

Before placing your order, please inform your server if you or a person in your party has a food allergy



LONG ISLAND RESTAURANT WEEK

January 23 through January 30, 2022

Three Course Prix Fixe ~ Eight Days a Week ~ \$42.00

To celebrate Restaurant Week, we are offering 15% off all bottles of wine!!

Starters

POTATO LEEK SOUP WITH CHIVE OIL DRIZZLE (gf)

ROCKET SALAD WITH BEETS AND GOAT CHEESE (gf|v| contains nuts)

This salad is beloved by all! And who can blame them when we combine peppery arugula, avocado, roasted beets, goat cheese, walnuts and dried cranberries – dressed with our house-made honey-shallot balsamic dressing. This salad is delicious!

OYSTERS ROMANOFF (gf)

Fit for the Czars, simple and elegant. oysters on the half shell with a dollop of sour cream, fresh chives and a garnish of tobiko. Just so you know, we use Peconic Gold oysters!

THAI STYLE SAUSAGE AND SHRIMP IN CRISPY WONTON SAUCERS (df)

Always a favorite with an interesting and flavorful marriage of sausage and shrimp sautéed with basil, garlic, ginger, cilantro and a bit of heat to ensure that your tastebuds are happy!

DAVID’S (NOT YOUR MAMA’S!) MEATBALLS

these may not be your mama’s meatballs, but they are just as good!

Lightly herbed and zesty chicken meatballs served with a creamy Parmigiano-Reggiano accented polenta and with a fresh, chunky and garlicky tomato sauce - made with crushed red pepper.

Mains

BRAISED LAMB SHANK (gf)

We take our shanks seriously and use the meatiest type of domestic shank (hind).

Braised in red wine with olive oil, stock, onions, carrots, tomatoes and fresh herbs

Saffron Risotto | Green Beans

CACCIUCCO (df | without crostini gluten free)

Tuscan Seafood Stew

A beloved Italian dish that reflects the diverse cultures of the port city of Livorno from which it hails from. We prepare ours with tuna, shrimp, clams, salmon and mussels in a rich and zesty broth flavored with tomato, fresh herbs, white wine, garlic and pepperoncini. It is crowned with a garlic and EVOO laced crostini.

ZA’ATAR DUSTED CODFISH WITH A CHIVE OIL DRIZZLE (gf)

A light dusting of an exotic Middle Eastern spice blend (thyme, marjoram, sumac & toasted sesame seeds), said to “awaken the mind & strengthen the body,” lends a little intrigue to our codfish.

Couscous with fresh tomatoes, shallots and garlic | Sautéed zucchini and tomatoes

SURF AND TURF: SKIRT STEAK AND SHRIMP SCAMPI (gf)

We are grilling the steak, then slicing and serving it medium rare-ish with shrimp scampi.

Fingerling Potatoes | Green Beans

PETIT FILET MIGNON WITH COGNAC DEMI-GLACE (gf) surcharge add 8.00

Asparagus | Fingerling Potatoes

ROASTED ZA’TAR DUSTED CAULIFLOWER STEAK (gf|df|vg|v)

House-made hummus with blistered cherry tomatoes, shaved asparagus, garlic and a sprinkle of sesame seeds.

Sweet Indulgences

NEW YORK STYLE CHEESECAKE SPRING ROLLS: Served with chocolate sauce and caramel sauce.

HAZELNUT AND CHOCOLATE FLUTE (gf) (contains nuts) : Smooth hazelnut gelato with a rich chocolate swirl.

TIRAMISU: So creamy. So delicious. So worth it!

CREMA CATALANA (gf): Similar to crème brûlée but with a Spanish flair, laced with fresh lemon zest for an extra bit of olé!

APPLE TARTLET w. ALMOND CREAM: (contains nuts) Buttery short crust pastry shell filled with sliced apples and topped with a delicious almond cream.

(gf) Gluten free (v) Vegetarian (vg) Vegan (df) Dairy Free ^ Can be made gluten free upon request
*This menu consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/ or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.