# PRE-FIXE MENU $48

NOV.1-NOV.8 2026
BEGINNING AT 4PM

THE REFUGE
Food & Spirits

## STARTERS

### CLASSIC MARGHERITA
tomato, fresh mozzarella, basil
Cauliflower Crust +3
Add a topping +3

### CHICKEN SOFRITO QUESADILLA
cheddar, pepper jack, pico de gallo
peppers, onions, sour cream

### MEATBALL MUFFULETTA
shredded pork, meatball, mozzarella
olive tapenade

### WOOD CHARRED WINGS
spicy Latin agave rub, sliced apples
pickled onions, avocado ranch

### SPICY TUNA CANNOLIS
wasabi cream, pickled ginger, soy glaze

### CAESAR SALAD
romaine, sesame crunch, parmesan
cheese, Caesar dressing

### NONNA SALAD
mixed greens, beans, red onion, cucumber
tomatoes, hard-boiled egg
red wine vinaigrette

LONG ISLAND RESTAURANT WEEK

## DESSERT

**TIRAMISU**

**TRES LECHE CAKE**

**ICE CREAM**

**CANNOLI**

## MAIN COURSE

### CHICKEN VODKA PARM
breaded, topped with fresh mozzarella
with penne, Italian sausage & meatballs
ala vodka sauce

### PORKCHOP CALABRIA
parmesan crusted, broccoli rabe
calabria chili garlic white wine

### QUINOA CRUSTED SALMON
roasted, over cauliflower vegetable rice

### SHRIMP LEMON & GARLIC LINGUINI
cherry tomato & arugula

### TUSCAN TORTELLINI
crumbled hot sausage, chopped broccoli, garlic

### SPICY RIGATONI & FRIED BURRATA
in a pink sauce

### FARFALLE GIUSEPPE VERDE
bowtie pasta, grilled chicken, escarole
radicchio, fresh basil, garlic, evoo

### SIZZLING ANGRY SHRIMP
tortilla, Spanish rice, pico, corn salsa
pickled onion cilantro slaw, sour cream

### HOMEMADE PAPPARDELLE & EGGPLANT
breaded, layered and baked eggplant
tomato basil fresh mozzarella

### CHICKEN BELLA & TORTELLINI
chicken breast, mushrooms, roasted
peppers madeira wine sauce
tortellini in pancetta cream sauce

### PAN SEARED BRANZINO
arugula, tomato, avocado, artichoke salad

### MUSHROOM STUFFED RIGANTONI
shrimp, peas, truffle cream sauce

### LOBSTER & SHRIMP TORTELLONI
tomato basil, cream sauce, peas, mussels

### MONEY BAG PASTA
cheese filled, wilted spinach, pink sauce

### CHICKEN PAILLARD
pounded & grilled, topped with a tricolor
salad, balsamic vinaigrette

### PISTACHIO CRUSTED MAHI
spinach, mushrooms

### PAELLA +$3
shrimp, mussels, clams, calamari, chicken
onions, peppers, chorizo, saffron rice

### CHURRASCO +$12
Marinated skirt steak, chimichurri sauce
seasonal vegetables