

Long Island Restaurant Week Menu

\$46 Three Course Fixed Menu

Available Sunday, November 2-Sunday, November 9 (Saturday must order by 630pm)

First Course

Soup of The Moment

Simple Mixed Green Salad

red radishes, cherry tomato & sherry-shallot vinaigrette

Classic Caesar Salad

white anchovies, croutons & shaved parmesan

Miso Roasted Pumpkin

snow pea shoot & radish salad w/miso-maple dressing

☒ Crispy Fried Calamari

(+3\$) fried shishito peppers w/chipotle aioli & marinara

☒ Steamed P.E.I Mussels

(+4) white wine, garlic, parsley & cream w/crustini

☒ Sogno Tuscano Burrata

(+5) black mission figs & crustini w/guava gastrique

Main Course

Fall Vegetable Risotto

roasted butternut squash, brussels sprouts leaves, wild mushrooms & parmesan

Garganelli Pasta Bolognese

slow cooked beef, veal, lamb, san marzano tomatoes & parmesan

Gemelli Pasta, Sausage & Broccoli Rabe

italian sweet fennel sausage, roasted garlic, crushed red pepper, olive oil & parmesan

☒ Grass Fed Soy Marinated Pork Tenderloin

(+4) sweet potato purée & rainbow swiss chard w/brandy mustard sauce

☒ Freebird Herb Roasted Chicken

(+\$6) fingerling, rutabaga, turnip & rainbow carrots w/dark rum chicken jus

☒ Market Fresh Fish

(+8\$) daily preparation

Dessert

John's Drivei-in, Mtk Ice Cream

Vanilla Bean Panna Cotta w/mixed berry compote & toasted pistachios (GF)

Warm Chocolate Brownie w/chocolate miso sauce, roasted walnuts & whipped cream

Pumpkin Basque Cheesecake orange-caramel & miso glazed pecans (GF)

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.