

**L.I. RESTAURANT WEEK**  
**Nov 6TH - 13TH - 3 COURSE**  
**PRIX FIXE \$ 37.00**

Before placing your order, please inform your server if a person in your party has any food allergy

**APPETIZERS**

+ Arugula Salad

arugula, pear, almonds, goat cheese, prosciutto  
with a red wine vinaigrette

++ Caesar Salad

romaine, croutons, parmesan shavings & (anchovy free)  
caesar dressing

Calamari Fritti

fresh baby calamari, semolina dusted with tomato  
dipping sauce

+ Caprese

fresh mozzarella, sliced tomato, house roasted  
peppers, basil & balsamic reduction

+ Mussels

P.E.I. mussels steamed in a spicy tomato sauce

**MAIN COURSE**

Pappardelle

with filet mignon bolognese sauce

Ravioli

fresh spinach & ricotta ravioli with pomodoro sauce

+ Shrimp Curry

fresh gulf shrimp cooked in yellow curry,  
mango chutney, jasmine rice & haricot verts

++\* Salmon

sesame crusted, sweet soy glaze & wasabi aioli  
jasmine rice & vegetables

+ Hunters Chicken

organic cutlet braised in red wine with mushrooms,  
onion & bacon with mashed potatoes & vegetables

Chicken Capricciosa

lightly breaded & pan golden, topped with arugula,  
cherry tomato, red onion, fresh mozzarella  
& balsamic vinaigrette

+ Pork Chop

roasted bone in chop with sweet & hot cherry peppers,  
balsamic demi-glace and mashed potato

++\*Steak Frites (8)

painted hills / grass fed raised, shell steak  
spicy gorgonzola sauce, house french fries, asparagus

**DESSERTS**

***Cheesecake - Trio Gelato - Sorbet***  
***Flourless Chocolate cake - Coconut Tiramisu***

**NO SUBSTITUTIONS | MENU SUBJECT TO CHANGE**  
**SATURDAY NIGHT LAST SEATING AT 6:30PM AND**  
**ORDER MUST BE IN BY 7PM LATEST**

**+ Naturally Gluten Free**

**++ GF Upon Request requires modifications**

\* This menu item is served raw or can be cooked to order.  
Consuming raw or undercooked meat may increase your  
risk of food-borne illnesses, especially if you have certain  
medical conditions