

Grasso's

Where Great Food and Great Music Live



LONG ISLAND RESTAURANT WEEK MENU

Offered April 26th to May 3rd | \$46 Per Person

| UNTIL 7 pm Saturday, May 2nd |

| Includes 1 Appetizer, 1 Entrée & 1 Dessert | PLUS + Tax+ Beverages + Gratuity
| No Sharing, No Substitutions | Not Available for Take-Out |

APPETIZERS

SOUP DU JOUR

MARYLAND CRAB CAKE

*Jumbo Lump Crab Meat, Chipotle Aioli,
Mesclun Green Salad*

BLUE POINT OYSTERS

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

CLASSIC CAESER SALAD

*Romaine, Toasted Herb Croutons,
Parmesan Crisp*

GAIL'S GRILLED PEAR SALAD (GF)

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

PINOT GRIGIO \$10

CAB SAUV \$10

ENTREES

ICELANDIC COD ALA GRASSO

*Lightly Breaded, Capers, Tomatoes, Basil,
Lemon White Wine, Basmati Rice, Sauteed Spinach*

FILET OF BRANZINO & SHRIMP

*Pan Seared, Lemon Dill Buerre Blanc,
Saffron Risotto, Sauteed Spinach*

NEW ZEALAND LAMB CHOPS*

*Dijon and Panko Encrusted,
Cabernet Shallot Demi- Glace, Yukon Gold
Mashed Potatoes, Vegetable Medley*

CHIPOTLE MAPLE SHORT RIBS (GF)

*Boneless, Slowly Braised, Yukon Gold Mashed
Potatoes, Vegetable Medley*

VEAL SCALLOPINI MARGARITA

*Pounded, Lightly Breaded, Light Tomato Sauce,
Fontina, Homemade Burrata Ravioli*

ZUCCHINI LINGUINI (VEGAN & GF)

*Artichokes, Carrot, Sun Dried Tomatoes,
Spinach, Garlic, EVOO, White Truffle Essence*

DESSERT

SICILIAN ITALIAN CHEESECAKE WITH WHIPPED CREAM

CHOCOLATE MOUSSE WITH BERRIES & WHIPPED CREAM (GF)