

L.I. Restaurant Week

3-Course Prix-Fixe for \$39 / \$46

first course

choice of one

POTATO LEEK SOUP

Vegetable Broth • Yukon Gold Potatoes
Bay Leaves • Thyme • Chives

BRAISED SHORT RIB MEATBALLS

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

SHAVED BRUSSELS SPROUTS

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

ARTICHOKE “MILANESE”

Whipped Goat Cheese • Mandarin Orange Jam
Toasted Breadcrumbs • Crispy Garlic • Lemon

TUSCAN CAESAR

Romaine • Ciabatta Croutons • Pecorino
Cheese • Creamy Caesar Dressing

second course

choice of one

MAFALDINE BOLOGNESE

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

39

CHICKEN SCARPARELLO “HUNTER STYLE”

Bone-In • Yukon Potato • Broccoli Rabe • Caramelized Onion • Sweet Italian Sausage
Cherry Peppers • Rosemary

39

LAMB OSSO BUCO

Slow-Braised Lamb Shank • Barolo Wine • Whipped Yukon Potatoes • Chives

46

ROASTED MEDITERRANEAN BRANZINO

Butterflied • Wild Mushroom Fregola • Asparagus • Tomato Burro Fuso

46

CODFISH CACCIATORE

Red & Yellow Bell Peppers • Campari Tomatoes • Onion • Kalamata Olives
White Wine • Basil • Parsley • Olive Oil

46

TAGLIATELLE

Tiger Shrimp • Roasted Cherry Tomato • Asparagus • Saffron • Pinot Grigio
Olive Oil

46

third course

choice of one

CHEESECAKE

Macerated Berries • Whipped Cream • Mint • Berry Coulis • Crème Anglaise

TIRAMISU

Ladyfingers • Kahlua Liquor • Espresso Mascarpone Mousse

GELATO / SORBETTI

 This Item Can Be Prepared Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.