

# Happy Valentine's Day

MONDAY, FEBRUARY 14, 2022

3 courses \$70 per person. Beverages, dessert, tax and gratuity not included

## 1st Course (Select One)

**Butternut Squash Soup**  
touch of cream

**Thai Style Fried Calamari**  
sweet chili sauce with peanuts

**Long Island Little Neck Clams**  
baked or casino

**Creamy Burrata**  
tomato shallot relish, basil  
pine nut pesto, crostini  
add parma prosciutto +\$5

**Crispy Blue Point Oysters**  
truffle aioli and thinly sliced prosciutto

**\*\* Yellowfin Tuna Tartare**  
wakame, ginger, soy sauce  
corn tortilla chips

**Tempura Coconut Shrimp**  
toasted coconut  
pina colada sauce

**BBQ Burnt Ends**  
fillet mignon tips with  
sautéed mushrooms and onions

**Eggplant Meatballs**  
house tomato sauce  
shaved parmesan

**Chilled Seafood Salad**  
shrimp, bay scallops, calamari, scungili  
mussels, lemon vinaigrette

**(3) Jumbo Shrimp Cocktail (+\$10)**

## 2nd Course

**Beet of My Heart Salad**  
pickled red onions, fresh mint  
goat cheese, lemon olive oil vinaigrette

## 3rd Course (Select One)

**Spaghetti Squash Parmigiana (Vegetarian)**  
house marinara, melted mozzarella  
steamed broccoli

**Burrata Cheese Ravioli**  
sautéed spinach, champagne beurre blanc  
with pink peppercorns

**Papardelle Bolognese**  
touch of cream

**Salmon Fillet Oscar**  
topped with crabmeat and Bearnaise sauce  
asparagus spears

**Fillet of Sole Roberto**  
lemon white wine sauce  
lightly breaded, fresh tomato and basil  
basmati rice and mixed vegetables

**\* Panko Crusted OR "Serventi" Sesame Seared  
Yellowfin Tuna**  
fresh shucked corn and shaved brussel sprouts, chipotle  
spinach reduction, soy dipping sauce

**Shrimp a la Peggy**  
jumbo shrimp oreganata served over  
capellini pomodoro

**Chicken OR Veal Parmesan**  
served with linguini pomodoro

**Pork Chop Alla "Toomey"**  
schnitzel style, layered with prosciutto, tomatoes  
marsala mushroom sauce and melted mozzarella  
mashed potatoes and mixed vegetables

**Braised Boneless Beef Short Ribs**  
horseradish cream sauce, rich jus, crispy onions  
mashed potatoes and mixed vegetables

**Twice Roasted 1/2 Duck**  
pomegranate sauce  
basmati rice and mixed vegetables

**\* 9 oz. Grilled Filet Mignon (+\$15)**  
mashed potatoes and mixed vegetables

**Veal Chop Valdostano OR Flaherty (+\$15)**  
stuffed with prosciutto and mozzarella  
brandy wine mushroom sauce OR  
spicy vodka sauce  
mashed potatoes and mixed vegetables

**\* 14 oz. Prime NY Strip (+\$20)**  
mashed potatoes and mixed vegetables

**\* 38 oz. Porterhouse for Two (+\$20 per person)**  
mashed potatoes and mixed vegetables

## Sides

**Broccoli** \$12  
sautéed in garlic and oil or steamed

**Spinach** \$12  
sautéed in garlic and oil or steamed

**Sautéed Mushrooms and Onions** \$12

**Sautéed Broccoli Rabe** \$13

**Sautéed Escarole with White Beans and Pancetta** \$13

**Hand Cut French Fries** \$9

**Mashed Potatoes** \$10