



## RESTAURANT WEEK **DINNER** MENU

Long Island's Winter 2025 Restaurant Week January 26<sup>th</sup> – February 2<sup>nd</sup>  
(Offered only until 7PM on Saturday)

**\$39 per person**

### APPETIZERS

#### **TUSCAN KALE & WHITE BEAN SOUP**

Sweet Italian sausage, carrots, leeks, tomato, parmesan

#### **WINTER SALAD**

Baby spinach, roasted butternut squash, pomegranate, almonds, goat cheese,  
red onion, dried cranberry, maple balsamic vinaigrette

#### **DUCK TACO**

Red cabbage, shaved radish, green onion, cilantro, avocado cream, chipotle aioli

#### **CREAMY POLENTA**

Sauteed mushrooms, poached egg, crispy sage, pecorino Romano

### MAIN COURSE

#### **GRILLED CHICKEN PAILLARD**

Steamed Italian farro, grilled artichokes, arugula, fennel, orange, lemon caper vinaigrette

#### **SPICY MEZZE RIGATONI**

Crisp pancetta, red pepper flakes, tomato ragu, basil

#### **PAN ROASTED MONKFISH**

Porcini mushroom risotto, sauteed baby spinach, tomato fondue

#### **MARINATED GRILLED HANGER STEAK**

Ratatouille, garlic mashed potatoes, peppercorn sauce

#### **PROSCIUTTO & SAGE WRAPPED PORK TENDERLOIN**

Roasted Brussels sprouts, caramelized apples, sweet potato puree, sauce Robert

### DESSERT

#### **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*

*\*Please inform your server of any food allergies*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*