

TOTO'S STEAKHOUSE

LONG ISLAND RESTAURANT WEEK

Sunday, April 23 - Sunday, April 30 2023

3 – Course Prix Fixe Dinner Menu \$44pp++

FIRST COURSE

- **Soup of the Day**
- **Fried Calamari**
Served with spicy marinara sauce
- **Baked Clams**
Seasoned breadcrumbs, lemon-butter sauce
- **Slab Bacon**
- **Caesar Salad**
Romaine hearts, homemade croutons, Parmigiano cheese
- **Buffalo Mozzarella Caprese**
Beefsteak tomato, roasted red peppers, basil, e.v.o.o. , balsamic glaze

SECOND COURSE

- **Gnocchi Contadina**
Homemade potato gnocchi, chunks of filet mignon, mushrooms, arugula, sundried tomatoes, brandy cream sauce
- **Petite Filet Mignon 6 oz. (10 oz. +\$15)**
Served with mashed potato & vegetables
- **Grilled Salmon Filet**
Served with mashed potato & vegetables
- **Veal Marsala**
Veal scaloppini, mixed mushrooms, Marsala wine sauce
- **Seafood Black Linguini**
Shrimps, clams, mussels, calamari, squid ink linguine, Fra Diavolo sauce
- **Sirloin Steak Dry aged PRIME (+\$20)**
Served with mashed potato & vegetables
- **Stuffed Chicken Breast**
Prosciutto, spinach, mozzarella cheese in a sweet Barolo wine sauce. Served with mashed potato & vegetables
- **Shrimp Scampi**
Scampi sauce over saffron risotto

THIRD COURSE

Cheesecake

Tiramisu

Vanilla or Chocolate Ice Cream

Drink Specials

Beers	\$5	House liquor Mix-drinks	\$10
House wines by the glass	\$8	House Liquor Martinis	\$12

Sales tax and Gratuity NOT included.
No sharing/ No substitutions please

LONG ISLAND RESTAURANT WEEK

Sunday, April 23 – Sunday, April 30 2023

2-Course Prix Fixe Lunch Menu \$22pp++

FIRST COURSE

- Soup of the Day
- Baked Clams (4 pieces)
- Caesar Salad
- Mixed Green Salad

SECOND COURSE

- Penne Vodka
Creamy tomato/vodka sauce
- Chicken Piccata
Pounded thin, sautéed in lemon, white wine, capers sauce. Served with potatoes and vegetables
- Sole Francese
Broiled, white wine, lemon, butter sauce. Served with potatoes and vegetables
- Filet of Sole Oreganata
Oregano breadcrumb, white wine, lemon, butter sauce. Served with potatoes and vegetables
- Spaghetti Bolognese
Traditional meat sauce
- Chicken Marsala
Pounded thin, sautéed in Marsala wine-mushroom sauce. Served with potatoes and vegetables
- Pork Chop
Grilled, single cut, with cherry peppers and Port wine sauce. Served with potatoes and vegetables
- Veal Colombo
Pounded, breaded, topped with prosciutto, sliced fresh tomato, melted mozzarella, pink cognac sauce. Served with potatoes and vegetables

Drink Specials

Beers	\$5	House liquor Mixed drinks	\$8
House wines by the glass	\$8	House Liquor Martinis	\$10