

# Grasso's

Where Great Food and Great Music Live



## LONG ISLAND RESTAURANT WEEK MENU

Offered Jan 26th to Feb 2nd | \$46 Per Person

| UNTIL 7 PM SATURDAY, FEBRUARY 1ST |

Includes 1 Appetizer, 1 Entrée & 1 Dessert | Additional Tax+ Beverages + Gratuity  
No Sharing, No Substitutions | Not Available for Take-Out

### APPETIZERS

#### SOUP DU JOUR

#### JUMBO LUMP CRAB CAKE

*Roasted Quinoa, Brussel Sprouts,  
Sweet Potatoes, Chipotle Aioli*

#### MUSHROOM STRUDEL

*Asparagus, Mushroom, Blue Cheese,  
topped with Tomato Bruschetta,  
Balsamic Drizzle*

#### CLASSIC CAESER SALAD

*Romaine, Toasted Herb Croutons,  
Parmesan Crisp*

#### BLACK MISSION FIGS (GF)

*Stuffed with Goat Cheese, Wrapped with  
Prosciutto Di Parma, Bed of Baby Arugula,  
Sweet Balsamic Glaze*

MARGARITA \$10  
PINOT GRIGIO \$10  
CABERNET \$10

### ENTREES

#### MONKFISH ALA GRASSO

*Lemon White Wine, Garlic Sauce, Basil, Capers,  
Tomato, Basmati Rice, Sauteed Spinach*

#### LINGUINE FRUITTI DI MARE

*Shrimp, Little Neck Clams,  
PEI Mussel, Light Tomato Broth*

#### FRENCH CHICKEN SCARPARELLO (GF)

*Pan Roasted, Sweet Sausage, Black Olives,  
Garlic, Rosemary Lemon White Wine Sauce  
Roasted Potatoes, Vegetable Medley*

#### GRILLED NY STRIP STEAK \* (GF)

*Melted Blue Cheese, Cabernet Shallot Demi Glace  
Yukon Gold Mashed Potatoes, Vegetable Medley*

#### NEW ZELAND LAMB CHOPS \*

*Dijon, Panko, Cabernet Shallot Demi Glace  
Yukon Gold Mashed Potatoes,  
Vegetable Medley*

#### ZUCCHINI LINGUINI (VEGAN & GF)

*Roasted Butternut Squash, Cauliflower,  
Spinach, Garlic, EVOO, White Truffle Essence*

### DESSERT

HOMEMADE APPLE CRUMB WITH VANILLA GELATO

CHOCOLATE MOUSSE WITH BERRIES & CREAM (GF)