

# REVEL

RESTAURANT & BAR

L.I. Restaurant Week October 27-November 3

## THREE COURSE PRICE FIXE \$46.00

### *First Course*

#### CHICKEN DUMPLINGS (STEAMED OR PAN FRIED)

Yamasa Brewed Soy & Black Rice  
Vinegar, Ginger & Scallion Sauce

#### BUTTERNUT SQUASH ARANCINI

Fontina Cheese, Honey Sriracha Mayo Aioli

#### CAESAR SALAD

Mixed Kale, Romaine, Focaccia  
Croutons, Shaved Pecorino,  
Boquerones Caesar Dressing

#### CRISPY EGGPLANT CHIPS

Wildflower Honey, Sea Salt, Sage

#### AVGOLEMONO SOUP

Classic Greek Soup, Shreaded Chicken,  
Orzo, Egg Lemon Sauce

#### FLASH FRIED CALAMARI

Spicy Marinara, Roasted Garlic  
Lemon Aioli

### *Second Course*

#### 6 HOUR BRAISED SHORT RIBS (+\$14)

Boneless, Barolo Wine Reduction,  
Boursin Cheese Mashed Potatoes,  
Chives, Cipollini Onions

#### TAGLIATELLE AL LA SCAMPI (+10)

Gulf Shrimp, Sicilian Lemon,  
Citron Infused Olive Oil, Cherry  
Tomatoes, Lemon Zest,  
Panko Bread Crumbs

#### GARGANELLI BOLOGNESE

Pork, Veal & Beef Bolognese,  
English Peas, Parmigiano Reggiano

#### BURRATA RAVIOLI

Creamy Vodka Sauce, Shallots,  
Pecorino Romano, Italian Basil

#### TRUFFLE PANKO CHICKEN

Panko Crust, Crispy Potatoes,  
Truffle Cream, Fennel & Herb Salad

#### MARINATED SLICED

#### SKIRT STEAK (+\$16)

Truffle Parmesan Fries

#### WILD ALASKAN SALMON (+\$12)

Asparagus, Cipollini Onions, Forest  
Mushrooms, Herbs, Lemon Verbena  
Aioli

#### TORTELLONI ALLA PANNA

Handmade Stuffed with Ricotta &  
Parmigiano Reggiano, Wild  
Mushrooms, Roasted Heirloom  
Roma Tomatoes, Parma Rosa Sauce

#### PORK CHOP SCARPAREILLO

Potatoes, Cherry Peppers,  
Italian Sausage, Garlic

### *Dessert*

Choice of TIRAMISU or DARK CHOCOLATE PEANUT BUTTER MOUSSE

Please no Substitutions and no sharing

Saturday- Available before 7PM only/ Tax & Gratuity Additional – 20% added to parties 6+