



Long Island Restaurant Week

October 27th – November 3th

\$46 - Person Plus Tax & Gratuity

APPETIZERS

JUMBO LUMP CRAB CAKES

Old Bay rémoulade

STUFFED ARTICHOKE

Seasoned breadcrumbs, roasted garlic, parmesan

SKILLET ROASTED BRUSSEL SPROUTS

Brussel sprouts, butternut squash, goat cheese, cranberries,
balsamic drizzle

CALAMARI & MUSSELS ARRABIATA

Calamari, mussels, cherry peppers, spicy pomodoro

AUTUMN SALAD

Roasted butternut squash, candied walnuts, fresh figs,
goat cheese, arugula, apricot vinegarett

ENTREES

CHICKEN CORDON BLEU

Berkshire ham, Gruyere, mustard beurre blanc,
string beans almandine, parmesan potatoes

HOMEMADE CAVATELLI

wild mushroom porcini cream sauce, Spinach,
truffle oil, shaved grana

GERMAN SHORT RIB GOULASH

egg noodles, haus sour cream

BRANZINO PICCATA

caper lemon wine sauce, asparagus,
baby shrimp risotto

DESSERT

OREO MOUSSE PIE

dark chocolate mousse, Oreo crumble

PUMPKIN CHEESECAKE

Whipped cream, caramel sauce, cinnamon

TIRAMISU

Espresso soaked ladyfingers,
mascarpone, cocoa powder

Please, no substitutions, take-out or sharing.

All menus are subject to change.