

Long Island Restaurant Week

January 28th through February 4th \$46 per person choice of appetizer, entree and dessert

Appetizers

Chicken Meatballs

With roasted onions, artichoke hearts and spinach topped with a lemon sauce with capers.

Spinach Mushroom Polenta Cake

Topped with shredded short rib and pickled red onions.

Vegetable Waffle Burrata

Zucchini, carrots and spinach waffle with burrata and truffle balsamic drizzle.

Pork Belly Potato Skins

Jalapeno bacon and pineapple bits with lime cilantro sour cream.

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Entrees

Chicken Rigatoni

Grilled chicken, mushrooms, roasted tomatoes, peas and carrots in a creamy gorgonzola sauce.

Roasted Duck Breast

Pomegranate guajillo sauce, toasted almonds, butternut squash, roasted corn succotash.

Veal Florentine

Breaded veal cutlet, topped with spinach and melted mozzarella, marsala wine sauce on a bed of mushroom risotto.

Shrimp Fontina

Jumbo shrimp wrapped with fontina cheese and prosciutto served on a bed of ragu di salsiccia, with rosemary fries.

Pork Chop

Italian sausage stuffing, sauerkraut and pan gravy with garlic mashed potatoes.

Desserts

S'mores Brownie

Apple Strudel

Pistachio Gelato

