

Long Island Restaurant Week



Smithtown Bistro & Pub

APRIL 26-- MAY 3

3 COURSE DINNER \$46

APPETIZERS

Fried Pickles

Potato Balls

Spinach Artichoke Dip
Bruschetta topped with Italian
tomato salad on toasted Tuscany
bread

Spicy Korean BBQ Sauce Wings

Shrimp Scampi Flat Bread

Whipped ricotta topped with
hot honey lemon zest on a
toasted crostini

Soup of the Day

DESSERTS

Creme Brulee

Outrageous Chocolate Cake

Cannoli's

ENTREE'S

Eggplant Rollatini Fried eggplant
stuffed with Ricotta & Mozzarella

8oz Filet Mignon topped with Marsala
Sauce served with vegetables and
mashed potatoes. +10

Chicken Saltimbucca Chicken Breast
With Prosciutto Sage in a white wine
lemon butter sauce over sautéed
spinach topped with mozzarella

Homemade Ricotta Gnocchi in
a Bolognese sauce

Horse Radish Crusted Salmon Crusted
Salmon with a lemony Creme fraiche
with vegetables & mashed potatoes

Flounder Piccata Capers, tomato, basil,
white wine butter sauce, mixed Vegetables
& mashed potatoes

