



THREE COURSE PRICE FIXE MENU

L.I. RESTAURANT WEEK: April 24th - May 1st

\$42.00

First Course

CHICKEN DUMPLINGS (STEAMED OR PAN FRIED)

Yamasa Brewed Soy & Black Rice
Vinegar, Ginger & Scallion Sauce

FLASH FRIED CALAMARI

Spicy Marinara, Roasted Garlic Lemon
Aioli

CAESAR SALAD

Baby Gem Lettuce, Focaccia
Croutons, Shaved Pecorino,
Boquerones Caesar Dressing

CRISPY EGGPLANT CHIPS

Wildflower Honey, Sea Salt, Sage

AVGOLEMONO CHICKEN SOUP

Lemon Egg Drop, Orzo, Shredded
Chicken, Celery, Carrots, Fresh Dill

CHARRED HISPI CABBAGE

Romesco Sauce,
Castelvetro, Olives, Herbs,
Panko Breadcrumbs

Second Course

BAROLO WINE BRAISED SHORT RIBS (+ \$12)

Creamy Boursin Chive Polenta,
Forest Mushrooms, Radish & Red
Onion Slaw, Barolo Jus

TAGLIATELLE AL LA SCAMPI (+\$10)

Gulf Shrimp, Garlic, Sicilian Lemon,
Citron Infused Olive Oil, Cherry
Tomatoes, Lemon Zest, Panko

RICOTTA CAVATELLI

Spring Peas, Cipollini Onions,
Spinach, Sweet Corn, Crème
Fraîche

BURRATA RAVIOLI

Creamy Vodka Sauce, Shallots,
Pecorino Romano, Italian Basil

CHICKEN SCARPARELLO

Sweet Italian Sausage, Pepperoncini,
Lemon, White Wine

MARINATED SLICED SKIRT STEAK (+ \$16)

Truffle Parmesan Fries

WILD SALMON (+ 12)

Spring Peas, Cipollini Onions, Morel
Mushrooms, Herbs, Lemon Verbena
Aioli

SPAGHETTI SANTORINI

Cherry Tomatoes, Kalamata Olives,
Capers, Crumbled Feta, Garlic and
Herbs, EVOO, Fresh Basil

ROASTED STUFFED PORK LOIN

Cranberry Pecan Stuffing,
Pomegranate Glaze,
Sweet Potato Mash

Dessert

Choice of TIRAMISU or DARK CHOCOLATE PEANUT BUTTER MOUSSE

Please no substitutions and no sharing

Saturday – Available before 7PM only | Tax & Gratuity Additional - 20% added to parties 6+
4% Surcharge added if payment is processed with credit card.

