

REVEL

RESTAURANT & BAR

LONG ISLAND RESTAURANT WEEK

NOVEMBER 1ST-NOVEMBER 8TH

3 COURSE PRIX FIXE MENU | \$48 PER PERSON

First Course

GINGER CHICKEN DUMPLINGS

(Steamed or Pan Fried)
Yamasa Brewed Soy & Black Rice
Vinegar, Ginger & Scallion Sauce

FLASH FRIED CALAMARI (PN)

Judith Point Crispy Calamari, Artichokes,
Blistered Serrano Peppers, Spicy
Marinara,
Roasted Garlic & Lemon

BOQUERONES CAESAR (PN)

Crisp romaine hearts, focaccia croutons,
shaved Pecorino Romano, boquerones &
white
anchovy Caesar dressing

CRISPY EGGPLANT CHIPS (VG)

Wildflower Honey,
Sea Salt, Sage

AVGOLEMONO CHICKEN SOUP

Traditional Greek Avgolemono with
Chicken, Gluten Free Orzo,
Fresh Lemon & Herbs

BUTTERNUT SQUASH ARANCINI

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

Second Course

8-HOUR BRAISED SHORT RIB (GF) (+ \$14)

Barolo wine-braised short rib,
Boursin cheese whipped potatoes,
roasted baby carrots,
cipollini onions & veal demi-glace

SICILIAN SHRIMP TAGLIATELLE (PN) (+ \$10)

Fresh tagliatelle, gulf shrimp, roasted
garlic, Sicilian lemon, blistered
heirloom tomatoes, toasted herb
breadcrumbs, fresh basil & citron-
infused extra virgin olive oil

WILD ALASKAN KING SALMON (PN) (GF) (+ \$12)

Wild Atlantic salmon,
asparagus, cipollini onions,
oyster & shiitake mushrooms,
lemon verbena aioli

BURRATA RAVIOLI

Burrata-filled ravioli, creamy vodka
sauce, crispy shallots & fresh basil

PRIME SKIRT STEAK & TRUFFLE FRIES (+\$16)

Char-grilled marinated prime skirt
steak, truffle-Parmesan fries,
roasted cipollini onions & chimichurri

PAPPARDELLE BOLOGNESE

Slow-braised pork, veal & beef ragù,
English peas & freshly grated
Parmigiano-Reggiano

RIGATONI ALLA ZOZZONA

The iconic Roman classic
combining carbonara, amatriciana
& cacio e pepe with hot Italian
sausage, guanciale, Pecorino
Romano & cracked black pepper

TUSCAN RICOTTA GNOCCHI (VG)

Three-tomato blend, baby spinach,
truffle parmigiano cream, toasted
panko herb breadcrumbs

TRUFFLE PANKO CHICKEN

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

Dessert

Choice of TIRAMISU
or DARK CHOCOLATE PEANUT BUTTER MOUSSE

PLEASE NO SUBSTITUTIONS AND NO SHARING

SATURDAY - AVAILABLE BEFORE 7PM ONLY | 20% GRATUITY ADDED TO ALL CHECKS
(VG) VEGETARIAN (PN) PESCATARIAN (GF) GLUTEN FREE