

LI Restaurant Week

3-Course Prix-Fixe for **\$37 / \$44**

first course

choice of one

NEW ENGLAND CLAM CHOWDER + \$2

Hickory Smoked Bacon • Fresh Steamed Clams • Brioche Croutons

BRAISED SHORT RIB MEATBALLS

Crisp Parmesan-Herb Polenta • Pickled Red Onions • Horseradish Aioli • Barolo Jus

BAKED CLAMS

L.I. Little Necks • EVOO • Garlic • Toasted "Casino" Crumbs • Charred Lemon

FLASH-FRIED CALAMARI

San Marzano Tomato Sauce • Garlic Aioli

TRICOLOR SALAD

Radicchio • Endive & Arugula • Dates • Almonds • Mandarin Oranges • Crumbled Gorgonzola Cheese • Honey Mustard Vinaigrette

TUSCAN CAESAR

Romaine • Baby Kale • Ciabatta Croutons • Pecorino Cheese • Creamy Caesar Dressing

second course

choice of one

MAFALDINE BOLOGNESE

Veal Ragu "Bolognese" • San Marzano Tomato • Pecorino Romano

37

ORECCHIETTE TOSCANA

Sweet & Spicy Italian Sausage • Broccoli Rabe • Toasted Garlic • Whipped Herb Ricotta

37

PARMESAN CHICKEN PICCOLO

Lightly Breaded • Whipped Gold Potato • Fontina • Brussels Sprouts • Wild Mushroom-Marsala

37

CHICKEN SCARPARELLO "HUNTER STYLE"

Bone-In • Yukon Potato • Broccoli Rabe • Caramelized Onion • Sweet Italian Sausage • Cherry Peppers • Rosemary

37

SPICY MAPLE GLAZED PORK TENDERLOIN

Whipped Sweet Potato • Pickled Red Cabbage • Scallions

44

FILET OF SOLE

Wrapped in Puffed Pastry • Blue Lump Crab • Baby Spinach • Caramelized Onions • Beurre Blanc Sauce

44

CEDAR PLANK ROASTED ORA KING SALMON

Shrimp Home-Fried Potatoes • Sautéed Baby Spinach • Cabernet-Merlot Butter

44

CODFISH CACCIATORE

Red & Yellow Bell Peppers • Campari Tomatoes • Onion • Olives • Capers • Basil • Parsley • White Wine • EVOO

44

JUMBO SHRIMP RISOTTO

Wild Mushroom • Spring Peas • Pecorino Romano • Truffle Drizzle • Black Pepper

44

third course

choice of one

CHEESECAKE

Macerated Berries • Whipped Cream • Mint • Berry Coulis • Crème Anglaise

TIRAMISU

Ladyfingers • Kahlua Liquor • Espresso Mascarpone Mousse

GELATO / SORBETTI

House Biscotti • Powdered Sugar • Mint