



Enjoy Long Island Restaurant Week

January 25th – February 1st

\$46 - Per Person, Plus Tax & Gratuity

Available A la Carte, priced accordingly

APPETIZERS

WINTER SALAD

arugula, merlot poached pear, toasted almonds,
gorgonzola , champagne vinaigrette - 17*

JUMBO LUMP CRAB CAKES

Old Bay rémoulade - 20*

STUFFED ARTICHOKE

seasoned breadcrumbs, roasted garlic, parmesan -18*

CRISPY BURRATA

pomodoro, fresh basil -18*

ENTREES

RACK OF LAMB

blueberry port glazed four bone rack of lamb,
string beans almandine, mashed potatoes - 42*

BOROLO BRAISED BONELESS SHORT RIBS

creamy polenta, root vegetables - 39*

BRANZINO PICCATA

escarole, cannellini beans, grape tomatoes,
lemon caper wine sauce - 38*

ORECCHIETTE PASTA

blackened jumbo shrimp, roasted butternut squash,
spinach, caramelized red onions, shaved Reggiano,
sage brown butter (no shrimp - vegetarian) - 37*

SAUTEED CHICKEN & PEARS

asparagus, melted brie, toasted almonds,
potato croquette black cherry demi glaze - 36*

DESSERT

TOASTED ALMOND CAKE

vanilla cake, cream filling, toasted almonds &
crushed amaretto cookies - 12*

TRIPLE CHOCOLATE MOUSSE CAKE

dark, milk & white chocolate mousse,
chocolate ganache - 12*

TIRAMISU

espresso soaked ladyfingers,
mascarpone, cocoa powder - 12*

Please, no substitutions, take-out or sharing.

All menus are subject to change.