

Winter Long Island Restaurant Week

January 27nd to February 3rd

Antipasti

- Today's Soup
Or
Slowly Simmered Meatballs/Ricotta/Tomato/Basil
Or
"Almost" Caesar Salad/Romaine/Radicchio/Garlic Croutons/Shaved Reggiano
Or
Roasted Beets/Wild Arugula/Whipped Goat Cheese/Aged Balsamic (\$2. Supplemental)
Or
Three Cheese Arancini/Fontina/Mozzarella/Pecorino/Pomodoro
Or
Sautéed Cauliflower/Pine Nuts/Raisins/Pecorino
Or
Pan Seared Crab Cake/Tomato/Basil/Petite Herb Salad/Roasted Pepper Remoulade (\$4. Supplemental)
Or
Charred Octopus/Seedless Grapes/Fingerling Potatoes/Capers/Red Onion/Black Olive/Vinaigrette (\$4 Supplemental)

Primi and Secondi

- Braised Short Ribs/Mashed Potato/Roasted Green Beans/Pickle Onion/
Or
Chicken Scarpa/Sweet Italian Sausage/Artichokes/Lemon/Garlic/Cherry Pepper/Roasted Red Potato/Broccoli Rabe
Or
Seared Salmon/ Ratatouille/Israeli Cous Cous/Balsamic Drizzle
Or
Orrechiette/Spicy Veal Sausage/Tomato/Pecorino
Or
Rigatoni Toscano/Wild Mushroom/Spicy Vodka Tomato Cream Sauce
Or
Linguine/Shrimp/Crab Meat/Garlic/Chilies/Lemon/Arugula
Or
* Prime NY Strip Steak/Olive Oil/Roasted Potatoes/Vegetables (\$8. Supplemental)
Or
Butternut Squash Ravioli/Sun Dried Tomatoes/Spinach/Sage/Garlic Butter

Dolci

- Tiramisu/Cocoa Powder/Caramel Sauce/Blueberries
Or
Flourless Chocolate/Chocolate Sauce
Or
Blueberry Cheesecake

\$29.95

A La Carte Items

Pizza

- Pizza di Giorno/mp.
Tomato/Basil/Mozzarella/16.
Catapano Farm's Goat Cheese/Olive/Roasted Garlic/Mushrooms/Marinated Tomato/Rosemary/17.
Mushroom/Fontina/White Truffle Oil/16.
Spicy Veal Sausage/Tomato/ Basil/Mozzarella/18.
Figs/Prosciutto/Fontina/Arugula/Reggiano/Balsamic 17.
Shrimp/Roasted Peppers/Mozzarella/Basil 18.
Whole Wheat 2.

Formaggi & Carni

- Salumi and Cheese Plate/Chef's Selection of Italian Meats and Cheeses/ /Fig Jam
21.