

TOTO'S STEAKHOUSE
LONG ISLAND RESTAURANT WEEK

Sunday, January 25 – Sunday, February 1, 2026.

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

FIRST COURSE

- **Soup of the Day**
- **Eggplant Balls**
Ricotta cheese, tomato sauce
- **Blue Point Oysters on the Half Shelf**
4 pieces, cocktail sauce.
- **PEI Mussels**
Coconut milk, curry broth
- **Baked Clams (5 pcs)**

- **Fried Calamari**
Spicy marinara sauce
 - **Slab Bacon**
 - **Fried Zucchini**
Spicy mayo
 - **Caesar Salad**
 - **Rustica Salad**
- Endive, radicchio, arugula, mandarin, raisins, almonds, blue cheese, balsamic vinaigrette

SECOND COURSE

- **Seafood Cavatelli**
Shrimp, calamari, clams, and mussels
in a pink cognac sauce

- **Veal Manchini**
Sautéed scallopini, prosciutto, mozzarella
cheese, roasted peppers, light Madeira
wine-tomato sauce

- **Petite Filet Mignon 6 oz**
(10 oz +\$20)
Served with potato & vegetables
- **Lamb Shank**
Slowly braised in red wine, served
with pappardelle pasta
- **Pork Chop Martini**
Parmigiano cheese crust, olives,
Martini Bianco, lemon-butter sauce

- **Sirloin Steak Dry aged PRIME (+\$30)**
Served with potatoes & vegetables
- **Chicken Saltimbocca**
Sautéed chicken breast, prosciutto, sage, spinach, white wine sauce
- **Chicken Parmigiano**
Served with Capellini pasta, garlic & oil

- **Shrimp Oreganata**
Tomatoes, scallions, asparagus, linguini pasta, white wine sauce
- **Lobster Ravioli**
Pink sauce

- **Filet of Sole Francese**
Served with potato & vegetables
- **Gnocchi Salsiccia**
Mix sausages, sun-dried tomato, broccoli rabe, garlic & oil

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, January 25 – Sunday, February 1, 2026.

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

- Cavatelli 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
- Spaghetti Bolognese
Traditional meat sauce, shaved Parmigiano cheese
- `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