



## THREE COURSE PRICE FIXE MENU

L.I. RESTAURANT WEEK: APRIL 23rd - 30th

**\$44.00**

### First Course

#### CHICKEN DUMPLINGS (STEAMED OR PAN FRIED)

Yamasa Brewed Soy & Black Rice  
Vinegar, Ginger & Scallion Sauce

#### FLASH FRIED CALAMARI

Spicy Marinara, Roasted Garlic Lemon  
Aioli

#### CAESAR SALAD

Romaine Lettuce, Focaccia  
Croutons, Shaved Pecorino,  
Boquerones Caesar Dressing

#### CRISPY EGGPLANT CHIPS

Wildflower Honey, Sea Salt, Sage

#### NEW ENGLAND CLAM CHOWDER SOUP

Clams, Creamy Potatoes, Oyster Crackers

#### ROASTED BRUSSEL SPROUTS

Cherries, Juniper Honey,  
Pecorino

### Second Course

#### BAROLO WINE BRAISED SHORT RIBS (+ \$14)

Black Truffle Garlic Mashed  
Potatoes, Rainbow Carrots, Barolo  
Jus

#### TAGLIATELLE AL LA SCAMPI (+ \$10)

Gulf Shrimp, Garlic, Sicilian Lemon,  
Citron Infused Olive Oil, Cherry  
Tomatoes, Lemon Zest, Panko

#### RICOTTA GNOCCHI

Crumbled Italian Sausage,  
Fennel, San Marzano,  
Tomatoes, Ricotta Salata,  
Fresh Basil

#### BURRATA RAVIOLI

Creamy Vodka Sauce, Shallots,  
Pecorino Romano, Italian Basil

#### TRUFFLE PANKO CHICKEN

Panko Crust, Crispy Potatoes, Truffle  
Cream, Parmesan, Fennel & Herb Salad

#### MARINATED SLICED SKIRT STEAK (+ \$16)

Truffle Parmesan Fries

#### WILD SALMON (+ 12)

Asparagus, Cipollini Onions, Forest  
Mushrooms, Herbs, Lemon Verbena  
Aioli

#### SPAGHETTI MYKONOS

Roma Tomatoes, Kalamata Olives,  
Capers, Crumbled Feta, Garlic and  
Herbs, Basil Marinara

#### ROASTED STUFFED PORK LOIN

Apple & Cranberry Pecan  
Stuffing, Pomegranate Glaze,  
Sweet Potato Mash

### Dessert

Choice of TIRAMISU or DARK CHOCOLATE PEANUT BUTTER MOUSSE

*Please no substitutions and no sharing*

Saturday – Available before 7PM only | Tax & Gratuity Additional - 20% added to parties 6+

4% Processing fee added if payment is processed with credit card.

