



LONG ISLAND RESTAURANT WEEK 2026 **NOV. 1ST - 8TH / 3-COURSE PRIX FIXE: \$48**

ANTIPASTI

Classic Caesar Salad

homemade caesar dressing, shaved grana padano & homemade croutons

Insalata di Biétole

beets, whipped goat cheese, walnuts, grilled pear & white balsamic vinaigrette

Fritto di Carciofini

sautéed baby artichokes & basil pesto

Arancini

mushroom mini rice balls with truffle aioli

Burrata

blood orange, pistachio & balsamic glaze \$6 supplement

Tuna Tartare *

raw yellow fin tuna, avocado salad, cucumber & wasabi aioli \$8 supplement

SECONDI

Pappardelle Bolognese

nonna alba's bolognese sauce

Ravioli di Zucca

pumpkin ravioli, butter sage sauce, amaretti dust & shaved parmigiano

Pollo

chicken breast, brussel sprouts, potatoes, baby carrots with garlic & herbs own juices

Branzino

tomato, olives, capers & basil sauce, with broccolini & jasmine rice

Organic Scottish Salmon *

horseradish cream sauce, baby spinach & roasted root vegetables \$8 supplement

8 oz. Filet Mignon *

roasted potatoes with black truffle sauce \$14 supplement

DOLCI

Homemade Tiramisu with Chocolate Shavings

Artisanal Trio of Gelato

Vanilla Bean Panna Cotta with Fresh Berries

No Substitutions / Menu Subject to Change

Friday & Saturday Night Last Seating at 6:00pm for Restaurant Week Prix Fixe