



LONG ISLAND RESTAURANT WEEK 2026
JAN. 25TH - FEB. 1ST | 3-COURSE PRIX FIXE: \$46

ANTIPASTI

Classic Caesar Salad

homemade caesar dressing, shaved grana padano & homemade croutons

Fritto di Carciofini

sautéed baby artichokes & basil pesto

Arancini

mushroom mini rice balls with truffle aioli

Parmigiana di Melanzane

eggplant parmigiana, tomato sauce, basil pesto, mozzarella & parmigiano

Tuna Tartare *

raw yellow fin tuna, avocado salad, cucumber & wasabi aioli \$6 supplement

SECONDI

Spaghetti Burrata e Pomodoro

homemade spaghetti, tomato & basil with fresh burrata

Ravioli di Zucca

pumpkin ravioli, butter sage sauce, amaretti dust & shaved parmigiano

Pollo alla Milanese

chicken milanese, arugula & grape tomato salad & parmigiano

Risotto

saffron & peas risotto with tiger shrimp

Branzino alla Piastra

lemon white wine sauce, baby artichokes & caperberries \$9 supplement

DOLCI

Homemade Tiramisu with Chocolate Shavings

Artisanal Trio of Gelato

Flourless Chocolate Cake with Coffee Gelato

No Substitutions | Menu Subject to Change
Saturday Night Last Seating at 6:00pm for Restaurant Week Prix Fixe