



**WINTER LONG ISLAND RESTAURANT WEEK
SUNDAY 01/21 TO SUNDAY 01/28 : 3 COURSES \$28**

ANTIPASTI

Soup of the Day

**Rugula e Pomodori
Balsamic Vinaigrette & Shaved Ricotta Salata**

**Fritto di Carciofini
Sautéed Baby Artichokes & Basil Pesto**

**Polenta con Funghi
Soft Polenta with Sauteed Wild Mushrooms**

**Crab Cake
With Frisee & Apple Salad \$4 supplement**

**Tuna Tartare
Avocado Salad, Cucumber & Organic Potato Chips \$7 supplement**

SECONDI

**Pumpkin Ravioli
Butter & Sage Sauce, Amaretto Cookie Dust & Shaved Parmigiano**

**Free-Range Bell & Evans Chicken on the Bone
Roasted Potatoes, Lemon/Rosemary Sauce & French String Beans**

**Gamberi e Carciofini
Sauteed Tiger Shrimp, Baby Artichokes, Jasmine Rice & French String
Beans**

**Risotto con Funghi
Arborio Rice, Mixed Mushrooms, Black Truffle Butter, & Parmigiano**

**Salmon
Roasted Root Vegetables, Sautéed Baby Spinach
& Horseradish Cream Sauce \$6 supplement**

**Long Island Duck Breast
Tart Cherry Sauce, Wild Rice & Broccoli Rabe \$5 supplement**

DOLCI

Classic Tiramisú with Chocolate Shavings

Artisanal Trio of Gelato

Trio of Sorbet

Brioche Bread Pudding with Sea Salt Caramel Gelato

***No Substitutions
Menu Subject to Change
Saturday Must be Sat by 6:30pm***