



Long Island Restaurant Week  
November 1 - November 8, 2026

**\$48 3-Course Prix Fixe Dinner**

**SMALL PLATES**

(CHOOSE ONE)

**P.E.I. MUSSELS**

White Wine Garlic Sauce, Fresh Parsley

**BRAISED SHORT RIB ROLL**

Wonton Skins, Spicy Mayo, Asian Slaw

**TUNA TACOS TARTARE**

Sushi Grade Ahi Tuna, Guacamole, Jalapeño

**KOBE SLIDER TRIO**

Blue, Cheddar & Swiss Cheese

**SESAME CALAMARI**

Sweet Chili Sauce, Spicy Mayo, Sesame Seeds

**GRILLED LOLLIPOP LAMB CHOPS (+\$6)**

Lemon Garlic Sauce, Rosemary

**ROMAINE CAESAR**

Homemade Caesar Dressing, Shaved Parmesan,  
Garlic Croutons

**ROASTED BEET**

Arugula, Crispy Goat Cheese, Beets, Red Wine  
Vinaigrette, Candied Walnuts

**ENTREES**

(CHOOSE ONE)

**DRUNKEN CHICKEN PARMESAN**

Traditional Vodka Sauce, Fresh Mozzarella, Penne Pasta

**STEAK FRITES (+\$10)**

Skirt Steak, Peppercorn Au Jus, Asparagus, Hand-Cut Fries

**CRISPY SALMON**

Fried Brown Rice, Haricot Vert, Shiitake Mushrooms, Teriyaki  
Glaze

**BRAISED SHORT RIBS**

Tomato Demi, Mashed Potatoes, Haricot Vert

**SHRIMP MICHELLE**

Lemon Garlic White Wine, Mixed Vegetable Parm Risotto

**BRAISED SHORT RIB RAGU**

Slow Braised Pulled Short Rib Ragu, Mezzi Rigatoni, Ricotta

**TESSA'S RIGATONI**

Mezzi Rigatoni, Fresh Marinara, Eggplant, Fresh Mozzarella

**AMELIA'S N.Y. STRIP (+\$25)**

18 oz, Prime Bone-In NY Strip, Choice of Two Sides

**DESSERT**

(CHOOSE ONE)

**FUNNEL OREOS**

Homemade Zeppole Batter,  
Vanilla Ice Cream

**DARK CHOCOLATE**

**BREAD PUDDING**

Dark Chocolate Chunks, Caramel Sauce,  
Vanilla Ice Cream

**PUMPKIN**

**CHEESECAKE**

Homemade Caramel Sauce,  
Whipped Cream