

RISTORANTE GEMELLI

JOIN US FOR LONG ISLAND RESTAURANT WEEK

Fall 2018

November 4, 2018 – November 11, 2018

Antipasti **(Choice of One)**

Melanzane fritte ... Panko breaded pan seared eggplant medallions, with ricotta and parmesan cheese, cherry tomatoes in a sweet moscato white wine vinaigrette

Smoked Mozzarella in Carozza...Breaded smoked mozzarella, prosciutto, and sage, with marinara sauce

Steamed mussels...Mussels with pancetta, fennel, in a white wine garlic broth

Butternut squash soup ...Garnished with granny smith apples, lemon crème fresh

Insalata ... Caramelized pancetta and fennel salad, mixed greens, peppers, plum tomatoes, in a sweet balsamic vinaigrette with breaded goat cheese

Pranzo **(Choice of One)**

Cavatelli Treviso... Fresh cavatelli pasta, sautéed crumbled hot and sweet sausage, radicchio, and red onion toasted walnuts, in a garlic white wine sauce topped with shaved parmigiana cheese

Linguini Gamberi..Linguini fini, sautéed shrimp, roasted plum tomatoes, leeks, shaved carrots, in a roasted garlic basil white wine sauce

Pollo ... Stuffed French chicken breast with eggplant, spinach, prosciutto, served with vegetable risotto topped with chicken jus

Pesce...Pan seared salmon served with a sweet carrot puree, herb roasted fingerling potatoes, in a red wine burblanc

Maiale... Braised pork medallion served with a creamy gorgonzola polenta and roasted Brussel sprouts

Dolci **(Choice of One)**

Chocolate Lava cake with vanilla bean icecream and raspberry sauce

Sicilian Cassatelle: Cannoli cream filled half-moon shaped pastry

Regular Coffee or Tea

No Substitutions

\$29.95 PER PERSON PLUS TAX