

# Restaurant Week

3-Course Prix-Fixe for \$39 • \$46

Wine Pairing + \$22

## first course

### BUTTERNUT SQUASH SOUP

### BRAISED SHORT RIB MEATBALLS

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

Chianti, Colli Fiorentini

### SHAVED BRUSSELS SPROUTS



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

Rose, Listel

### BAKED CLAMS

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

Sauvignon Blanc, Fish Tail

### CRAB CAKE

\$4 Supplement

Jumbo Lump Blue • Cherry Tomato • Red Onion Fava Bean • Parmesan Peppercorn Aioli

Pinot Grigio, Folonari

### TUSCAN CAESAR



Romaine • Ciabatta Croutons • Pecorino Cheese • Creamy Caesar Dressing

Chardonnay, Carmel Road

## second course

### MAFALDINE BOLOGNESE

39

Veal Ragu “Bolognese” • San Marzano Tomato • Pecorino Romano

Montepulciano, Valle Reale d’ Abruzzo

### CASARECCE

39

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

Chianti Classico, Colli Fiorentini

### PARMESAN FRENCH CHICKEN PICCOLO

39

Whipped Yukon Potato • Fontina • Brussels Sprouts • Wild Mushroom-Marsala Sauce

Chardonnay, Carmel Road

### EGGPLANT PARMIGIANA

39

Sicilian Eggplant • Harvest Tomato • Breadcrumbs • Crushed Burrata Basil Parmesan Sauce • Served w. Potato Gnocchi

Montepulciano, Valle Reale d’ Abruzzo

### PORK TENDERLOIN



46

Spaghetti Squash • Pickled Red Cabbage • Spicy Maple Glaze

Pinot Noir, Vint Robert Mondavi

### ORA KING SALMON

\$5 Supplement

46

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

Sauvignon Blanc, Fish Tail

### FILET OF SOLE

46

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

Chardonnay, Carmel Road

### ROASTED BRANZINO



46

Butterflied • Wild Mushroom Fregola • Asparagus• Tomato Burro Fuso

Pinot Grigio, Folonari

## third course

CHEESECAKE

TIRAMISU

GELATO / SORBETTI



\* Saturday reservations must be seated by 6:30pm



This Item Can Be Prepared Gluten Free