



RESTAURANT WEEK **DINNER** MENU

Long Island's Fall 2024 Restaurant Week October 27th – November 3rd
(Offered only until 7PM on Saturday)

\$39 per person

APPETIZERS

BUTTERNUT SQUASH SOUP

Toasted pepitas, crème fraiche

EGGPLANT PARMESAN

Ricotta, lemon zest, grana Padano, mozzarella, tomato sauce

BABY GEM CAESAR

White anchovy, garlic crumbs, parmesan snow

DUCK SPRING ROLL

Sweet chili sauce

PUMPKIN RAVIOLI

Cinnamon brown butter, sage, toasted walnuts, pecorino Romano

MAIN COURSE

PAPPARDELLE BOLOGNESE

Braised short rib, veal & pork, melted burrata

PAN ROASTED ICELANDIC COD

Sauteed artichokes, cherry tomato, zucchini,
spinach, olive & caper tapenade

CHICKEN SCARPARELLO

Roasted peppers, onion, sweet sausage, rosemary, lemon, potatoes

ROASTED BERKSHIRE PORK CHOP

Roasted potatoes, broccoli rabe, cherry pepper vinegar sauce

GRILLED ANGUS HANGER STEAK

Mashed potatoes, grilled asparagus, cabernet jus

DESSERT

CHOCOLATE CHIP COOKIES

Vanilla whipped cream, powdered sugar

PROFITEROLES

Vanilla ice cream, chocolate sauce

PISTACHIO CRÈME BRULEE

WARM CHOCOLATE CAKE

Vanilla ice cream, strawberry sauce

ICE CREAM OR SORBET

Chocolate, Vanilla, Raspberry, Black Cherry

(No substitutions due to special pricing)