

REVEL

RESTAURANT & BAR

L.I. Restaurant Week April 7-14

THREE COURSE PRICE FIXE

\$46.00

First Course

CHICKEN DUMPLINGS (STEAMED OR PAN FRIED)

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

WILD MUSHROOM TRUFFLE ARANCHINI

Panko Crust, Fresh Mozzarella,
Black Truffle Aoli

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

5 SPICE BRAISED SHORT RIBS (+\$14)

8 hr Braised, Red Wine Reduction,
Glazed Rainbow Carrots, Roasted
Garlic Mashed Potatoes

TAGLIATELLE AL LA SCAMPI (+10)

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

RIGATONI BOLOGNESE

Classic Bolognese Sauce,
Peas, Whipped Ricotta,
Micro Basil

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 ATLANTIC SALMON (+\$12)

Quinoa Encrusted, Sauteed Baby
Bok Choy, Orange Miso Drizzle

SPAGHETTI SANTORINI

San Marzano Tomatoes, Kalamata
Olives, Capers, Crumbled Feta,
Fresh Herbs & Basil

PORK CHOP SCARPARELLO

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+