BRANZINOS
BAR & RESTAURANT

$48 LONG ISLAND RESTAURANT WEEK MENU

Three Course Menu Available Sunday, November 1st - Sunday, November 8th

STARTERS

Choice Of One

Baked Clams
Toasted Breadcrumbs, Lemon, White Wine

Fried Calamari
Tomato Sauce or Arrabbiata

Soup Of The Day

Caesar Salad
Romaine, Fresh Parmigiano Reggiano, Parsley, Croutons

Beet & Goat Cheese Salad (+4)
Butter Lettuce, Marinated Golden & Red Beets, Herb Goat Cheese, Candied Walnuts, Sherry Vinaigrette

Oysters Rockefeller (+6)
Spinach, Bacon, Shaved Parmesan, Parmesan Cream Sauce

Mussels Oreganata
White Wine Or Marinara

Spinach and Artichoke Riceballs
Basil Tomato Sauce

Wagyu Meatballs
Plum Tomato, Ricotta, Basil, Fresh Parmigiano Reggiano, Rustic Bread

MAIN COURSE

Choice Of One

Linguini Shrimp Scampi
White Wine, Garlic, Butter, Oven Roasted Cherry Tomatoes

Eggplant Parmesan Raviolis
Stuffed With Eggplant & Ricotta, Topped With Fresh Mozzarella, Light Pomodoro, Tomato Sauce

Escarole Bean Cavatelli Pasta
Artichoke, Asparagus, Cherry Tomato, White Wine Garlic

Marinated Skirt Steak (+8)
Wild Mushroom Demi Glaze, Garlic Mashed Potatoes

Chicken Parmigiana
Served with Linguini

Branzino Piccata
Lemon, White Wine, Capers, Spinach, Cherry Tomatoes, Artichokes

Pork Chop Calabrese (+6)
Hot & Sweet Cherry Peppers, Rosemary Garlic Brown Sauce, Crispy Potato

Braised Short Rib
Baby Carrots, Caramelized Cipollini Onion, Herb Whipped Mashed Potatoes,

Seafood Fra Diavolo (+10)
Mussels, Clams, Calamari, Shrimp Over Linquini

Pappardelle Bolognese
Fresh Pappardella, Herb Ricotta, Tomato Sauce, Fresh Parmigiano Reggiano

Spicy Rigatoni Alla Vodka
Topped With Herb Ricotta
Add: Chicken Cutlet +7, Crumbled Sausage +8, Shrimp +9

DESSERT

Choice Of One

NY Cheese Cake
Tiramisu
Chocolate Mousse Cake
Tartufo

Please Inform Your Server Of Any Allergies. *Consuming raw or undercooked meats, fish, shellfish or eggs increase your risk of food bourne illness, especially if you have certain medical conditions.