The Chef's Table
Lynbrook
Restaurant Week
November 1 - 8

$48 Prix-Fixe Menu

FIRST COURSE

Choose One

CALAMARI FRITTO
Fried semolina-dusted calamari served with marinara sauce

MOZZARELLA ALLA CAPRESE
Homemade fresh mozzarella cheese, tomatoes on the vine, basil, EVOO

INSALATA CAESAR
Crisp romaine lettuce, grated Parmigiana cheese, house croutons, tossed with zesty light anchovy dressing

INSALATA MISTI
Mixed organic California greens with cherry tomatoes, red onions, white balsamic dressing

POLPETTE DI MELANZANE
Eggplant balls with tomato sauce and herbed ricotta cheese (vegetarian)

FRIED ARTICHOKE HEARTS
With baby arugula, shaved Parmesan cheese, truffle oil

SECOND COURSE

Choose One

SPAGHETTI CARBONARA
Tossed with bacon and creamy shaved Parmesan cheese sauce

RIGATONI CARA MIA
Tube-shaped pasta tossed in a sweet and spicy crumbled sausage, sweet peas, with a touch of tomato cream sauce

FUSILLI CON SALMONE
With wilted spinach, roasted peppers, lemon zest, creamy Dijon sauce, Parmesan cheese

POLLO ALLA FRANCA
Chicken breast sautéed with port wine mushroom sauce, topped with prosciutto, spinach, artichokes, mozzarella cheese, and baked

BAKED ZITI OR TRADITIONAL LASAGNA

SALMONE AL GENOVESE
Grilled salmon fillet topped with cucumber tomato relish with balsamic glaze

POLLO AMALFI
Grilled chicken paillard with fresh herbs topped with broccoli rabe, olives, and cherry tomatoes

FLOUNDER
Oreganata, Francese, or Piccata

SHRIMP
Scampi, Francese, or Fra Diavolo

CHICKEN
Parmigiana or Francese

DESSERT

Cannoli, Tiramisu, or Gelato

12 Watkins Street, Lynbrook, NY
631-604-7515 | www.thechefstable.us