

Long Island Restaurant Week

BISTRO58'S 2-COURSE LUNCH \$24

FIRST COURSE

Soup Du jour:

Freshly prepared daily

Crispy Bocce Mozzarella:

Lightly fried balls of mozzarella served with a pomodoro dipping sauce

BBQ Pork End Sliders:

Slow roasted pork ends tossed in a smoky BBQ sauce and topped with a crunchy slaw, served on Hawaiian sweet buns

SECOND COURSE

Mandarin Crunch Salad

Grilled chicken, mixed greens, napa cabbage, mandarin oranges, crushed peanuts, scallions, crispy wontons, cilantro, tossed in our signature sesame-soy vinaigrette

Nonna's Ravioli:

Jumbo baked ravioli made with fresh mozzarella and house marinara sauce

Classic Fish & Chips:

Basket of batter fried cod filets & french fries served with a zesty tartar dipping sauce

Tuscan Turkey Panini:

Smoked turkey, provolone cheese, marinated tomato, avocado & a roasted red pepper aioli served on a ciabatta roll with french fries



Long Island Restaurant Week

BISTRO58'S 3-COURSE DINNER \$39

FIRST COURSE

Soup Du jour:

Freshly prepared daily

Crispy Bocce Mozzarella:

Lightly fried balls of mozzarella served with a pomodoro dipping sauce

BBQ Pork End Sliders:

Slow roasted pork ends tossed in a smoky BBQ sauce and topped with a crunchy slaw, served on Hawaiian sweet buns

SECOND COURSE

The Stilton Salad:

Grilled shrimp, arugula, roasted beets, candied walnuts, stilton blue cheese, tossed in our signature honey dijon vinaigrette

Korean BBQ Ribs:

Slow roasted pork ribs smothered in Korean BBQ sauce & gochujang peppers, served with mashed russet potatoes and corn on the cob

Nonna's Ravioli:

Jumbo baked ravioli made with fresh mozzarella and house marinara sauce

Tuscan Turkey Panini:

Smoked turkey, provolone cheese, marinated tomato, avocado & a roasted red pepper aioli served on a ciabatta roll with french fries

THIRD COURSE

NY Cheesecake | Triple Chocolate Cake