

Grasso's

Where Great Food and Great Music Live



LONG ISLAND RESTAURANT WEEK MENU

Offered Oct 27th TO NOV 3rd | \$46 Per Person

| UNTIL 7 PM SATURDAY, NOVEMBER 2ND |

| Includes 1 Appetizer, 1 Entrée & 1 Dessert | Addition + Tax+ Beverages + Gratuity

| No Sharing, No Substitutions | Not Available for Take-Out |

APPETIZERS

SOUP DU JOUR

JUMBO LUMP CRAB CAKE

Mesclun Green Salad, Pineapple Salsa

Chipotle Aioli

BUTTERNUT SQUASH RAVIOLI

Brown Butter Sage

CLASSIC CAESER SALAD

Romaine, Toasted Herb Croutons,

GAIL'S GRILLED PEARS (GF)

Boston Bibb Lettuce, Blue Cheese & Candied

Walnuts, Hazelnut Vinaigrette

CLASSIC MARGARITA \$10

PINOT GRIGIO \$10

CABERNET \$10

ENTREES

WILD CAUGHT HALIBUT (GF)

Porcini Dusted, Pan Seared, Topped with Wasabi

Aioli, Yukon Gold Mashed Potatoes, Sauteed Spinach

PANKO ENCRUSTED ICELANDIC COD

Lemon, White Wine Garlic Sauce

Saffron Risotto, Sauteed Spinach

STUFFED PORK LOIN CASTAGNA

Lightly Breaded, Stuffed with Prosciutto Di Parma

Fontina, Vanilla Chest Nut Sauce

Yukon Gold Mashed Potatoes, Vegetable Medley

BONELESS SHORT RIB (GF)

Braised, Chipotle Maple Glazed

Yukon Gold Mashed Potatoes, Vegetable Medley

FRESH PAPPARDELLE

Porcini Mushrooms, Sun-dried Tomatoes,

Shallot Cream Sauce, Cajun Shrimp

GRILLED PORTOBELLO STEAK

Quinoa, Butternut Squash, Brussel Sprouts, Beets

Tomatoes Bruschetta, Goat Cheese

DESSERT

HOMEMADE APPLE CRUMB WITH VANILLA GELATO

HOMEMADE TIRAMISU