

REVEL

RESTAURANT & BAR

L.I Restaurant Week November 2nd-9th

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 
Panko Crusted Risotto, Roasted
Butternut Squash, Savory Herbs,
Fontina Fondue

CAESAR SALAD 
Romaine Hearts, Focaccia
Croutons, Shaved Pecorino
Romano, Boquerones Caesar
Dressing

CRISPY EGGPLANT CHIPS 
Wildflower Honey, Sea Salt,
Sage

AVGOLEMONO SOUP 
Classic Greek Soup, Shredded
Chicken, Orzo, Egg Lemon
Sauce

FLASH FRIED CALAMARI 
Spicy Marinara, Roasted Garlic
Lemon Aioli

Second Course

8 HOUR BRAISED SHORT RIBS
(+\$14) 
Boneless, Barolo Wine
Reduction, Root Vegetables,
Boursin Cheese Mashed
Potatoes, Chives, Balsamic
Roasted Cipollini Onions

TAGLIATELLE AL LA SCAMPI (+10) 
Gulf Shrimp, Sicilian Lemon,
Citron Infused Olive Oil, Cherry
Tomatoes, Lemon Zest,
Panko Bread Crumbs

RIGATONI ALLA ZOZZONA
A Rich Decadent Roman Dish,
Combining Carbonara,
Amatriciana & Cacio E Pepe with
Italian Sausage

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

EVA'S CAULIFLOWER STEAK 
Tempura Mushrooms,
Gochujang Tofu Cream, Miso
Leek Puree, Chili Oil

Dessert

Choice of TIRAMISU or DARK CHOCOLATE PEANUT BUTTER MOUSSE

Please no Substitutions and no sharing

20% Gratuity added to parties 6 or more