



264 Main Street, White Plains, New York 10601 Phone: 914-600-8430

Hudson Valley Restaurant Week Lunch Menu

APPETIZERS

Choice of one

SOUP OF THE DAY

MIXED GREENS SALAD

Mesclun leaves with cherry tomatoes, roasted peppers, olives, red onion and shaved parmesan cheese in a red wine vinaigrette

FRIED CALAMARI

Golden fried rings of calamari served with marinara sauce

ENTREES

Choice of one

CHICKEN PARMIGIANA

Chicken breast lightly breaded and pan fried with tomato sauce and mozzarella, served with penne

CHICKEN FRANCESE

Chicken breast dipped in eggs sauteed in a white wine lemon sauce, served with penne

RIGATONI BOLOGNESE

Homemade rigatoni pasta served with traditional Italian meat sauce

PENNE VODKA

Homemade penne pasta served in a vodka sauce

ST. PETER FISH OREGANATA

Filet of St. Peter Fish sauteed with breadcrumbs in a lemon white wine sauce

DESSERTS

Choice of one

TIRAMISU - ITALIAN CHEESECAKE - ICE CREAM - SORBET

\$29.95 PER PERSON

NOT INCLUDING TAX, GRATUITY, AND BEVERAGES

RESTAURANT WEEK WINE SELECTIONS

The perfect pairing for the ultimate dining experience.

Cabernet Sauvignon, Napa Valley, California - \$50

Montepulciano, Abruzzo, Italy - \$50

Chardonnay, Napa Valley, Italy - \$50

Pinot Grigio, Tuscany, Italy - \$50



264 Main Street, White Plains, NY 10601 Phone: 914-600-8430

Hudson Valley Restaurant Week Dinner Menu

APPETIZERS

Choice of one

SOUP OF THE DAY

FRIED CALAMARI

Served with marinara sauce

MIXED GREENS SALAD

Mesclun, cherry tomatoes, roasted peppers, olives, red onion, shaved parmesan, kalamata olive dressing

MOZZARELLA IN CARROZA

Homemade bread filled with fresh mozzarella topped with marinara sauce

BLUE POINT OYSTERS

Served with cocktail sauce and mignonette sauce

MEATBALLS

Served in marinara sauce topped with ricotta cheese

BAKED CLAMS

Little Neck clams baked with breadcrumbs and herbs topped with oregonata sauce

RISOTTO BALLS

Stuffed with parmesan cheese served in pink bolognese sauce

ENTRÉE

Choice of one

PENNE PRIMAVERA

Sauteed with mixed vegetables in a white wine sauce

CHICKEN PARMIGIANA

Lightly breaded topped with tomato sauce and mozzarella, served with penne

PAPPARDELLE BOLOGNESE

Homemade pappardelle pasta in a traditional Italian meat sauce

CHICKEN FRANCESE

Dredged in flour and egg, sauteed in a lemon white wine sauce, served with penne

RIGATONI A LA VODKA

Rigatoni sauteed in a vodka sauce with a touch of cream

CHICKEN MARSALA

Sauteed in a sweet marsala wine sauce with mushrooms, served with potatoes and mixed vegetables

SPAGHETTI & MEATBALLS

Spaghetti with homemade beef meatballs sauteed in a tomato sauce

ST. PETER OREGENATA

Filet of St. Peter fish topped with breadcrumb in an Oregonata sauce served with potatoes and mixed vegetables

LASAGNA

Homemade pasta sheets layered with beef, ricotta, mozzarella, and tomato sauce

SALMON PALMINTERI

Grilled Salmon over a plum chili sauce served with a mango salad

LOBSTER RAVIOLI

Homemade ravioli filled with lobster sauteed in a pink brandy sauce

BRAISED SHORT RIB (+\$10PP)

Braised in a barolo wine sauce served over saffron risotto sprinkled with green peas

DESSERTS

Choice of one

TIRAMISU – CHEESECAKE – ICE CREAM

\$44.95 PER PERSON

NOT INCLUDING TAX, GRATUITY, AND BEVERAGES

RESTAURANT MONTH WINE SELECTIONS

The perfect pairing for the ultimate dining experience.

Cabernet Sauvignon, Napa Valley, California - \$50

Montepulciano, Abruzzo, Italy - \$50

Chardonnay, Napa Valley, California - \$50

Pinot Grigio, Tuscany, Italy - \$50

CHAZZ PALMINTERI ITALIAN RESTAURANT
30 West 46th Street, New York, New York 10036
264 Main Street, White Plains, New York 10022

EMPIRE STEAK HOUSE
237 W 54th St, NY, NY 10019 | 151 E 50th St, NY, NY 10022
233 W 49th St, NY, NY 10019 | Roppongi, Tokyo, Japan

Please inform management of any allergies you or your guest may have. Consuming raw or undercooked food may increase your risk for foodborne illness.