

**LONG ISLAND RESTAURANT WEEK**  
**THREE COURSE DINNER**

**\$ 4 6**  
PER PERSON

**A P P E T I Z E R**

(CHOOSE ONE)

**Soup of the Day**

**Frito Misto:** Fried Calamari, Shrimp, Zucchini, Yellow Squash served with Spicy Marinara Sauce

**Pot of Mussels:** Served in your choice of Marinara or White Wine Garlic Sauce

**Romaine Caesar Salad:** Hearts of Romaine & Toasted Garlic Croutons Tossed in a Traditional Caesar Dressing, Parmesan Cheese Shavings

**The Fox Garden Salad:** A Blend of Seasonal Vegetables and Green Fields, Crumble Parmigiano Reggiano Dressed with White Balsamic Vinaigrette

**French Onion Soup:** Caramelized Onions, Beef Broth, topped with a Toasted Baguette Slice Coated in Melted Cheese

**Baked Clams:** Little Neck Clams, Fresh Herb Seasoned Breadcrumbs

**Artichoke Toscano:** Long Stem Baby Artichoke Heart, Crispy Panko Breading, Spicy Chili Remoulade

**E N T R É E**

(CHOOSE ONE)

**Twin Lobster Tails\*:** Steamed or Broiled Served with Potato of the Day & VOD (+25)

**Surf & Turf\*:** 5oz. Filet Mignonette with Port Wine Sauce & Maine Lobster Tail Served with Potato of the Day & VOD (+14)

**Veal Scaloppini Porcini:** Veal Scaloppini in a Porcini Mushroom Sauce Served with Potato of the Day & VOD

**Chicken and Eggplant Sorrento:** Stack of Chicken Breast, Eggplant, Melted Mozzarella, Fresh Tomato Sauce Served with a Side of Angel Hair Pasta

**Filet Mignon\*:** Certified Black Angus 9 oz. Red Wine Reduction (+19)

**Farfalle Meraviglia:** Farfalle Pasta Sautéed Chicken, Shallots, Mushrooms, English Peas, Parmesan Cheese in a Light Pink Sauce

**North Atlantic Salmon:** Pan Seared Topped with Mango Salsa, Served with Jasmine Rice & VOD

**Orecchiette Barese:** The "Little Ear" Shaped Pasta with Spinach, Sundried Tomatoes & Italian Sausage, Garlic & Oil

**Burrata Ravioli:** Served in a choice of Marinara, Bolognese, Vodka or Alfredo Sauce

**Free Range Chicken:** Half Chicken Pan Seared. Baked & Basted with Natural Juices

**D E S S E R T**

(CHOOSE ONE)

**Homemade Tiramisu**

**Chocolate Gelato**

**Vanilla Gelato**

**New York Cheesecake**

Beverages not included. Cannot be combined with other offers. | Excludes holidays, private parties, take out. 10-person maximum per table. \$15.00 sharing fee. Please advise your server of any allergies or dietary restrictions. These items (\*) are cooked to your specifications. Consuming raw or undercooked seafood, shellfish or eggs may increase your risk of foodborne illness.