



THE LONG TABLE

HYANNIS MAIN STREET

JUNE 26, 2023

5-9 PM

LONG TABLE MENUS

WE ARE EXCITED TO HOST LONG TABLE RIGHT DOWN THE MIDDLE OF HYANNIS MAIN STREET, WITH NINE OF OUR LOCAL RESTAURANTS SHOWCASING THEIR FABULOUS CUISINE IN AN ELEGANT SETTING.

TICKETS WILL GO ON SALE ON MONDAY, MAY 1ST, AT 9 AM.

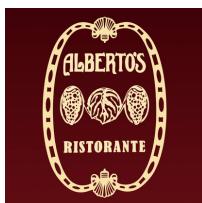
TO PURCHASE TICKETS FOR LONG TABLE,
PLEASE CALL THE INDIVIDUAL RESTAURANTS
WITH CREDIT CARD PAYMENT.

THE RAIN DATE FOR THE EVENT IS TUESDAY, JUNE 27.
(DECISION WILL BE MADE AT 12 PM ON SUNDAY, JUNE 25)

VISIT HYANNISMAINSTREET.COM OR OUR FACEBOOK PAGE FOR MORE DETAILS AND UPDATES.

where global meets local





WITH YEARS OF CULINARY EXPERIENCE, INFLUENCES FROM THE TRADITIONAL DISHES OF ITALY, AND AN EXTENSIVE, CAREFULLY CURATED WINE LIST, WE TRANSPORT YOU FROM HYANNIS TO THE STREETS OF MILAN. AT ALBERTO'S, WE INVITE YOU TO INDULGE IN FRESH, FAMILIAR, DELICIOUS MEALS WITH FRIENDS AND FAMILY.

WELCOME COURSE

SEAFOOD GAZPACHO
APEROL SPRITZ

FIRST COURSE

BRANZINO

WHITE MEDITERRANEAN FISH WITH SAUTÉED FAVA BEANS, CALAMATA OLIVES, HEIRLOOM TOMATOES, AND CAPER LIMONCELLO SAUCE.

SOAVE PIEROPAN, AZIENDA AGRICOLA, ITALY

SECOND COURSE

TRUFFLE GNOCCHI RAGU

LAMB, BEEF, AND PORK RAGU WITH TRUFFLE STUFFED GNOCCHI.

ROSSO DI MONTALCINO DOC, MASTROJANNI, ITALY

THIRD COURSE

VEAL OSSO BUCCO

BRAISED VEAL SHANK WITH CELERY, CARROTS, ONIONS, AND BAROLO WINE SAUCE. SERVED WITH SWEET POTATO MASHED, ROASTED BABY CARROTS AND HARICOT VERT.

TENUTA GUADO AL TASSO II BRUCIATO, BOLGHERI, ITALY
BAROLO AURELIO SETTIMO ROCCHE, PIEDMONT, ITALY

FOURTH COURSE

FRESH PEARS POACHED AND STUFFED WITH MASCARPONE CHEESE, DRIZZLED WITH DARK CHOCOLATE.

SWEET ITALIAN WINE (TO BE DETERMINED), ITALY

\$225 INCLUDES TAX AND GRATUITY

PLEASE CALL THE RESTAURANT (508-778-1770) TO PURCHASE TICKETS WITH CREDIT CARD PAYMENT.





AÑEJO MEXICAN BISTRO AND TEQUILA BAR OPENED ITS DOORS IN FALMOUTH IN AUGUST OF 2010 AND VERY QUICKLY BECAME A FIXTURE ON THE LOCAL RESTAURANT SCENE. AÑEJO MEXICAN BISTRO HYANNIS FOLLOWED IN JULY OF 2018, WITH A SIMILAR DOWNTOWN VIBE. BOTH LOCATIONS OFFER A FUN, SOPHISTICATED ATMOSPHERE FOR COCKTAILS, AND TAKE FULL ADVANTAGE OF FRESH SEAFOOD AND LOCAL PRODUCE TO OFFER AUTHENTIC MEXICAN FOOD WITH A CAPE COD TWIST.

ARRIVAL COCKTAIL

DUCK CANASTA TACO

PIBIL STYLE FIVE SPICE DUCK, STEAMED CORN TORTILLA, MARINATED ONION, AVOCADO SALSA

1ST COURSE

CRAB AND AVOCADO SALAD

AVOCADO, JUMBO LUMP CRAB, SHAVED FENNEL, RED ONION, ORANGE, CUMIN LIME VINAIGRETTE, CHICHARONES

2ND COURSE

LANGOSTA QUEASABIRRIA TACOS

FRESH PICKED LOBSTER MEAT, OAXACA JACK CHEESE, DIPPED AND GRILLED CORN TORTILLA, ONION, CILANTRO, LOBSTER CONSMO FOR DIPPING.

3RD COURSE

CHILI BRAISED BEEF SHORT RIB

AGED CHEDDAR CHEESE TAMALES, REFRIED BLACK BEANS, WARM CHARRED TOMATO SALSA, LIME CREMA

4TH COURSE

BANANA EMPANADA

CINNAMON SUGAR DUST, CHOCOLATE GANACHE, VANILLA BEAN CREMA, FRESH WHIPPED CREAM

\$200 INCLUDES TAX AND GRATUITY

PLEASE CALL THE RESTAURANT (774-470-5897) TO PURCHASE TICKETS WITH CREDIT CARD PAYMENT.





COLOMBO'S CAFE & PASTRIES STANDS FOR THE BELOVED CONCEPT BORN IN ITALY OF THE "GATHERING PLACE", TRULY A PLACE THAT "WELCOMES EVERYONE, EVERY DAY". COLOMBO'S IS KNOWN FOR THEIR CLASSIC ITALIAN CUISINE, AND OFFERS A UNIQUE AND MOUTHWATERING MENU.

PASSED APPETIZER

SEARED BEEF TENDERLOIN CROSTINI
WITH A CREAMY HORSERADISH SAUCE, FINISHED WITH TOMATO JAM

WINE PAIRING
ASCHERI METODO CLASSICO

FIRST COURSE

PEACH, BUFFALO MOZZARELLA & PROSCIUTTO STACK
FINISHED WITH A FIG BALSAMIC DRIZZLE

WINE PAIRING
KURTATSCH PINOT GRIGIO

SECOND COURSE
CAESAR SALAD

WINE PAIRING
BATASIOLO GAVI DI GAVI

THIRD COURSE
FRUTTI DI MARE

MUSSELS, LITTLENECKS, SHRIMP, SCALLOPS, CALAMARI, SAUTÉED IN A WHITE WINE MARINARA, SERVED OVER SQUID INK LINGUINE, TOPPED WITH A GRILLED LOBSTER TAIL.

WINE PAIRING
SAN FELICE RISERVA CHIANTI CLASSICO IL GRIGIO

DESSERT
TIRAMISU

WINE PAIRING
HAUNER MALVASIA DELLE LIPARI PASSITO

\$250 INCLUDES TAX AND GRATUITY

PLEASE CALL THE RESTAURANT (508-790-5700) TO PURCHASE TICKETS
WITH CREDIT CARD PAYMENT.





MARTINIS • TAPAS • SUSHI

453 Main Street, Hyannis, MA

EMBARGO IS KNOWN FOR AN IMPRESSIVE MENU OF TAPAS, INCLUDING OYSTERS, PIZZA, AND SUSHI, ALL SERVED IN A SLICK, MODERN LOUNGE SETTING. WITH A FABULOUS DRINK MENU, INCLUDING SIGNATURE MARTINIS, EMBARGO INVITES YOU TO RELAX WITH FRIENDS AND ENJOY ALL THAT THIS MODERN RESTAURANT AND BAR HAS TO OFFER.

WELCOME DRINK

APPETIZER

LOCAL OYSTERS MOSCOW ON HALFSHELL
WITH WINE PAIRING

SALAD

POACHED PEAR AND ARUGULA SALAD
WITH WINE PAIRING

FISH

SPICY TUNA ON FRIED RICE FONDANT
WITH WINE PAIRING

BEEF

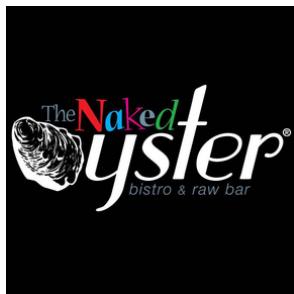
SLOW ROASTED DINO BEEF RIB, MASHED POTATOES AND VEGGIES
WITH WINE PAIRING

DESSERT

\$225 INCLUDES TAX AND GRATUITY

PLEASE CALL THE RESTAURANT (508-771-9700) TO PURCHASE TICKETS
WITH CREDIT CARD PAYMENT.





THE NAKED OYSTER HARVESTS OYSTERS FROM THE BISTRO'S OWN FARM, WHILE OFFERING CREATIVE SEAFOOD DISHES AND A BIG WINE LIST TO KEEP GUESTS COMING BACK FOR MORE. THE NAKED OYSTER BISTRO + RAW BAR MELDS THE TRADITIONAL WITH THE TRENDY TO CREATE ROBUST BISTRO FOOD THAT'S PLEASING TO THE EYE AND THE PALATE.

WELCOMING COCKTAIL

FUJI OYSTERS

OYSTERS ON THE HALF SHELL WITH GINGER + WASABI GRANITE

CRUDO OF DAY BOAT SCALLOPS

CRISP CUCUMBER VEIL

WITH WINE PAIRING

PAN SEARED SOFT SHELL CRAB

SPRING FARM VEGETABLES + CHAMPAGNE BEURRE BLANC

WITH WINE PAIRING

FLAME KISSED KOBE FLANK STEAK

FINE HERB SALAD

WITH WINE PAIRING

STRAWBERRY VACHERIN

WINE TOAST PAIRING + CHAMPAGNE

\$165 PER PERSON, PLUS TAX + GRATUITY

PLEASE CALL THE RESTAURANT (508-778-6500) TO PURCHASE TICKETS
WITH CREDIT CARD PAYMENT.





NO PIZZA TONIGHT!

START YOUR EVENING WITH A REFRESHING WELCOME DRINK FROM OUR VINTAGE COCKTAIL CAMPER PARKED ON MAIN STREET. THEN INDULGE IN SOME PASSED CANAPES AND TREATS BEFORE YOU TAKE A WALK TO MINGLE. ONCE YOU RETURN TO OUR TABLE, BE PREPARED TO WINE AND DINE WITH A SEASONAL WELL-CRAFTED SELECTION OF FOOD AND WINE. YOU CAN ALSO EXPECT SOME SURPRISES THROUGHOUT DINNER.

SALAD

JOYCE FARMS HERITAGE AGED HAM, CREAMY GOAT CHEESE CROUTONS, LARDON VINAIGRETTE, LOCAL GREENS

DOMAINE CARNEROS BRUT 2018 CARNEROS, CALIFORNIA

~ CRAB

FRIED SOFT SHELL CRAB, MORELS, PEAS, PEA SHOOT CREMA

VILLA NOZZOLE "LE BRUNICHE" CHARDONNAY, CHIANTI, ITALY

~ BEEF

BRAISED BEEF CHEEKS, BLACK TRUFFLE PARSNIP PUREE, CHANTERELLE & BLACK TRUMPET MUSHROOMS

MICHELE CHIARLO "IL PRINCIPE" NEBBIOLO, PIEMONTE, ITALY

~

GRAND DESSERT PUSHCART

WE WILL UNVEIL A OLD ITALIAN PUSHCART FILLED WITH DIFFERENT HOUSEMADE DESSERTS FOR YOU TO INDULGE!

MEDICI QUERCIOLI DOLCE LAMBRUSCO, EMILIA ROMAGNA, ITALY

\$250 PER GUEST ALL INCLUSIVE

PLEASE CALL ANN LYNCH (MONDAY- FRIDAY, 10 AM- 4 PM) AT 508-364-4870
TO PURCHASE TICKETS WITH CREDIT CARD PAYMENT.





PUB FOOD WITH A "BEER-Y TWIST", THE NAME OF THE RESTAURANT AND THE ADDITION OF BEER IN MANY OF THE RECIPES COMES FROM AN INCREDIBLY DIVERSE AND LARGE MENU OF BOTH DRAFT AND BOTTLED BEER, INCLUDING AT LEAST 18 THAT WERE BREWED IN MASSACHUSETTS. IN ADDITION TO THE EXTENSIVE BEER OFFERINGS, THE MENU AT TAP CITY GRILLE FEATURES CREATIVE AND DELICIOUS DISHES TO ENJOY.
GOOD FOOD. WELL CRAFTED.

PASSED APPS

CRAB CAKES

SEARED CRAB CAKE | MANGO SALSA | BANG BANG SAUCE

BENNY'S PUFF CUP

SEARED BLACKENED SHRIMP | AVOCADO | PUFF PASTRY CUP

PORK & SCALLOP

SEARED SEA SCALLOP | SMOKED PORK BELLY | BROWN BUTTER BOURBON SAUCE

SALAD

MAIN

STEAK NEPTUNE

RIBEYE | LOBSTER | ASPARAGUS | HOLLANDAISE SAUCE

DESSERT

POACHED PEAR

PEAR | CINNAMON | HONEY

COCKTAIL & PAIRINGS

BLACKBERRY WHISKEY LEMONADE

BLACKBERRY WHISKEY | LEMONADE | FRESH MUDDLED

BLACKBERRIES | BASIL & DEHYDRATED LEMON GARNISH

RED

JOSH CABERNET SAUVIGNON | 2020 | CALIFORNIA

WHITE

KENDALL JACKSON CHARDONNAY | 2021 | CALIFORNIA

BUBBLY

BIVIO PROSECCO | ITALY

\$ 200 INCLUDES TAX AND GRATUITY

PLEASE CALL THE RESTAURANT (774-470-4588) TO PURCHASE TICKETS
WITH CREDIT CARD PAYMENT.





LOCATED IN THE HEART OF HISTORIC HYANNIS, ON MAIN STREET, TORINO, NAMED AFTER OUR LIFE SIZE BULL MASCOT, HAS BECOME THE FIRST CHOICE FOR LOCALS AND VISITORS WHO WANT TO DINE OUTSIDE. WE ARE THE HOME OF THE LARGEST OUTDOOR PATIO AND ITALIAN MARBLE FLANKED CABANA BAR ON MAIN STREET. ENJOY COCKTAILS AND DELICIOUSLY PREPARED DISHES IN A TRENDY, UPBEAT ENVIRONMENT WITH LIVE MUSIC. FAMILY OWNED AND OPERATED; OUR FOOD IS AUTHENTIC AND UNPARALLELED DUE TO OUR NORTHERN ITALIAN ROOTS. DINING AT TORINO IS TRULY A PLEASURABLE AND MEMORABLE EXPERIENCE AS YOU ENJOY TRADITIONAL ITALIAN FAVORITES, PERFECTLY PREPARED STEAKS, THE FRESHEST SEAFOOD DISHES, ALL ACCOMPANIED BY A HAND SELECTED AND EXTENSIVE WINE LIST. THERE IS SOMETHING FOR EVERYONE AT TORINO AND WE INVITE YOU TO DINE WITH US, WHERE YOU ARE MORE THAN JUST A GUEST, YOU ARE FAMILY!

ROSES & ROSÉ

SALUTE

CHANDON GARDEN SPRITZ OR
VILLA MARCELLO PROSECCO

ANTIPASTI

INSALATA DI MELONE

WATERMELON, CANTALOUPE, FRESH MINT, FETA CHEESE AND
PROSCIUTTO, FINISHED WITH A ROSÉ BALSAMIC REDUCTION

BEACH ROSE BY WHISPERING ANGEL

PRIMI

HOUSE-MADE PENNE PASTA, TOSSED IN A TOMATO CREAM SAUCE WITH
PROSCIUTTO AND VODKA, FINISHED WITH SHAVED PARMESAN

SPARKLING CHANDON BRUT OR SPARKLING CHANDON ROSÉ

INTERMEZZO

TRIPLE BERRY SORBET

SECONDI

MARE E MONTI

DIVER SCALLOPS IN A RASPBERRY BEURRE BLANC SAUCE AND FILET MIGNON
IN A RED WINE REDUCTION ACCCOMPANIED BY RISOTTO PARMIGIANO AND
POACHED BABY CARROTS

ROCK ANGEL ROSÉ OR HESS SHIRTAIL PINOT NOIR

DOLCE

CHOCOLATE CHAMPAGNE MOUSSE CUPCAKE AND A PINK VANILLA
STRAWBERRY CHAMPAGNE MOUSSE CUPCAKE

VEUVE CLICQUOT

\$ 215 PER GUEST INCLUDES TAX AND GRATUITY. WE INVITE YOU TO WEAR A SPLASH OF PINK!

PLEASE CALL THE RESTAURANT (508-861-6661) TO PURCHASE TICKETS
WITH CREDIT CARD PAYMENT.





VISIT THE WEST END IN THE HEART OF HYANNIS' HISTORIC DOWNTOWN. THEY SPECIALIZE IN LOCALLY SOURCED AND SEASONAL MINDFUL CUISINE, BEAUTIFULLY CRAFTED COCKTAILS AND AN IMPRESSIVE SELECTION OF LOCAL BEER + WINE. COME TO SEE THEIR GORGEOUSLY RESTORED SPACE, WHERE THEY PRESERVED THE RICH HISTORY OF THE ICONIC CAPE COD BUILDING AND ADDED THEIR OWN MODERN TWIST ... THINK GLAM MEETS SPEAKEASY. ENJOY LIVE JAZZ IN THE PARLOUR ROOM FRIDAY AND SATURDAY AND DON'T MISS THEIR FABULOUS SUNDAY JAZZ BRUNCH.

THE WEST END. TWO PARTS LOCAL. ONE PART SOCIAL. DASH OF VINTAGE.

WELCOME DRINK

PASSED
SCALLOP CEVICHE, COCONUT, MANGO, LIME CUP

SALAD

ROAST BEET NAPOLEON WITH HERB GOAT CHEESE
FRISÉE SALAD WITH HONEY GRAPEFRUIT VINAIGRETTE
WITH WINE PAIRING

FAMILY STYLE FOCACCIA
SERVED IN WIRE BASKETS

APPETIZER

RUSTIC MEDITERRANEAN VEGETABLE TART WITH CARAMELIZED ONION CUSTARD
WITH WINE PAIRING

ENTREE

7X FARMS FLAT IRON STEAK
GARLICKY TUSCAN KALE, SAFFRON CORN RAVIOLI, FENNEL SOUBISE
WITH WINE PAIRING

DESSERT COURSE

OLIVE OIL CAKE WITH VALENCIA ORANGE MARMALADE AND WHIPPED CREAM
WITH WINE PAIRING

\$250 INCLUDES TAX AND GRATUITY

PLEASE CALL THE RESTAURANT (508-775-7677) TO PURCHASE TICKETS
WITH A CREDIT CARD PAYMENT.

