

REVEL

RESTAURANT & BAR

L.I. Restaurant Week April 27 – May 4

THREE COURSE PRICE FIXE
\$46.00

First Course

CHICKEN DUMPLINGS (STEAMED OR PAN FRIED)

Yamasa Brewed Soy & Black Rice
Vinegar, Ginger & Scallion Sauce

SWEET CORN ARANCINI

Fresh Mozzarella, Italian Herbs,
Basil Marinara

COASTAL SALAD

Arugula Radicchio, Cherry
Tomatoes, Toasted Pepitias,
L.I. Roasted Sweet Corn,
Cotija Cheese, Jalapeno Ranch

CRISPY EGGPLANT CHIPS

Wildflower Honey, Sea Salt, Sage

AVGOLEMONO SOUP

Classic Greek Soup, Shreaded Chicken,
Orzo, Egg Lemon Sauce

FLASH FRIED CALAMARI

Spicy Marinara, Roasted Garlic
Lemon Aioli

Second Course

6 HOUR BRAISED SHORT RIBS (+\$14)

Boneless, Barolo Wine Reduction,
Boursin Cheese Mashed Potatoes,
Chives, Cipollini Onions

TAGLIATELLE AL LA SCAMPI (+10)

Gulf Shrimp, Sicilian Lemon,
Citron Infused Olive Oil, Cherry
Tomatoes, Lemon Zest,
Panko Bread Crumbs

RICOTTA GNOCCHI

Spicy Italian Crumbled Sausage,
Sundried Tomatoes,
San Marzano Pomodoro Sauce,
Fresh Ricotta Con Latte

BURRATA RAVIOLI

Creamy Vodka Sauce, Shallots,
Pecorino Romano, Italian Basil

TRUFFLE PANKO CHICKEN

Panko Crust, Crispy Potatoes,
Truffle Cream, Fennel & Herb Salad

MARINATED SLICED

SKIRT STEAK (+\$16)

Truffle Parmesan Fries

WILD ALASKAN SALMON (+\$12)

Asparagus, Cipollini Onions, Forest
Mushrooms, Herbs, Lemon Verbena
Aioli

TORTELLONI ALLA PANNA

Handmade Stuffed with Ricotta &
Parmigiano Reggiano, Wild
Mushrooms, Roasted Heirloom
Roma Tomatoes, Parma Rosa Sauce

PORK CHOP SCARPARELLO

Potatoes, Cherry Peppers,
Italian Sausage, Garlic

Dessert :

Choice of TIRAMISU or DARK CHOCOLATE PEANUT BUTTER MOUSSE

Please no Substitutions and no sharing

20% Gratuity added to parties 6 or more