



LONG ISLAND Restaurant Week



APRIL 27 - MAY 4

\$46 THREE COURSE DINNER

SATURDAY - SERVED UNTIL 7:00 PM ONLY

First Course

CRISPY FRIED CALAMARI
CLAMS OREGANATA
CAESAR SALAD
MOZZARELLA CAPRESE
LOBSTER BISQUE
MUSSELS MARINARA
RISOTTO CROQUET OVER BOLOGNESE SAUCE

Second Course

SIRLOIN STEAK PIZZAIOLA
PORK CHOP INFERNO - SWEET & HOT CHERRY PEPPERS
FILET OF SOLE OREGANATA
SALMON SENAPE
LINGUINE WITH WHITE CLAM SAUCE
ORECCHIETTE ALLA BARESE
RAVIOLI AL FUNGHI - BRANDY MUSHROOM CREAM SAUCE
CHICKEN OR VEAL FRANCHESE
CHICKEN OR VEAL PARMIGIANA

Third Course

DESSERT: THREE CHEF SELECTIONS

CURATED BY CHEF VICTOR