

Restaurant Week

3-Course Dinner for **\$39 / \$46**

first course

choice of one

CREAMY ROASTED PUMPKIN SOUP
Sugar Pumpkin • Creme Fraiche • Toasted Pepitas

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

FRITTO MISTO
*Calamari • Artichoke Lemon • San Marzano Tomato
Sauce • Garlic Aioli*

SHAVED BRUSSELS SPROUTS
*Gala Apple • Sun-Dried Cranberries • Applewood
Smoked Bacon • Gorgonzola Cheese • Roasted Pecans
Honey Dijon Vinaigrette*

TUSCAN CAESAR
*Romaine • Ciabatta Croutons • Pecorino Cheese •
Creamy Caesar Dressing*

second course

choice of one

MAFALDINE BOLOGNESE 39
Veal Ragu "Bolognese" • San Marzano Tomato • Pecorino Romano

CASARECCE 39
*Short Pasta Twists • Tossed in a White Wine Burro Fuso • Italian Sausage
Caramelized Onion • Pecorino Cheese • Fennel • Pistachios*

PARMESAN CHICKEN PICCOLO 39
Lightly Breaded • Whipped Gold Potato • Fontina • Brussels Sprouts • Wild Mushroom-Marsala

CHICKEN SCARPARELLO "HUNTER STYLE" 39
*Bone-In • Yukon Potato • Broccoli Rabe • Caramelized Onion • Sweet Italian Sausage
Cherry Peppers Rosemary*

SPICY MAPLE GLAZED PORK TENDERLOIN 46
Whipped Sweet Potato • Pickled Red Cabbage • Scallions

FILET OF SOLE 46
*Wrapped in Puffed Pastry • Blue Lump Crab • Baby Spinach • Caramelized Onions
Buerre Blanc Sauce*

CEDAR PLANK ROASTED KING SALMON  46
Shrimp Home-Fried Potatoes • Sautéed Baby Spinach • Cabernet-Merlot Butter

CODFISH CACCIATORE  46
*Red & Yellow Bell Peppers • Campari Tomatoes • Onion • Olives • Capers Basil • Parsley
White Wine • EVOO*

JUMBO SHRIMP RISOTTO  46
Wild Mushroom • Pecorino Romano • Truffle Drizzle • Black Pepper

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