



LONG ISLAND RESTAURANT WEEK \$46 THREE COURSE PRIX FIXE

MENU SUBJECT TO AVAILABILITY |

first course

SOUP DU JOUR

FRENCH ONION SOUP | +\$6
GF WITHOUT THE BREAD

SIMPLE MIXED GREENS | V
ADD GOAT CHEESE CROSTINI +\$4
HOUSE DRESSING CONTAINS PEANUTS, ALMONDS & SOY

CEVICHE | GF

CHOICE OF WILD SHRIMP OR HEARTS OF PALM
LIME, COCONUT MILK, CILANTRO, ONION, TOMATO, CUCUMBER, PEANUTS & ESPELETTE PEPPER

ESCARGOT

GF WITHOUT THE BREAD

LONG ISLAND DUCK WINGS
BBQ SAUCE | CURRY COLE SLAW

SPAGHETTINI TRAPANESCA

SAUCE OF LOCAL RIPE TOMATOES, BASIL & GARLIC

LITTLENECK CLAMS | GF

STEAMED WITH WHITE WINE & TOUCH OF CREAM
CHEF'S CHORIZO | SPRING PEAS | SHALLOTS

MUSHROOM & BRIE | V | +\$8

PUFF PASTRY & MESCLUN SALAD

sides to share

FRIED ARTICHOKE & SAFFRON AIOLI | 14

FRIED OLIVES & CHILI PASTE-GREEK YOGURT | 14

PORTUGUESE COD CAKES | 14

5J IBERICO JAMON CROQUETTES |

¹⁴second course

CATCH OF THE DAY

DAILY CATCH

COQ A LA BIÈRE

LEG & THIGH BRAISED IN BEER
GLAZED APPLE & TOASTED PINE NUTS

LONG ISLAND DUCK SLIDERS

CURRY COLE SLAW | SPECIAL SAUCE
POTATO POPPERS

ZUCCHINI "SPAGHETTI" | V & GF

BURST GRAPE TOMATOES | FRESH BASIL
ADD FRESH BURRATA +12 OR ADD WILD SHRIMP +15

PORK MILANESE

SICILIAN-PINOLI NUT BREADCRUMB MIXTURE
ARUGULA SALAD, HOUSEMADE GRABISH SAUCE & POTATO POPPERS

BRAISED SHORT RIB PAPPARDELLE | +\$10

HAND CUT PELLEGRINO PAPPARDELLE
SHORT RIB CREAM SAUCE

PURE & SIMPLE

CHOICE OF: CHICKEN BREAST, SHRIMP OR CATCH
LEMON, OLIVE OIL, GARLIC & PARSLEY SERVED WITH MESCLUN SALAD & STRING BEANS ALMONDINE
HOUSE DRESSING CONTAINS PEANUTS, ALMONDS & SOY

VEGAN "SCALLOPS" | GF | +\$12

KING OYSTER MUSHROOMS
CURRY SAFFRON SAUCE | POMEGRANATE SEEDS | SAFFRON BASMATI RICE | SPINACH

Dessert

HOUSEMADE ICE CREAM | GF
DAILY SELECTION

CREPE
VANILLA ICE CREAM | CHOCOLATE SAUCE

continuing restaurant week
every thursday & sunday from 5 to 7pm

V | VEGETARIAN GF | GLUTEN FREE

PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT.

*THIS MENU ITEM CAN BE COOKED TO YOUR LIKING. CONSUMING RAW OR UNDERCOOKED MEAT, FISH OR SHELLFISH MAY INCREASE RISK OF FOODBORNE ILLNESSES.

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE AND SPLIT CHECKS