

Il Cenacolo Restaurant

Lunch \$29.95persons 2024 **Hudson Valley Restaurant Week** Dinner \$44.95person

Three Course Prix Fixe Menu

(Choice of Appetizer, Main Course & Dessert)

~ Appetizers ~

Mistro Terra

(Variety of beans, vegetables, parmigiano cheese and dried meats)

Calamari alla Griglia

(Grilled calamari topped with chopped tomatoes and garlic)

Caprino

(Goat Cheese marinated in Olive oil and fresh herbs served with roasted tomatoes)

Burrata Con Funghi in Padella

(Milky mozzarella cheese served with sautéed oyster & Shitake mushrooms)

Via Regina Salad

(Arugula, Hearts of Palm, Avocado and Shavings of Parmesan cheese)

~ Main Course ~

Ravioli al Funghetto

(Ravioli stuffed with spinach and ricotta in a mushroom puree sauce)

Fettucini Granseola

(Fettuccini with Dungeness crab meat, brandy and a light tomato sauce)

Rigatoni Manzo

(Rigatoni Bolognese with ground Filet Mignon)

Petto o' Anatra

(Maple Leaf Breast of Duck in a bed of port wine reduction and sun dried cranberries)

Costoletta d'agnello Profumate

(Grilled Rack of Lamb, marinated in juniper berries, garlic and fresh herbs)

Hanger Steak

(Over Caramelized Onions)

Petto Di Pollo Milanese

(Breast of Chicken pounded, breaded, topped with arugula, tomatoes)

Dentice al Livornese

(Red snapper sautéed with white wine, light tomato sauce, garlic, black olives and capers)

Salmon Guazzetto Bianco

(Grilled Salmon in a light tomato, garlic white wine s) 00000000

Rambo

(Grilled Halibut in a white lemon caper sauce)

~ Dessert ~

Chocolate Lava Cake Tiramisu, CheeseCake

Pineapple Upside Down Cake

Peach Bread Pudding, Peach Pie

Chocolate Coconut Walnut Tart

Key Lime Tart, Coconut Cream Cake

Homemade Gelato & Sorbet