

Hudson Valley Restaurant Week

October 30-November 12, 2023

Antipasti

Burrata

Burrata served with eggplant caponata , cherry tomatoes capers and topped with breadcrumbs .

Zucca e Gamberi

Sauteed shrimp, scallops and guanciale with butternut squash topped with calabrese peppers .

Insalata Dall'autunno

Arugula, Fennel, Pear all tossed with balsamic vinaigrette topped with walnuts and goat cheese.

Secondi

Mafalde In Cartoccio

Pasta cooked in tinfoil with touch tomato sauce, mixed mushrooms and cream of black truffle.

Pollo Affumicato

Chicken breast sautéed with marsala wine, mushrooms prosciutto and smoked mozzarella

Brasato Al' Peroni +\$5

Short ribs braised in peroni beer and served with diced cherry peppers and gorgonzola.

Branzino Acquapazza +\$5

Filet branzino baked with fresh parsley, garlic & cherry tomatoes

Dessert

Sogni Cioccolato

Chocolate cake with a dark chocolate mousse, Grand Marnier covered with Nutella ganache shell

Panna Cotta

Vanilla Bean Crema served with seasonal fruit

Lunch Tue-Sat 29.95\$

Dinner Tue-Fri 39.95

Sunday 39.95