



# Long Island Restaurant Week 2018 Sample Menu

## FOR YOUR BREAD

Sundried Tomato Tapenade \$4 per topping  
Seasoned Ricotta  
Whole Marinated Olives

## APPETIZER

Fennel Chestnut Soup  
Bibb Lettuce with Walnuts, Pickled Red Onion, and Gorgonzola  
Farro Salad with Beets and Feta  
Roasted Cauliflower with Bagna Cauda Vinaigrette  
Burrata Cheese over Squash Caponata  
Frito Misto di Mare; Fried Calamari, Fried Shrimp, and Fried Clams  
Crisp Farm Egg over Creamy Polenta with Bacon Jus  
Meatballs Braised in Tomato over Creamy Polenta

## HOUSE MADE PASTA Appetizer Size (small) / Entrée Size (large)

Butternut Squash Ravioli with Tuscan Kale and Parmesan Sage Brodo  
Lumache Pasta with Shrimp, White Beans, and Broccoli Rabe  
Gemelli with Pork Shoulder Ragu  
Pappardelle Bolognese

## ENTRÉE

Eggplant Parmigiano  
Roasted Cod with Sunchoke Puree, Mushroom, and Hazelnut Vinaigrette  
Arctic Char with Kabocha Squash Chowder  
Roast Organic Chicken Breast with Sweet Potato Diavola  
Lasagna Bolognese  
Pork Milanese with Taleggio Semolina and Bacon Jus  
Duo of Beef with Autumn Vegetable Ragu

## Long Island Restaurant Week Fall 2018

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**THREE COURSE \$29.95 per person OR FOUR COURSE \$39.95 per person**

**Three Course Prix Fixe (Two Items from This Menu and One Dessert)**

**Appetizer, Entrée, and Dessert or Appetizer, Large Pasta, and Dessert or Small Pasta, Entrée, and Dessert**

**OR**

**Four Course Prix Fixe (Three Items from This Menu and One Dessert)**

**Appetizer, Small Pasta, Entrée, and Dessert**

**~ We are unable to offer substitutions, split checks, or shared plates~**

**\*Promotional Coupons and Costco Gift Cards will not be accepted at this time\***

20% gratuity will be charged to parties of EIGHT or more

\*Consuming raw or undercooked items may increase your risk of foodborne illness

**\*\*\*\*\* We do not accept credit cards \*\*\*\*\***