

# Long Island Restaurant Week Menu

*\$46 3-Course Fixed Menu Available Sunday, April 24th - May 1st (Saturday must order by 630pm)*

## First Course

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Spring Fresh Pea Soup

*onions, leeks & vegetable broth (Vegan)*

Simple Mixed Green Salad

*red radishes, cherry tomato & sherry-shallot vinaigrette*

Classic Caesar Salad

*white anchovies, croutons & shaved parmesan*

Steamed P.E.I Mussels

*white wine, garlic, parsley & cream w/crustini*

Crispy Fried Calamari

*(+3\$) zucchini & yellow squash w/chipotle aioli & marinara*

Lacinato Kale Salad

*(+4) kiwi, strawberry, roasted pecans & goat cheese w/maple-mustard vinaigrette*

Smoked Trout

*(+\$5) arugula-fennel salad, trout caviar & crème fraîche w/crustini*

## Main Course

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Vegan Grain Bowl

*quinoa, delicata squash, broccoli, spinach, mushrooms, peppers, leeks & garlic*

Spring Vegetable Risotto

*shaved asparagus, green peas, wild mushrooms & parmesan cheese*

Gemelli Pasta, Sausage & Broccoli Rabe

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

Garganelli Pasta Bolognese

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

Freebird Herb Roasted Chicken

*(+\$6) garlic mashed potatoes & sautéed broccoli w/papaya chicken sauce*

Jumbo Curry Shrimp

*(+\$7) japanese sticky rice, julienne carrot, chayote, red peppers & baby bok choy w/green curry sauce*

Market Fresh Fish

*(+8\$) daily preparation*

## Dessert

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Bella Dolce Sorbet or Gelato

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

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

Lemon Cheesecake w/Blueberry-thyme compote