



## Long Island Restaurant Week

\$46 THREE COURSE PRIX FIXE AVAILABLE SUNDAY, APRIL 27TH THRU SUNDAY, MAY 4TH

*Saturday Must Be Seated By 6:30pm*

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### STARTERS

*-choose one -*

#### ROASTED CHICKEN ARANCINI

truffle pecorino cream, marinara, fried basil

#### BRAISED SHORT RIB TACO

chipotle aioli, pickled red onion, gorgonzola queso

#### THAI MUSSELS

coconut broth, ginger, garlic, chilis

#### SPRING HARVEST SALAD

mixed baby greens, honey roasted walnuts, goat cheese,  
balsamic marinated strawberries, brioche croutons, pomegranate vinaigrette

#### JUMBO SHRIMP COCKTAIL (3)

murphy's bloody mary cocktail sauce + \$12

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### MAINS

*-choose one -*

#### CHICKEN MILANESE

warm burrata, tomato cream, arugula, vinegar peppers, house dried tomatoes

#### PORK LOIN

espresso maple glazed roasted pork loin, pickled apple slaw,  
vanilla mashed potatoes, flash fried spinach

#### STRIPED PERCH

pan seared, stir fried forbidden rice, baby bok choy, garlic-ginger beurre blanc

#### SPICY RIGATONI + SHRIMP

sweet shrimp, creamy san marzano tomato sauce, calabrian chilis

#### BISTRO STEAK FRITES

10oz. flat iron steak, port wine-horseradish steak sauce, broccoli crowns, pommes frites

#### FILET MIGNON 8OZ. + \$20

garlic butter mashers, sautéed asparagus

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### DESSERTS

*-choose one -*

#### DARK CHOCOLATE BREAD PUDDING

sticky toffee sauce, fresh cream, berries

DAILY SELECTION OF GELATO OR SORBET

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### DRINK SPECIALS

**BOURBON SMASH:** muddled peaches, cane syrup, our signature citrus blend...14

**CUCUMBER COSMO:** cucumber vodka, st. germain, white cranberry, our signature citrus blend...14

**LUCA GAVI,** White Wine...Glass 12, Bottle 42

**SUL,** Red Blend...Glass 10, Bottle 38