

Grasso's

Where Great Food and Great Music Live



LONG ISLAND RESTAURANT WEEK MENU

Offered Jan 28th TO Feb 4TH | \$46 Per Person

| UNTIL 7 pm Saturday, February 3rd |

| Includes 1 Appetizer, 1 Entrée & 1 Dessert | Addition + Tax+ Beverages + Gratuity

| No Sharing, No Substitutions | Not Available for Take-Out |

APPETIZERS

(3) BLUE POINT OYSTERS * (GF)

*Baked with Pesto, Pecorino Romano,
Lemon White Wine*

GRILLED CALAMARI (GF)

*Baby Arugula, Red Onion, Tomato,
Garbanzo Beans, Hot Cherry Peppers,
Lemon, Extra Virgin Olive Oil*

EGGPLANT PARMESAN

Lightly Breaded, Marinara, Fontina Cheese

CLASSIC CAESAR SALAD

Romaine, Toasted Herb Croutons, Parmesan Crisp

GAIL'S GRILLED PEARS SALAD (GF)

*Boston Bibb Lettuce, Blue Cheese & Candied
Walnuts, Hazelnut Vinaigrette*

WINTER OLD FASHION \$10

PINOT GRIGIO \$10

CAB SAUV \$10

ENTREES

FILET OF BRANZINO (GF)

*Pan Seared, Skin on, Capers, Tomatoes
Basmati Rice, Sauteed Spinach*

PARMESAN ENCRUSTED COD

Citrus Beurre Blanc

Yukon Gold Mashed Potatoes, Sauteed Spinach

NEW ZEALAND LAMB CHOPS *

Two Double Chops, Dijon & Panko Encrusted

Cabernet Shallot Demi-Glace,

Yukon Gold Mashed Potatoes, Vegetable Medley

GRILLED NY STRIP STEAK 10oz * (GF)

Melted Blue Cheese Fondue,

Yukon Gold Mashed Potatoes, Vegetable Medley

PAN SEARED DUCK BREAST * (GF)

Blackberry Port Wine Reduction,

Mushrooms & Butternut Squash Risotto

FRESH FUSILLI AVELLINESI

Shrimp, Black Olives, Mozzarella,

Light Tomato Sauce

ZUCCHINI LINGUINI (VEGAN & GF)

Butternut Squash, Brussels Sprouts, Sauteed Spinach,

Cauliflower, Garlic, EVOO, White Truffle Essence

DESSERT

HOMEMADE APPLE CRUMB WITH VANILLA GELATO

CHOCOLATE MOUSSE WITH BERRIES & WHIP CREAM (GF)