

REVEL

RESTAURANT & BAR

L.I. Restaurant Week Jan. 26 – Feb. 2

THREE COURSE PRICE FIXE
\$46.00

First Course

CHICKEN DUMPLINGS (STEAMED OR PAN FRIED)

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

BUTTERNUT SQUASH ARANCINI

Fontina Cheese, Honey Sriracha Mayo Aioli

CAESAR SALAD

Mixed Kale, Romaine, Focaccia
Croutons, Shaved Pecorino,
Boquerones Caesar Dressing

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

GARGANELLI BOLOGNESE

Pork, Veal & Beef Bolognese,
English Peas, Parmigiano Reggiano

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

Saturday- Available before 7PM only/ Tax & Gratuity Additional – 20% added to parties 6+