



LONG ISLAND RESTAURANT WEEK

\$44 THREE COURSE PRIX FIXE MENU

First Course

FRIED CALAMARI

lemon, spicy cherry peppers, marinara

WEDGE SALAD ^{+\$3}

iceberg lettuce, cherry tomatoes, Red onions, bacon lardons, crumbled blue cheese and a creamy Roquefort dressing.

CAESAR SALAD

hearts of romaine shaved parmesan cheese, croutons, and a creamy caesar dressing.

BAKED CLAMS

little neck clams, bacon, anchovies, panko breadcrumbs, lemon

Second Course

CHICKEN PARMESAN

french breast, tomato sauce, fresh mozzarella, Parmigiano, melted table side

PORK CHOP ^{+\$8}

pan-seared, sliced spicy cherry peppers, grilled asparagus.

BRANZINO

crispy filet, Mukimame, mussel meat sauce, leeks, tarragon garlic sauce.

ROASTED EGGPLANT

spicy carrot purée, shaved baby carrots, arugula, radicchio, pine nuts, roasted shallot vinaigrette

MAFALDA BOLEGNESE

Mafalda pasta, beef, veal, pork bolognese sauce, cracked pepper, basil whipped ricotta cheese.

Desserts

Rosemary Crème Brûlée

Cheesecake +3

AVAILABLE SUNDAY JANUARY 29 - SUNDAY FEBRUARY 5
Friday & Saturday Reservations must be seated by 6pm

TAKE ME TO ARLO