

# Restaurant Week

3-Course Dinner for **\$37 / \$44**

## first course

choice of one

### MINISTRONE DI VERDURE

Eggplant • Zucchini • Carrot • Celery • Cabbage  
Potato • Basil Pesto Drizzle

### BRAISED SHORT RIB MEATBALLS

Crisp Parmesan-Herb Polenta • Pickled Red Onions  
Horseradish Aioli • Barolo Jus

### BAKED CLAMS

L.I. Little Necks • EVOO • Garlic • Toasted "Casino" Crumbs • Charred Lemon

### FLASH-FRIED CALAMARI

San Marzano Tomato Sauce • Garlic Aioli

### TRICOLOR SALAD

Radicchio • Endive & Arugula • Dates • Almonds  
Mandarin Oranges • Crumbled Gorgonzola Cheese  
Honey Mustard Vinaigrette

### TUSCAN CAESAR

Romaine • Baby Kale • Ciabatta Croutons • Pecorino  
Cheese • Creamy Caesar Dressing

## second course

choice of one

### MAFALDINE BOLOGNESE

Veal Ragu "Bolognese" • San Marzano Tomato • Pecorino Romano

37

### PACCHERI

Large-tubed Pasta Tossed in a White Wine Butter Sauce • Italian Sausage  
Caramelized Onion • Pecorino Cheese • Fennel • Pistachios

37

### PARMESAN CHICKEN PICCOLO

Lightly Breaded • Whipped Gold Potato • Fontina • Brussels Sprouts • Wild Mushroom-Marsala

37

### CHICKEN SCARPARELLO "HUNTER STYLE"

Bone-In • Yukon Potato • Broccoli Rabe • Caramelized Onion • Sweet Italian Sausage  
Cherry Peppers Rosemary

37

### LAMB OSSO BUCO

Slow Braised Lamb Shank • Barolo Wine • Whipped Yukon Potatoes • Chives

44

### BRANZINO

Butterflied • Wild Mushroom Fregola • Asparagus • Tomato Burro Fuso

44

### CEDAR PLANK ROASTED KING SALMON

Shrimp Home-Fried Potatoes • Sautéed Baby Spinach • Cabernet-Merlot Butter

44

### TAGLIATELLE

Tiger Shrimp • Roasted Tomato • Asparagus • Saffron • Pinot Grigio • EVOO

44

## third course

choice of one

### CHEESECAKE

Macerated Berries • Whipped Cream • Mint • Berry Coulis • Crème Anglaise

### TIRAMISU

Ladyfingers • Kahlua Liquor • Espresso Mascarpone Mousse

### GELATO / SORBETTI

House Biscotti • Powdered Sugar • Mint