



ARLO

LONG ISLAND RESTAURANT WEEK \$46 THREE COURSE PRIX. FIXE MENU



First Course

FRIED CALAMARI

lemon, spicy cherry peppers, marinara.

CHICKEN SPIEDINI

grilled chicken, persimmons, sweet pepper, chimichurri, red pepper coulis

WEDGE SALAD +\$4

iceberg lettuce, cherry tomatoes, red onions, bacon lardons, crumbled blue cheese, creamy roquefort dressing.

CAESAR SALAD

Hearts of romaine, grated parmesan cheese, crumbled croutons & a creamy caesar dressing.

Second course

CHICKEN PARM

Tomato sauce, fresh mozzarella, parmigiano, melted table side

ARLO BURGER

8oz prime, dry aged, smoked cheddar, bourbon caramelized onions, slab bacon, truffle dijon aioli

FILET MIGNON +\$15

10oz. prime

SALMON

Faroe salmon, fregola, baby spinach, crumbled bacon, caramelized fennel artichoke relish

PORK CHOP +\$6

Pan-seared, sliced spicy cherry peppers, grilled asparagus

GARGANELLI BOLOGNESE

Garganelli Pasta, beef, pork bolognese sauce, cracked pepper, basil, whipped ricotta.

Third Course

CHOCOLATE MOUSSE CAKE

NY STYLE CHEESECAKE +\$3



October 27 - November 3
Friday & Saturday reservations must be seated by 6pm