

**LONG ISLAND RESTAURANT WEEK
JANUARY 29 TO FEBRUARY 5, 2023
THREE COURSE MENU
\$ 44.00 MENU**

APPETIZERS (CHOICE OF ONE)

- ORGANIC LONG ISLAND PUMPKIN SOUP WITH FRESH SHRIMPS AND CROUTONS
- FENNEL SALAD WITH ARUGOLA SLICED ORANGE PINUTS GOLD RAISIN PUMPKIN SEEDS, APPLE VINAGRETTE DRESSING
- HOMEMADE SOFT POLENTA WITH IMPORTED FONTINA CHEESE TOPPED WITH STEW LUCANICA SAUSAGE IN RED WINE TOUCH TOMATO SAUCE AND PECORINO ROMANO CHEESE
- FRESH WHOLE CALAMARI FILLED WITH SAUTEED BROCCOLI DI RABE AND PROVOLA CHEESE, GRILLED, TOPPED WITH PIASTACHIO WHITE WINE REDUCTION AND CALIFLOWER CREAM
- BURRATA OVER 24 MONTHS AGED PROSCIUTTO CRUDO DI PARMA, PEELED BEEFSTEAK TOMATO, ROASTED RED PEPPERS, PESTO SAUCE REDUCTION ADD. \$ 14.00
- FRESH YELLOWFIN TUNA CARPACCIO, TOPPED WITH AVOCADO MOUSSE, BRUSSELS SPROUT SALAD AND HOMEMADE POTATOES CHIPS ADD. \$ 9.00

MAIN COURSE (CHOICE OF)

- HOMEMADE TAGLIATELLE WITH VELVET ZUCCHINI CREAM FRESH HERBS AND WHITE PACIFIC SHRIMP
- SWORDFISH GRILLED TOPPED WITH SAUTEED FRESH FAVA BEANS GRAPE TOMATO FRESH CORN, SIDE MASHED POTATOES
- LAMB SHANK STEW IN WHITE WINE WITH FRESH HERBS, CARROTS, CELERY, RED ONIONS, SIDE SOFT POLENTA
- IBERIAN PORK LOIN SCALOPPINE SAUTEED IN WHITE WINE CAPPERS TOUCH OF LEMON, SIDE MASHED POTATOES AND SPINACH
- HOMEMADE LASAGNE WITH ASPARAGUS, BESCIAPELLA SAUCE, FRESH HERBS, PECORINO ROMANO CHEESE ADD. \$ 8.00
- BONE-IN VEAL CHOP BUTTERFLY PARMIGIANA STYLE, SIDE SOFT POLENTA OR TOPPED WITH ARUGOLA SALAD GRAPE TOMATO RED ONIONS SALAD ADD. \$ 24.00
- RACK OF LAMB GRILLED TOPPED WITH BOURBON REDUCTION, SIDE ROASTED BRUSSELS SPROUT CARROTS CAULIFLOWER IN GARLIC OLIVE OIL SHALLOTS ADD. 24.00

HOMEMADE DESSERT (CHOICE OF)

- HOMEMADE TIRAMISU
- HOMEMADE PANNA COTTA WITH FRESH BERRY SAUCE
- HOMEMADE CHOCOLATE BROWN WITH VANILLA GELATO
- HOMEMADE STRUDEL FILLED WITH BANANA STROWBERRY IN ORANGE SAUCE WITH HEZENULT CREAM, SERVED WITH HOMERMADE WHIPPED CREAM ADD. \$ 8.00

