

Before placing your order, please inform your server if you or a person in your party has a food allergy



LONG ISLAND RESTAURANT WEEK

November 6 through November 13, 2022

Three Course Prix Fixe • Eight Days a Week • Lunch and Dinner • \$44.00
To celebrate Restaurant Week, we are offering 15% off all bottles of wine!!

Starters

SHRIMP BISQUE (gf|vegetarian option)

Our classic bisque made fanciful with a splash of Brandy – garnished with a bit of crème fraiche for richness in flavor and a sprinkle of fresh chives.

ARUGULA SALAD WITH ROASTED DELICATA SQUASH AND POMEGRANATE (gf)

We combine peppery arugula with delicata squash, sweet and tart pomegranate seeds, pepitas and feta cheese and dress with our house-made maple balsamic vinaigrette.

RAGÚ ALLA BOLOGNESE OVER RIGATONI

There is a common misconception that Bolognese sauce is just a tomato sauce with meat when actually, an authentic Bolognese is a delicious and fragrant meat sauce that includes aromatics, wine and a touch of cream. Finished with shaved Parmigiano-Reggiano cheese

THAI STYLE SAUSAGE AND SHRIMP IN CRISPY WONTON SAUCERS (df)

Always a favorite with an interesting and flavorful marriage of sausage and shrimp sautéed with basil, garlic, ginger, cilantro and a bit of heat to ensure that your tastebuds are happy!

SAUTÉED CALAMARI WITH CHARDONNAY BUTTER SAUCE

We are presenting a unique preparation of calamari. We are sautéing calamari rings and blanketing them with a lush and buttery sauce comprised of fresh cream, shallots, fresh herbs, lemon juice, a sprinkle of red pepper flakes, and Chardonnay. Crowned with a crostini and garnished with a touch of parsley.

Mains

SEARED AND ROASTED CODFISH WITH BOUILLABAISSE SAUCE (gf|df)

Our cod is served draped with a delicious and silky sauce of puréed fresh tomatoes, leeks, fennel, extra virgin olive oil, white wine, garlic, herbs and saffron. The cod itself is crowned with a dollop of castelvetrano olive tapenade. Castelvetrano olives taste like no other olive—they are simply sublime! They're a lively pale shade of green, firm (not mushy; not salty), mild, soothing and creamy.

Jasmine Rice | Castelvetrano Olive Tapenade | Haricots Verts

BRAISED LAMB SHANK (gf)

We take our shanks seriously! We use the meatiest type of shank (**hind**) and then braise in red wine, olive oil, stock, onions, carrots, tomatoes, and herbs until tender. Everyone loves our lamb shank!

Roasted Tomato Polenta | Green Beans

SHRIMP WITH JUMBO LUMP CRABMEAT STUFFING AND LEMON BEURRE BLANC

Jasmine Rice | Green Beans

SURF AND TURF: SKIRT STEAK AND BABY SHRIMP SCAMPI (gf)

We are grilling the steak, then slicing and serving it medium rare-ish with shrimp scampi.

Fingerling Potatoes | Green Beans

PETIT FILET MIGNON WITH COGNAC DEMI-GLACE (gf) *surcharge add 10.00*

Asparagus | Fingerling Potatoes

ROASTED ZA'TAR DUSTED CAULIFLOWER STEAK (gf|df|vg|v) *prix fixe 32*

House-made hummus with blistered cherry tomatoes, shaved asparagus, garlic and a sprinkle of sesame seeds.

Indulgences

TORTA DI MELE: Shortcrust pastry base filled with sliced apples, decorated with a lattice of shortcrust pastry strips and finished with glaze.

ORANGE RIPIENO SORBETTO (gf | vegan) A delightful orange sorbetto served in an orange shell.

CREMA CATALANA (gf) Similar to crème brûlée but with a Spanish flair. Laced with fresh lemon zest.

PUMPKIN CHEESECAKE Garnished with pecans and whipped cream.

(pecans can be left off in case of allergy.)

BROWNIE SUNDAE WITH BLACKBERRY GOAT CHEESE SWIRL and VANILLA ICE CREAM: Garnished with walnuts.

(walnuts can be left off in case of allergy.)

(gf) Gluten free (v) Vegetarian (vg) Vegan (df) Dairy Free

[^]Can be made gluten free upon request

*This menu consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/ or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.