

Long Island Restaurant Week Menu

\$46 3-Course Fixed Menu Available Sunday, April 27th - May 4th (Saturday must order by 630pm)

First Course

Spring Fresh Pea Soup

onions, leeks & vegetable broth (Vegan)

Simple Mixed Green Salad

red radishes, cherry tomato & sherry-shallot vinaigrette

Classic Caesar Salad

white anchovies, croutons & shaved parmesan

Steamed P.E.I Mussels

white wine, garlic, parsley & cream w/crustini

☒ Crispy Fried Calamari

(+3\$) zucchini & yellow squash w/chipotle aioli & marinara

☒ Lacinato Kale Salad

(+4) kiwi, strawberry, roasted pecans & goat cheese w/maple-mustard vinaigrette

☒ Smoked Trout

(+\$5) arugula-fennel salad, trout caviar & crème fraîche w/crustini

Main Course

Vegan Grain Bowl

quinoa, delicata squash, broccoli, spinach, mushrooms, peppers, leeks & garlic

Spring Vegetable Risotto

shaved asparagus, green peas, wild mushrooms & parmesan cheese

Gemelli Pasta, Sausage & Broccoli Rabe

italian sweet fennel sausage, roasted garlic, crushed red pepper, olive oil & parmesan

Garganelli Pasta Bolognese

slow cooked beef, veal, lamb, san marzano tomatoes & parmesan

☒ Freebird Herb Roasted Chicken

(+\$6) garlic mashed potatoes & sautéed broccoli w/papaya chicken sauce

☒ Jumbo Curry Shrimp

(+\$7) japanese sticky rice, julienne carrot, chayote, red peppers & baby bok choy w/green curry sauce

☒ Market Fresh Fish

(+8\$) daily preparation

Dessert

Bella Dolce Sorbet or Gelato

Vanilla Bean Panna Cotta w/mixed berry compote & toasted pistachios (GF)

Warm Chocolate Brownie w/chocolate miso sauce, roasted walnuts & whipped cream

Lemon Cheesecake w/blueberry-thyme compote