

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
- **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
- **Shrimp Oreganata**
Tomatoes, scallions, asparagus, linguini pasta, white wine sauce
 - **Lobster Ravioli**
Pink sauce
- **Veal Manchini**
Sautéed scallopini, prosciutto, mozzarella cheese, roasted peppers, light Madeira wine-tomato 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
- **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

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
- Spaghetti Bolognese
Traditional meat sauce, shaved Parmigiano cheese
- Chicken Marsala
Sautéed chicken breast, mushrooms, Marsala wine sauce
- 'Chicken Capricciosa
Topped with tricolore salad, shaved parmesan cheese
- Pork Chop
Pan-roasted, topped with melted blue cheese, red wine sauce
- Filet of Sole Francese
Lemon, butter, white wine sauce served with potato & vegetables
- Veal Parmigiana
Served with penne pasta
- Veal Manchini
Breaded veal scallopini, prosciutto, roasted peppers, mozzarella, Madeira wine sauce