

Grasso's

Where Great Food and Great Music Live



LONG ISLAND RESTAURANT WEEK MENU

Offered Jan 28th TO Feb 4TH | \$46 Per Person

| UNTIL 7 pm Saturday, February 3rd |

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

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

APPETIZERS

(3) BLUE POINT OYSTERS * (GF)

Baked with Pesto Pecorino Romano,
Lemon White Wine

GRILLED CALAMARI (GF)

Baby Arugula, Red Onion, Tomato,
Garbanzo Beans, Hot Cherry Peppers,
Lemon, Extra Virgin Olive Oil

EGGPLANT PARMESAN

Lightly Breaded, Marinara, Fontina

CLASSIC CAESAR SALAD

Romaine, Toasted Herb Croutons,

GAIL'S GRILLED PEARS (GF)

Boston Bibb Lettuce, Blue Cheese & Candied
Walnuts, Hazelnut Vinaigrette

WINTER OLD FASHION \$10

PINOT GRIGIO \$10

CABERNET \$10

ENTREES

FILET OF BRANZINO (GF)

Pan Seared, Skin on, Capers, Tomato
Basmati Rice, Sauteed Spinach

PARMESAN ENCRUSTED COD

Citrus Beurre Blanc

Yukon Gold Mashed Potatoes, Sauteed Spinach

NEW ZEALAND LAMB CHOPS *

Dijon and Panko Encrusted, Shallot Demi-Glace,
Yukon Gold Mashed Potatoes, Vegetable Medley

GRILLED NY STRIP STEAK * (GF)

Melted Blue Cheese Fondue,

Yukon Gold Mashed Potatoes, Vegetable Medley

PAN SEARED DUCK BREAST * (GF)

Blackberry Port Wine Reduction,
Mushrooms & Butternut Squash Risotto

FRESH FUSILLI AVELLINESI

Shrimp, Black Olives, Mozzarella,

Light Tomato Sauce

ZUCCHINI LINGUINI (VEGAN & GF)

Butternut Squash, Brussels Sprout, Sauteed Spinach,
Cauliflower, Garlic, EVOO, White Truffle Essence

DESSERT

HOMEMADE APPLE CRUMB WITH VANILLA GELATO

CHOCOLATE MOUSSE WITH BERRIES & CREAM (GF)