



**LONG ISLAND RESTAURANT WEEK 2026**  
**EXTENDED DATES**  
***FEB. 3RD – FEB. 7TH | 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 \$5 supplement

**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*  
*Friday & Saturday Night Last Seating at 6:00pm for Restaurant Week Prix Fixe*