

**LONG ISLAND RESTAURANT WEEK
THREE COURSE MENU \$ 44
WEEK OF NOVEMBER 6**

APPETIZERS (CHOICE OF)

- ORGANIC LONG ISLAND PUMPKIN SOUP WITH FRESH SHRIMPS AND CROUTONS
- BRUSSELS SPROUT SALAD WITH TOASTED ALMONDS, SLICED APPLE 12 MONTHS AGED MANCHEGO CHEESE, EXTRA VIRGIN OLIVE OIL APPLE VINEGAR DRESSING
- HOMEMADE LAMB MEAT BALLS OVER ARUGOLA TOPPED WITH HOMEMADE BRANDY LIGHT CREAM SAUCE
- FRESH WHOLE CALAMARI FILLED WITH SAUTEED BROCCOLI DI RABE AND PROVOLA CHEESE, GRILLED, TOPPED WITH PIASTACHIO WHITE WINE REDUCTION
- HOMEMADE THIN SLICED ROASTED ROLLED PORK ROMAN STYLE WITH FRESH HERBS, TOPPED WITH RED ROASTED PEPPERS GRAPE TOMATO AND BASIL
- BURRATA OVER 24 MONTHS AGED PROSCIUTTO CRUDO DI PARMA, CONFIT GRAPE TOMATO, BRAISED YELLOW SQUASH, PESTO SAUCE REDUCTION ADD. \$ 9.00
- SARDINES IN SAOR "light fried sardines, braised white onions, pine nut, gold raisins" SERVED WITH FENNEL ARUGOLA IN ORANGE DRESSING ADD. \$ 9.00

MAIN COURSE (CHOICE OF)

- HOMEMADE TAGLIATELLE WITH BRAISED PUMPKIN CREAM SAUCE, FRESH HERBS AND SHRIMPS
- RIGATONI WITH EGGPLANT TOMATO SAUCE AGED SALTED RICOTTA CHEESE AND BASIL
- SWORDFISH GRILLED TOPPED WITH SAUTEED FRESH FAVA BEANS GRAPE TOMATO FRESH CORN, SIDE MASHED POTATOES
- CONFIT DUCK LEG WITH FRESH HERBS PEPPER CORN, SIDE CHESTNUTS MASHED POTATOES ROASTED CARROTS
- PORK LOIN SCALOPPINE SAUTEED IN WHITE WINE CAPPERS TOUCH OF LEMON, SIDE SOFT POLENTA
- BONE-IN VEAL CHOP BUTTERFLY PARMIGIANA STYLE, SIDE SOFT POLENTA OR TOPPED WITH ARUGOLA SALAD GRAPE TOMATO RED ONIONS SALAD ADD. \$ 19.00
- RACK OF LAMB GRILLED TOPPED WITH BOURBON REDUCTION, SIDE ROASTED BRUSSELS SPROUT CARROTS CAULIFLOWER IN GARLIC OLIVE OIL SHALLOTS ADD. 18.00

HOMEMADE DESSERT (CHOICE OF)

- HOMEMADE TIRAMISU
- HOMEMADE RICOTTA CHEESE CAKE WHIPPED CREAM CHOCOLATE SAUCE
- HOMEMADE PANNA COTTA WITH FRESH BERRY SAUCE
- HEZNULT GELATO AFFOGATO WITH GRAND MARNIER ADD. \$ 8.00

