



L.I. Fall Restaurant Week Menu

\$35 PER PERSON

STARTERS

Homemade Breaded and Fried Mozzarella Pinwheels

Stuffed with prosciutto and fresh basil on a bed of plum tomato sauce and drizzled with basil olive oil

Fried Artichoke Hearts

Served with chipotle aioli

String Bean Salad

Served with sliced beets, red onions, crumbled goat cheese, and sliced almonds, topped with raspberry vinaigrette

Buffalo Calamari

Topped with crumbled bleu cheese

Autumn Bisque

ENTRÉES

Grilled Salmon

Served over pumpkin risotto, topped with grilled asparagus

Sautéed Chicken with Fresh Mozzarella and Smoked Ham

Served over toasted potato gnocchi in a brandy cream sauce

Linguine Fra Diavolo

Mussels, Calamari, and Shrimp in a spicy fra diavolo sauce over linguine

Tortelloni Bolognese

Slow braised ground beef, pork, veal, herbs and tomatoes with a touch of cream topped with ricotta cheese

Braised Short Ribs

Served with mashed potatoes and sautéed spinach in a brown sauce

Veal Panzanella

Breaded veal cutlet topped with diced tomatoes and fresh mozzarella cheese topped with Balsamic vinaigrette and olive oil

Butternut Squash Ravioli

Sautéed in a shallot sage sauce with cranberries and pulled duck

Your server will tell you about today's dessert selections

SORRY, NO SUBSTITUTIONS, NO SHARING

*CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD
ALLERGY.