



**FALL 2017 HUNTINGTON RESTAURANT WEEK
SUNDAY 10/8 TO SUNDAY 10/15 : 3 COURSES \$40**

ANTIPASTI

Butternut Squash Soup with Balsamic Cipollini

Rugula e Pomodori

Balsamic Vinaigrette & Shaved Ricotta Salata

Fritto di Carciofini

Sautéed Baby Artichokes & Basil Pesto

Polenta con Funghi

Soft Polenta with Sautéed Wild Mushrooms

Speck e Parmigiano

Smoked Prosciutto, Baby Artichokes & Shaved Parmigiano

Insalata con Robiola

Beets, Pomegranate, Robiola Cheese and Walnuts

Crab Cake

With Frisee & Apple Salad

SECONDI

Salmon

Roasted Baby Root Vegetables, Sautéed Baby Spinach & Fig Balsamic

Homemade Bucatini

with Nonna Alba's Bolognese Sauce

Agnolotti di Zucca

Pumpkin Ravioli, Butter & Sage Sauce, Amaretto Cookie Dust & Shaved Parmigiano

Pollo al Limone

Free-Range Bell & Evans Chicken on the Bone

Roasted Potatoes, Lemon/Rosemary Sauce & French String Beans

Gamberi e Carciofini

Sautéed Tiger Shrimp, Baby Artichokes, Jasmine Rice & French String Beans

Anatra

Long Island Duck Breast, Tart Cherry Sauce, Wild Rice & Broccoli Rabe

Bistecca di Manzo

8 oz. Black Angus Shell Steak Peppercorn Sauce & French Fries

Risotto con Funghi

Arborio Rice, Mixed Mushrooms, Black Truffle Butter, & Parmigiano

DOLCI

Classic Tiramisú with Chocolate Shavings

Artisanal Trio of Gelato

Trio of Sorbet

Maple-Mascarpone Cheese Cake

Brioche Bread Pudding with Sea Salt Caramel Gelato

*No Substitutions
Menu Subject to Change*