JONATHAN'S
RISTORANTE

LONG ISLAND RESTAURANT WEEK 2026
NOV. 1ST – 8TH | 3-COURSE PRIX FIXE: $48

ANTIPASTI

Classic Caesar Salad
homemade caesar dressing, shaved grana padano & homemade croutons

Insalata di Biétole
beets, whipped goat cheese, walnuts, grilled pear & white balsamic vinaigrette

Fritto di Carciofini
sautéed baby artichokes & basil pesto

Arancini
mushroom mini rice balls with truffle aioli

Burrata
blood orange, pistachio & balsamic glaze $6 supplement

Tuna Tartare *
raw yellow fin tuna, avocado salad, cucumber & wasabi aioli $8 supplement

SECONDI

Pappardelle Bolognese
nonna alba's bolognese sauce

Ravioli di Zucca
pumpkin ravioli, butter sage sauce, amaretti dust & shaved parmigiano

Pollo
chicken breast, brussel sprouts, potatoes, baby carrots with garlic & herbs own juices

Branzino
tomato, olives, capers & basil sauce, with broccolini & jasmine rice

Organic Scottish Salmon *
horseradish cream sauce, baby spinach & roasted root vegetables $8 supplement

8 oz. Filet Mignon *
roasted potatoes with black truffle sauce $14 supplement

DOLCI

Homemade Tiramisu with Chocolate Shavings

Artisanal Trio of Gelato

Vanilla Bean Panna Cotta with Fresh Berries

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