



## Long Island Restaurant Week Spring 2021 Sample Menu

### FOR YOUR BREAD ~ 4

Seasoned Ricotta  
Whole Marinated Olives  
Sundried Tomato Tapenade

### APPETIZER

Bibb Lettuce with Spiced Walnuts and Gorgonzola  
Spring Pea Salad with Marinated Pecorino, Lemon, and Grilled Bread  
Farro with Beets and Feta  
Burrata with Spring Peas and Carta di Musica  
Fritto Misto; Fried Shrimp, Fried Clams, and Fried Calamari over Garlic Aioli  
Crisp Farm Egg with Smoked Brisket and Taleggio Semolina\*  
Duck Liver Mousse with Orange Mostarda  
Prosciutto di Parma with Roasted Asparagus and Arugula  
Meatballs Braised in Tomato over Creamy Polenta  
Risotto Balls stuffed with Bolognese

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

Smoked Ricotta Ravioli with Spring Peas and Lemon  
Spaghetti with Shrimp, Spring Garlic, and Chilis  
Cavatelli with Short Rib Ragu  
Rigatoni with Pork Ragu

### ENTRÉE

Eggplant Parmigiano  
Roasted Cod with Spring Vegetable Ragu  
Organic Chicken Breast with Leek Bread Pudding and Bacon Broth  
Duck Confit and Pork Belly with Carrot and Mushroom  
Red Wine Braised Short Ribs with Potato Puree and Greens  
Lasagna Bolognese  
Pork Milanese with Fingerling Potatoes and Taleggio Fonduta

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### Long Island Restaurant Week in house menu

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**Three Course Prix Fixe:** Appetizer (or small Pasta)/Entrée (or large Pasta)/Dessert ~ \$35

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*We are unable to accommodate modifications or substitutions*

**\$50 Costco gift cards will not be accepted during Restaurant Week**

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

*We welcome you to bring your own wine,*

**We do not allow any other outside food or beverage**

**~ please inform your server if a person in your party has a food allergy~**