Restaurant Week

3-Course Prix-Fixe *for* $40 • $48

Wine Pairing + $26

first course

SOUP OF THE MOMENT

BRAISED SHORT RIB MEATBALLS
Crisp Parmesan-Herb Polenta • Pickled Red Onions Horseradish Aioli • Barolo Jus

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

BAKED CLAMS
L.I. Little Necks • EVOO • Garlic • Toasted " Casino" Crumbs • Charred Lemon

CRAB CAKE $4 Supplement
Jumbo Lump Blue • Cherry Tomato • Red Onion Fava Bean • Parmesan Peppercorn Aioli

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

second course

MAFALDINE BOLOGNESE 40
Veal Ragu "Bolognese" • San Marzano Tomato • Pecorino Romano
Montepulciano, Valle Reale d' Abruzzo

CASARECCE 40
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 40
Whipped Yukon Potato • Fontina • Brussels Sprouts • Wild Mushroom-Marsala Sauce
Chardonnay, Carmel Road

EGGPLANT PARMIGIANA 40
Sicilian Eggplant • Harvest Tomato • Breadcrumbs • Crushed Burrata Basil Parmesan Sauce • Served w. Potato Gnocchi
Montepulciano, Valle Reale d' Abruzzo

PORK TENDERLOIN gf 48
Spaghetti Squash • Pickled Red Cabbage • Spicy Maple Glaze
Pinot Noir, Elouan

ORA KING SALMON gf 48
Shrimp Home-Fried Potatoes• Sautéed Baby Spinach • Cabernet-Merlot Butter
Sauvignon Blanc, Fish Tail

FILET OF SOLE $6 Supplement 48
Wrapped in Puffed Pastry • Blue Lump Crab • Baby Spinach • Caramelized Onions Beurre Blanc Sauce
Rosé, Lavendette, Provence

ROASTED BRANZINO gf 48
Butterflied • Wild Mushroom Fregola • Asparagus• Tomato Burro Fuso
Pinot Grigio, Folonari

third course

CHEESECAKE **TIRAMISU** **GELATO / SORBETTI** gf

* Saturday reservations must be seated by 6:30pm

gf This Item Can Be Prepared Gluten Free