



FALL 2019 DINE HUNTINGTON RESTAURANT WEEK
OCT 13TH -20TH 3-COURSE PRIX FIXE: \$29.95

ANTIPASTI

Eggplant Parmigiana

Arugula, Cherry Tomatoes & Parmigiano

Tomato, Mozzarella & Basil

Baby Artichokes alla Romana

Polenta with Sauteed Wild Mushrooms

Speck, Artichokes & Shaved Parmigiano \$4 supplement

Beets Salad with Bibb Lettuce, Farro, Zucchini & Robiola Cheese \$4 supplement

Tuna Tartare, Avocado Salad & Wasabi Aioli \$4 supplement

SECONDI

Spaghetti Vongole

Manila Clams, Roasted Garlic & Habanero Chile

Gnocchi

with Nonna Alba's Bolognese Sauce

Free-Range Bell & Evans Chicken on the Bone

Roasted Potatoes, Lemon/Rosemary Sauce & French String Beans

Tuna Teriyaki

Carrot Radish Salad & Baby Spinach

Long Island Duck Breast

Sweet Potato, Baby Spinach, Cipolline & Honey/Rosemary Juices \$5 supplement

Bistecca alla Griglia

10 oz. Prime Flat Iron Steak with Peppercorn Sauce & Herbed Fries \$5 supplement

Branzino

Lemon/Caper Sauce, Jasmine Rice & French String Beans \$5 supplement

DOLCI

Artisanal Trio of Gelato or Sorbet

Tiramisu

Panna Cotta of the Day

Flourless Chocolate Cake & Coffee Gelato

No Substitutions | Menu Subject to Change
Saturday Night Last Seating at 6:30pm and Order Must be in by 7pm Latest