TOTO'S STEAKHOUSE

LONG ISLAND RESTAURANT WEEK

Sunday, January 26. – Sunday, February 2. 2025.

3 - Course Prix Fixe Dinner Menu \$46pp++

FIRST COURSE

- Soup of the Day
 - Arancini

Rice balls, fontina cheese, tomato sauce

- Blue Point Oysters on the Half Shelf
 4 pieces, cocktail sauce.
 - PEI Mussels

Onion, garlic, cherry peppers, gorgonzola cream sauce

Baked Clams

- Fried Calamari
 Spicy marinara sauce
 - Slab Bacon
- Prosciutto e Melone Honey balsamic glaze
 - Ceasar Salad
 - Endive Salad

Candied walnuts, apples, red beets, blue cheese dressing

SECOND COURSE

Seafood Cavatelli

Shrimps, calamari, clams, Champagne cream sauce

 Petite Filet Mignon 6 oz (10 oz +\$15)

Served with potato & vegetables

Braised Lamb Shank

Slow braised in red wine, served with potatoes and vegetables

Pork Chop Valdostana

Stuffed with spinach, prosciutto, mozzarella, mushroom-marsala w. sauce

Vegetable Stuffed Shrimps

Corn, butternut squash, risotto, scampi sauce

Lobster Ravioli

Asparagus, pink vodka sauce

Veal Manchini

Breaded veal scallopini, prosciutto, roasted peppers, mozzarella, Madeira wine sauce

 Sirloin Steak Dry aged PRIME (+\$30)

Served with mashed potato & vegetables

Chicken Scarpariello

Bone in chicken, potatoes, caramelized onions, sweet Italian sausage, cherry peppers, rosemary

Chicken Parmigiano

Served with Capellini pasta, garlic & oil

Grilled Salmon

Served with potato & vegetables

Pappardelle Bolognese

Traditional meat sauce, shaved Parmigiano

THIRD COURSE

Cheesecake Tiramisu Ice Cream

TOTO'S STEAKHOUSE

LONG ISLAND RESTAURANT WEEK

Sunday, January 26. – Sunday, February 2. 2025.

2-Course Prix Fixe Lunch Menu \$24pp++

FIRST COURSE

- Soup of the Day
- Baked Clams (3 pieces)
 - Stuffed Mushrooms (3 pieces)

- Caesar Salad
- Mixed Greens Salad
- Arancini-risotto ball, prosciutto, fontina cheese, tomato sauce

SECOND COURSE

- Mushrooms Ravioli
 Mushrooms, cream-truffle sauce
- Chicken Lugano
 Lightly breaded, topped with
 mozzarella in cherry peppers -white
 wine, lemon sauce.
 - Pork Chop Pizzaiola
 Onions, peppers, spicy sausage, tomato sauce
- Veal Saltimbocca
 Sautéed veal scallopini, prosciutto, sage, Madeira wine sauce

- Pene & Baby Shrimp
 Broccoli rabe, cherry peppers, pink vodka sauce
- Chicken Paillard
 Topped with tricolore salad, shaved parmesan cheese
- Sole Oreganata
 Oregano breadcrumbs, white wine, lemon, butter sauce
- Toto's Burger
 Lettuce, tomato, onions, cheddar
 cheese with French fries

Drink Specials

Beers House wines by the glass	\$6	House liquor Mixed drinks	\$9
	\$8	House Liquor Martinis	\$11