



Long Island Restaurant Week

JANUARY 25-FEBRUARY 1

\$46 DINNER MENU

APPETIZER

CAESAR SALAD

CHEESE RICE BALL

with Marinara Sauce

FRIED ZUCCHINI

BURRATA SALAD

mixed greens, cherry tomatoes, basil topped with burrata,
roasted peppers & balsamic glaze

ENTREE

CHICKEN FRANCESCO

served with spaghetti

FILET MIGNON

8oz filet served with red wine Demi glaze

garlic mashed potatoes

HORSE RADISH CRUSTED SALMON

crusted salmon served with a

lemony creme fraiche

CAJUN TUNA

EGGPLANT TOWER

ADD SHRIMP TO ENTREE \$10

DESSERTS

CHOCOLATE FUDGE CAKE, CREAM BRULE CHEESECAKE
SPUMONI TARTUFO, FLOURLESS CHOCOLATE CAKE