

LONG ISLAND RESTAURANT WEEK

Sunday, October 27. – Sunday, November 3, 2024.

2-Course Prix Fixe Lunch Menu \$24pp++

FIRST COURSE

- Soup of the Day
- Baked Clams (4 pieces)
- Mozzarella in Carozza
- Caesar Salad
- Mixed Greens Salad
- Tricolore Salad

SECOND COURSE

- **Mushrooms Ravioli**
Homemade ravioli in a parmesan cheese broth and arugula
- **Chicken Parmesan**
Sautéed chicken with parmesan crust in lemon, butter, wine sauce
- **Grilled Pork Chop**
Served over broccoli rabe, cherry peppers, raisins in a Port wine sauce
- **Veal Sorentino**
Pounded, topped with prosciutto, eggplant, melted mozzarella in a light white wine tomato sauce
- **Pene & Sweet Sausage**
Broccoli rabe, sun dried tomatoes, cherry peppers, garlic & oil
- **Chicken Capricciosa**
Lightly breaded chicken breast, topped with arugula, tomato, onions and mozzarella cheese
- **Sole Francese**
Sautéed, white wine, lemon, butter sauce
- **Bronzino Filet**
Crispy skin Mediterranean Seabass served with potatoes and vegetables.

Drink Specials

Beers	\$6	House liquor Mixed drinks	\$9
House wines by the glass	\$8	House Liquor Martinis	\$11

TOTO'S STEAKHOUSE
LONG ISLAND RESTAURANT WEEK

Sunday, October 27. – Sunday, November 3, 2024.

3 – Course Prix Fixe Dinner Menu \$46pp++

FIRST COURSE

- **Soup of the Day**
- **French Onion Soup**
- **Oysters on the Half Shelf**
Served with cocktail sauce.
 - **PEI Mussels**
Coconut milk & curry broth
 - **Baked Clams**
- **Fried Calamari**
- **Slab Bacon**
- **Fried Zucchini**
Served with spicy mayo and marinara
- **Cesar Salad**
- **Tricolore Salad**

SECOND COURSE

- **Seafood Orzo**
Clams, mussels, shrimps, calamari,
pomodoro sauce
- **Veal Saltimbocca**
Sautéed veal scallopini, prosciutto, sage,
Madeira wine sauce
- **Petite Filet Mignon 6 oz
(10 oz +\$15)**
Served with mashed potato & vegetables
- **Sirloin Steak Dry aged PRIME
(+\$25)**
Served with mashed potato & vegetables
- **Braised Lamb Shank**
Slow braised in red wine, served with
mashed potatoes and vegetables
- **Chicken Alla Fliche**
Sautéed chicken scaloppini, prosciutto,
fresh figs, mozzarella, Marsala wine
brown sauce
- **Pork Tenderloin**
Served with sweet potato pure, apple
compote, and Port wine sauce
- **Shrimp Oreganata**
Tomatoes, asparagus, linguini pasta,
lemon-butter sauce
- **Lobster Ravioli**
Pink vodka sauce
- **Pan Seared Salmon**
Eggplant caponata and potatoes

THIRD COURSE

Cheesecake

Tiramisu

Ice Cream

Sales tax and gratuity not included. No sharing/No substitution, please.