBS 35
horseradish potato purée, cipollini onions, braising jus

EGGPLANT ROLLATINI 35
stuffed w/ricotta, served w/spaghetti marinara

CHICKEN GISMONDA 35
lemon egg battered chicken breast topped with spinach, mushrooms and melted mozzarella in light tomato-pinot grigio sauce

gf FILET OF SALMON 35
5 cheese risotto, sautéed escarole, butternut squash purée, honey balsamic glaze

FLOUNDER & SHRIMP 35
oreganata bread crumbs, scampi butter, wild rice & toasted orzo blend

RIGATONI 35
grandma d's meatballs, ricotta

ORECHIETTE 35
sweet fennel sausage, escarole, cherry peppers, toasted garlic, olive oil

gf *N.Y. SHELL STEAK 42
red wine demi-glacé, melted gorgonzola, garlic mashed potatoes

CRISPY 1/2 DUCK 42
sweet & sour apricot glaze, wild rice & toasted orzo blend

DESSERTS

MASCARPONE CHEESECAKE
honey graham cracker crust, vin santo-berry coulis

FLOURLESS PEANUT BUTTER CHOCOLATE CAKE
served warm w/ vanilla bean ice cream

FRESH STRAWBERRY SHORTCAKE
lemon zest, fresh mint, vin santo berry coulis

MINT CHIP TARTUFO BOMBA

GELATO DEL GIORNO

SORBETTO DEL GIORNO



FOR SHARING

HOT ANTIPASTO FOR TWO 24
garlic shrimp, arborio rice balls, eggplant rollatini, meatballs, crispy artichokes

COLD ANTIPASTO FOR TWO 24
cured meats, imported cheeses, country olives, sundried tomatoes, fig jam

MUSSELS WHITE WINE & GARLIC BROTH 15

FRESH BURRATA 17
tomato bruschetta crostini, honey-balsamic