

# Long Island Restaurant Week

## BISTRO58'S 2-COURSE LUNCH \$24

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### FIRST COURSE

#### **Soup Du jour:**

Freshly prepared daily

#### **Crispy Bocce Mozzarella:**

Lightly fried balls of mozzarella served with a pomodoro dipping sauce

#### **BBQ Pork End Sliders:**

Slow roasted pork ends tossed in a smoky BBQ sauce and topped with a crunchy slaw, served on Hawaiian sweet buns

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### SECOND COURSE

#### **Mandarin Crunch Salad**

Grilled chicken, mixed greens, napa cabbage, mandarin oranges, crushed peanuts, scallions, crispy wontons, cilantro, tossed in our signature sesame-soy vinaigrette

#### **Nonna's Ravioli:**

Jumbo baked ravioli made with fresh mozzarella and house marinara sauce

#### **Classic Fish & Chips:**

Basket of batter fried cod filets & french fries served with a zesty tartar dipping sauce

#### **Tuscan Turkey Panini:**

Smoked turkey, provolone cheese, marinated tomato, avocado & a roasted red pepper aioli served on a ciabatta roll with french fries



# Long Island Restaurant Week

## BISTRO58'S 3-COURSE DINNER \$39

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### FIRST COURSE

#### **Soup Du jour:**

Freshly prepared daily

#### **Crispy Bocce Mozzarella:**

Lightly fried balls of mozzarella served with a pomodoro dipping sauce

#### **BBQ Pork End Sliders:**

Slow roasted pork ends tossed in a smoky BBQ sauce and topped with a crunchy slaw, served on Hawaiian sweet buns

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### SECOND COURSE

#### **The Stilton Salad:**

Grilled shrimp, arugula, roasted beets, candied walnuts, stilton blue cheese, tossed in our signature honey dijon vinaigrette

#### **Korean BBQ Ribs:**

Slow roasted pork ribs smothered in Korean BBQ sauce & gochujang peppers, served with mashed russet potatoes and corn on the cob

#### **Nonna's Ravioli:**

Jumbo baked ravioli made with fresh mozzarella and house marinara sauce

#### **Tuscan Turkey Panini:**

Smoked turkey, provolone cheese, marinated tomato, avocado & a roasted red pepper aioli served on a ciabatta roll with french fries

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### THIRD COURSE

**NY Cheesecake | Triple Chocolate Cake**