

LI Restaurant Week

3-Course Prix-Fixe

first course

choice of one

BUTTERNUT SQUASH SOUP

Parmesan • Chives • Creme Fraiche

BRAISED SHORT RIB MEATBALLS

*Crisp Parmesan-Herb Polenta • Pickled Red Onions
Horseradish Aioli • Barolo Jus*

FLASH-FRIED CALAMARI

San Marzano Tomato Sauce • Garlic Aioli

SHAVED BRUSSELS SPROUTS

*Gala Apple • Sun-Dried Cranberries • Applewood
Smoked Bacon • Barrel-Aged Feta • Roasted Pecans
Honey Dijon Vinaigrette*

BAKED CLAMS

*L.I. Little Necks • EVOO • Garlic • Toasted “
Casino” Crumbs • Charred Lemon*

HOUSE RICE BALLS

*Lightly Breaded • Arborio Rice • Sweet Peas
Bolognese Ragu • Roasted Pepper Coulis
Pecorino Romano*

TUSCAN CAESAR

*Romaine • Baby Kale • Ciabatta Croutons • Pecorino
Cheese • Creamy Caesar Dressing*

second course

choice of one

MAFALDINE BOLOGNESE

Veal Ragu “Bolognese” • San Marzano Tomato • Pecorino Romano

ORECCHIETTE TOSCANA

Sweet & Spicy Italian Sausage • Broccoli Rabe • Toasted Garlic • Whipped Herb Ricotta

PARMESAN CHICKEN PICCOLO

Lightly Breaded • Whipped Gold Potato • Fontina • Brussels Sprouts • Wild Mushroom-Marsala

CHICKEN SCARPARIELLO “HUNTER STYLE”

*Bone-In • Yukon Potato • Broccoli Rabe • Caramelized Onion • Sweet Italian Sausage
Cherry Peppers Rosemary*

SPICY MAPLE GLAZED PORK TENDERLOIN

Whipped Sweet Potato • Pickled Red Cabbage • Scallion

FLOUNDER

Wrapped in Puff Pastry • Baby Spinach • Caramelized Onions • Beurre Blanc Sauce

CEDAR PLANK ROASTED ORA KING SALMON 

Shrimp Home-Fried Potatoes • Sautéed Baby Spinach • Cabernet-Merlot Butter

ROASTED MEDITERRANEAN BRANZINO

Butterflied • Wild Mushroom Fregola • Asparagus • Tomato Burro Fuso

JUMBO SHRIMP RISOTTO 

Wild Mushroom • Spring Peas • Pecorino Romano • Truffle Drizzle • Black Pepper

third course

choice of one

CHEESECAKE

Macerated Berries • Whipped Cream • Mint • Berry Coulis • Crème Anglaise

TIRAMISU

Ladyfingers • Kahlua Liquor • Espresso Mascarpone Mousse

GELATO / SORBETTI

House Biscotti • Powdered Sugar • Mint