



Greenlawn • Port Jefferson

LONG ISLAND RESTAURANT WEEK

NOVEMBER 2ND THROUGH NOVEMBER 9TH

PRIX FIXE DINNER • 3 COURSES • \$39-\$46

APPETIZERS

Please Choose One

PEAR GORGONZOLA SALAD G

Baby spinach, toasted almonds, citrus dressing

RUVO CAESAR

Garlic croutons, shaved parmesan, anchovies

SATUR FARMS MESCLUN G

Cherry tomatoes, radishes, cucumber, shaved pecorino, balsamic vinaigrette

BUTTERNUT SQUASH SOUP

Maple crème fraîche

CALAMARI FRITTI

Spicy marinara, horseradish remoulade

GRANDMA D'S MEATBALLS

Melted mozzarella

MINI RICE BALLS

Fennel sausage, sharp provolone, tomato ragu

SPINACH & ARTICHOKE FLATBREAD

Ricotta, roasted garlic, mozzarella

MOZZARELLA DI FRESCA G

Fire-roasted peppers, grilled onion

ENTRÉES

Please Choose One • Gluten Free Pasta +3

SLOW COOKED ANGUS BEEF SHORT RIB 46

Mashed potatoes, asparagus, crispy onions, pan jus

CHICKEN TUSCANA 39

Sautéed chicken breast, spinach, mushrooms, cherry tomatoes, creamy roasted garlic white wine sauce, served over linguini

PARMIGIANA TRIO 39

Chicken, eggplant & meatball baked with marinara and mozzarella

ATLANTIC SALMON FILLET 39

Fig risotto, butternut squash purée, balsamic reduction

ROASTED 1/2 DUCK 46

Orzo & wild rice blend, apricot Grand Marnier glaze

FLOUNDER & SHRIMP OREGANATA 46

Toasted breadcrumbs, lemon-white wine butter sauce, orzo & wild rice blend

BUTTERNUT SQUASH RAVIOLI 39

Cracked peppercorn cognac cream sauce

SEA SCALLOPS & SHRIMP 46

Parmesan risotto, roasted cherry tomato-saffron brodo

VEAL SORRENTINO 46

Linguine, eggplant, prosciutto, fresh mozzarella, white wine marinara

14 OZ. NEW YORK STRIP STEAK 46 G*

Garlic mashed potatoes, melted gorgonzola, Chianti demi glacé

DESSERT

Please Choose One

PUMPKIN MASCARPONE BREAD PUDDING

Vanilla ice cream, caramel drizzle

FLOURLESS PEANUT BUTTER CHOCOLATE CAKE G

Served warm, vanilla bean ice cream

RUVO CHEESECAKE

Honey graham cracker crust, vin-santo berry coulis

GELATO DEL GIORNO G

SORBETTO DEL GIORNO G