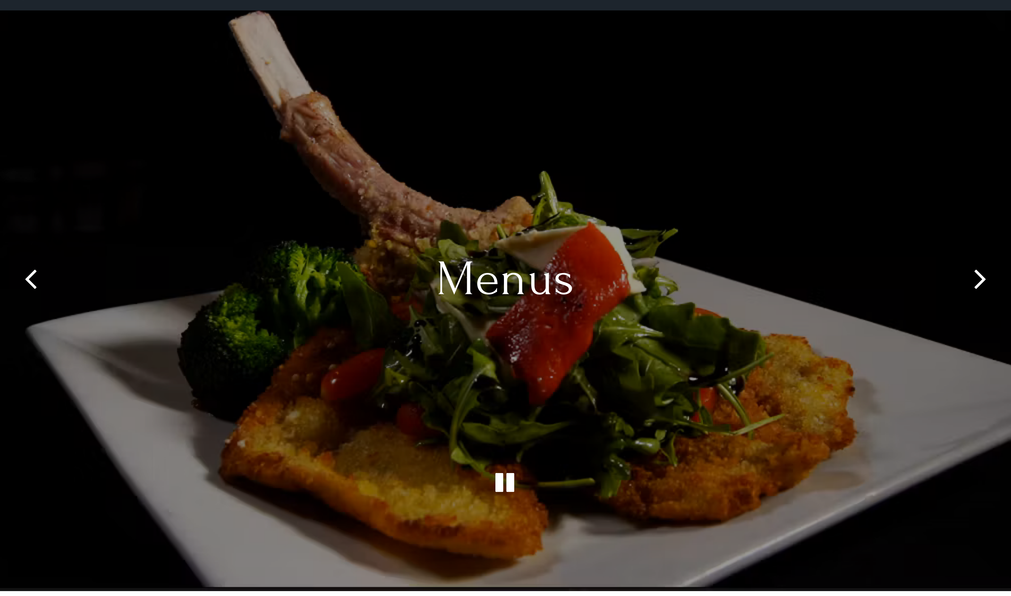



# Menus

Today's Specials | Dinner Menu | Lunch Menu | Brunch Menu | Grasso's Prix Fix Menu | Catering Menu | Brunch Specials | Long Island Restaurant Week 2026

## LONG ISLAND RESTAURANT WEEK

Offered November 1st TO November 8th

Available UNTIL 7pm Saturday, November 7th |

$48 per person includes 1 appetizer, 1 entree, & 1 dessert

* No Sharing, No Substitutions| Not Available for Take-Out | Not offered for Sunday Brunch OR Lunch*

## Appetizers

SOUP DU JOUR

BAKED CLAMS OREGANATA
Seasoned Breadcrumbs, Lemon White Wine

BLUE POINT OYSTERS
Baked with Pesto, Pecorino, Lemon, White Wine

EGGPLANT ROLLATINI
Ricotta, Parmesan, Gorgonzola, Fresh Marinara, Fontina

CLASSIC CAESAR
Romaine, Toasted Herb Croutons Parmesan Crisp

GAIL'S GRILLED PEAR (GF)
Bibb Lettuce, Blue Cheese, Candied Walnuts, Hazelnut Vinaigrette

## Entrees

WILD CAUGHT HALIBUT
Pan Seared, Porcini Dusted, Wasabi Aioli, Yukon Gold Mashed Potatoes, Sauteed Spinach

FILET OF BRANZINO
Pan Seared, Skin on, Tomatoes, Capers, Lemon White Wine, Basmati Rice, Sauteed Spinach

NEW ZEALAND LAMB CHOPS
Dijon and Panko Encrusted, Cabernet Shallot Demi- Glace, Yukon Gold Mashed Potatoes, Vegetable Medley

CHIPOTLE MAPLE SHORT RIBS
Boneless, Slowly Braised, Yukon Gold Mashed Potatoes, Vegetable Medley

CHICKEN VALDOSTANA
Lightly Breaded, Stuffed with Prosciutto di Parma, Fontina, Mushroom Demi- Glace, Yukon Gold Mashed Potatoes, Vegetable Medley

FETTUCCINE ALLA PINA
Shrimp, Artichokes, Black Olives, Mozzarella, Light Tomato Sauce

## Dessert

APPLE CRUMBLE WITH VANILLA GELATO

CHOCOLATE MOUSSE WITH BERRIES & WHIPPED CREAM (GF)

Join us for Long Island Restaurant Week
**MAKE A RESERVATION**