

TOTO'S STEAKHOUSE

LONG ISLAND RESTAURANT WEEK

Sunday, April 27. – Sunday, May 4. 2025.

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

FIRST COURSE

- **Soup of the Day**
 - **Meatballs**
Ricotta cheese, tomato sauce
- **Blue Point Oysters on the Half Shelf**
4 pieces, cocktail sauce.
 - **PEI Mussels**
Shallots, fresh tarragon, gorgonzola cream sauce
- **Baked Clams**
- **Fried Calamari**
Spicy marinara sauce
 - **Slab Bacon**
 - **Fried Zucchini**
Spicy mayo
 - **Ceasar Salad**
 - **Rustica Salad**
Endive, radicchio, arugula, mandarin, raisins, almonds, crumble blue cheese, balsamic vinaigrette

SECOND COURSE

- **Seafood Orzo**
Shrimps, calamari, clams, mussels, Pomodoro & light pesto sauce
- **Petite Filet Mignon 6 oz (10 oz +\$15)**
Served with potato & vegetables
 - **Braised Short Ribs**
Slowly braised in red wine, served with potatoes and vegetables
- **Pork Chop Valdostana**
Stuffed with spinach, prosciutto, mozzarella, mushroom-marsala w.sauce
- **Lobster Tail 4oz & Shrimps**
Broiled, served over saffron risotto
 - **Lobster Ravioli**
Pink vodka sauce
- **Veal Calabrese**
Sautéed scallopini, capers, fresh oregano, Calabrian chili flakes, white wine cream sauce
- **Sirloin Steak Dry aged PRIME (+\$30)**
Served with potatoes & vegetables
 - **Chicken Speziato**
Sautéed chicken breast, baby shrimps, scallions, cherry peppers, mozzarella, lemon butter sauce
 - **Chicken Parmigiano**
Served with Capellini pasta, garlic & oil
- **Filet of Sole Oreganata**
Served with potato & vegetables
- **Pappardelle Bolognese**
Traditional meat sauce, shaved Parmigiano

THIRD COURSE

Cheesecake

Tiramisu

Ice Cream

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

TOTO'S STEAKHOUSE

LONG ISLAND RESTAURANT WEEK

Sunday, April 27 – Sunday, May 4, 2025.

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

FIRST COURSE

- Soup of the Day
- Baked Clams (3 pieces)
- Stuffed Mushrooms (3 pieces)
- Caesar Salad
- Mixed Greens Salad
- Mozzarella in Carrozza

SECOND COURSE

- Gnocchi Alla Funghi
Wild mushrooms, sage, truffle cream sauce, Asiago cheese
- Chicken Marsala
Sautéed chicken breast, mushrooms, Marsala wine sauce
- Pork Chop
Pan-roasted, topped with melted blue cheese, red wine sauce
- Veal Parmigiana
Served with penne pasta
- Rigatoni Siciliana
Roasted eggplant, fresh mozzarella cheese, basil, tomato sauce
- `Chicken Capricciosa
Topped with tricolore salad, shaved parmesan cheese
- Filet of Sole Francese
Lemon, butter, white wine sauce served with potato & vegetables
- Veal Manchini
Breaded veal scallopini, prosciutto, roasted peppers, mozzarella, Madeira wine sauce