

Long Island Restaurant Week Menu

\$46 3-Course Fixed Menu Available Sunday, January 26--Sunday, February 2 (Saturday must order by 630pm)

First Course

Soup Of The Night

Simple Mixed Green Salad

red radishes, cherry tomato & sherry-shallot vinaigrette

Classic Caesar Salad

white anchovies, croutons & shaved parmesan

Baby Arugula Salad

shaved fennel, crispy prosciutto, parmesan & sherry vinaigrette

☒ Crispy Fried Calamari

(+\$3) fried okra w/marinara & chipotle aioli

☒ Steamed P.E.I Mussels

(+\$4) crostini & coconut habañoero sauce

☒ Crispy Pork Belly

(+\$5) poached quince & honey vanilla-glaze

Main Course

Vegan Grain Bowl

quinoa, spinach, carrots, butternut squash, cauliflower, peppers, leeks & garlic

Garganelli Pasta Bolognese

slow cooked beef, veal, lamb, san marzano tomatoes & parmesan

Gemelli Pasta, Sausage & Broccoli Rabe

italian sweet fennel sausage, roasted garlic, crushed red pepper, olive oil & parmesan

Fresh Pappardelle Pasta

braised wild boar, kale & roasted red peppers w/boar jus

☒ Freebird Herb Roasted Chicken

(+\$6) fingerling potatoes, roasted carrots & leeks w/herb chicken jus

☒ Market Fresh Fish

(+\$8) daily preparation

☒ Braised Boneless Beef Short Rib

(+\$8) braised red cabbage & creamy mascarpone polenta

Dessert

Bella Dolce Sorbet or Gelato

Vanilla Bean Panna Cotta w/mixed berry compote & toasted pistachios (GF)

Warm Chocolate Brownie w/chocolate miso sauce, roasted walnuts & whipped cream