

Otherside

WINE BAR

Long Island Restaurant Week

April 29th- May 3rd

Prix Fixe Menu

choose one dish per course

\$46

First Course

Herbed Caesar

sourdough croutons, parmesan, black pepper

Slow Roasted Carrots

fresh ricotta, Calabrian chili honey butter, toasted hazelnuts

French Onion Soup

gruyere, sourdough crouton

Second Course

Hedgehog Mushroom Risotto

wild mushrooms, nettle puree, green garlic, pecorino, poached egg

Lasagna Bolognese

beef & pork ragu, parmesan mornay, red sauce, pickled cherry tomato

Whole Grilled Branzino (+\$10)

white wine, fennel, fingerling potato, kalamata olive

Otherside Burger

caramelized onion jam, roasted garlic aioli, raclette fondue, pickles

Dessert Course

Southdown Affogato

stracciatella gelato with espresso by Southdown Coffee

Classic Tiramisu

marsala, house made lady fingers, mascarpone