



Long Island Restaurant Week

November 2nd-November 9th

3 Course Prix-Fixe Dinner Menu \$46pp.

Starters (select one)

Soup of the Day
Caesar Salad
Wagyu Meatballs
Crispy Calamari
Clams Oreganata
Grilled Octopus +\$7
Seafood Rice Balls

Entrees (select one)

Herb Roasted Branzino

Branzino filet, Mediterranean Style, Broccoli Rabe, Lemon Potato

Walnut Crusted Salmon

Butternut Squash Risotto, Brandy Cream

Chicken Francese

Mixed Vegetables, Saffron Risotto

Spicy Rigatoni +\$7

Spicy Creamy Ala Vodka Sauce, Sliced Breaded Chicken Cutlet, Topped with Fresh Burrata

Pappardelle Bolognese

Pappardelle Pasta & Meat Sauce

Grilled Pork Chop +\$6

Topped with Fresh Mozzarella & Cherry Peppers, Whipped Potatoes & a Cherry Plum Tomato Sauce

Surf N Turf +\$15

8 oz. Filet Mignon & 5 oz. Lobster Tail, Whipped Potato

Seafood Fra Diavolo +\$15

5 oz. Lobster Tail, Shrimp, Mussels, Clams & Calamari Over Linguini Spicy Fra Diavolo Sauce

Dessert (select one)

N.Y. Cheesecake
Tiramisu
Branz Sundaes +\$6



Long Island Restaurant Week

November 2nd-November 9th

2 Course Prix-Fixe Lunch Menu \$24 pp.

1st Course (choose one)

Soup Of Day

House Salad

Caesar Salad

House Wings

Rice Balls

2nd Course (choose one)

Spicy Rigatoni Vodka

Add Grilled Chicken or Chicken Cutlet +7

Cheese Ravioli

Paparedelle Bolognese

Chicken Parmigiana

Chicken Marsala

Chicken Francese

Chicken Paillard

Branz Burger

Branzino Filet +5