



The most popular dishes at Long Island restaurants: Where to get the best calamari, pasta and more.....

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“Do you ever have deja vu, Mrs. Lancaster?”

“I don’t think so, but I could check with the kitchen.”

This Q&A from “Groundhog Day” could describe the experience at numerous restaurants via countless menus in Nassau and Suffolk. Some dishes are nearly everywhere and too many taste the same.

So, here’s a digestible report on 10 signature dishes that have taken hold on Long Island — and the dining rooms where they stand out.

Fried calamari

Credit: Doug Young

Squid could become an endangered species here, grilled, stuffed, stewed, or fried. But it’s the crisp pile of rings and tentacles that’s the big catch.

Listed as “hot tapas,” fried calamari is a crisp treat at Cafe Buenos Aires (23 Wall St., Huntington). It arrives with a side of chipotle aioli and vies with Argentine flair amid the ceviche and the stuffed piquillo peppers.

More info: 631-603-3600. cafebuenosaires.net