

Cosimo's

HUDSON VALLEY

EST. 1993

Hudson Valley Restaurant Week Lunch Menu – Spring of 2024

\$39.95 per person

Not including beverages, Tax and Gratuity

APPETIZERS

Soup

Local Pulled Chicken, Rich Chicken Broth, Aromatic Vegetables, Artisanal 3 Cheese Tortellini

Caprese

Fresh Hand Pulled Mozzarella, Fire Roasted Peppers, Prosciutto Di Parma, Marinated Tomato, Basil, EVOO

Local Mushroom Bruschetta

Garlic & Herb Roasted Wild Mushrooms, Diced Artichokes, Spinach, Toasted Gruyere, Grilled Bread Alone Bread
EVOO, Parmigiano

Calamari

Seasoned Rhode Island Calamari, Spicy Pomodoro Sauce

ENTREES

Pizza

Cauliflower

Roasted Local Cauliflower, Calamata Olives, Chef's Pesto, Fresh Mozzarella, Sharp Provolone, Toasted Pine Nuts,
Parmigiano

Pasta

Local Short Rib Bolognese

Braised Grass-Fed Short Ribs, Fine Mirepoix, San Marzano Tomato Sauce, Malfadine Pasta, Ricotta Salata

Sandwich

Arugula & Prosciutto

House Made Bread, Fresh Mozzarella, Prosciutto, Vine Ripened Tomato, Arugula, Basil
(Served with Your Choice of House Salad, Caesar Salad, Or Tuscan Fries)

Salad

Moderna

Pesto Basted Local Chicken, Field Greens, Sun-Dried Tomatoes, Olives, Mozzarella, Balsamic Vinaigrette

Dessert

Tiramisu, Espresso-Soaked Lady Fingers, Amaretto-Mascarpone Cream, Shaved Dark Chocolate

OR

Mixed Berry Cobbler, Jane's Vanilla Ice Cream

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HUDSON VALLEY

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Hudson Valley Restaurant Week Dinner Menu – Spring of 2024

\$44.95 per person

Not including beverages, Tax and Gratuity

APPETIZERS

Soup

Local Pulled Chicken, Rich Chicken Broth, Aromatic Vegetables, Artisanal 3 Cheese Tortellini

Caprese

Fresh Hand Pulled Mozzarella, Fire Roasted Peppers, Prosciutto Di Parma, Marinated Tomato, Basil, EVOO

Local Mushroom Bruschetta

Garlic & Herb Roasted Wild Mushrooms, Diced Artichokes, Spinach, Toasted Gruyere, Grilled Bread Alone Bread
EVOO, Parmigiano

Calamari

Seasoned Rhode Island Calamari, Spicy Pomodoro Sauce

ENTREES

Pizza

Cauliflower

Roasted Local Cauliflower, Calamata Olives, Chef's Pesto, Fresh Mozzarella, Sharp Provolone, Toasted Pine Nuts,
Parmigiano

Pasta

Local Short Rib Bolognese

Braised Grass-Fed Short Ribs, Fine Mirepoix, San Marzano Tomato Sauce, Malfadine Pasta, Ricotta Salata

Fish

Pesce

Gamberetto Alla Griglia

Grilled Colossal Shrimp, Tuscan White Beans & Pancetta, Garlicy Local Spinach, Buttery Oreganato Crumbs

Meat

Carne

Chicken Stack

Murray's Egg Battered Chicken Breast Layered with Caramelized Shallots, Wild Mushrooms & Fontina Cheese, Cheesy
Potato Croquettes, Sautéed Baby Kale, Creamy Marsala Pan Sauce

Dessert

Tiramisu, Espresso-Soaked Lady Fingers, Amaretto-Mascarpone Cream, Shaved Dark Chocolate

OR

Mixed Berry Cobbler, Jane's Vanilla Ice Cream

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Our Local Farms & Purveyors

Nat Kagan's Meat & Poultry

Supplier of locally sourced grass fed beef & organic free range chicken

Blooming Hill Farms

Known for their unaltered, eclectic and broad produce offerings - they grow and forage over 200 varieties of fruits and vegetables on a hundred acres in Orange County, NY, and are proud to sell to some of the finest restaurants in New York City, New Jersey, and the Hudson Valley.

Black Horse Farms

800 Acre Farm located in Athens NY. Renowned for their Sweet Corn & Tomatoes in the Summer Months, They Grow Everything and Grow it all exceptionally well.

Brotherhood winery

One of the oldest wineries in the United States, located in Washingtonville, keeps churning out award winning wines.

Jane's creamery

Jane's is a boutique family business run by ice cream fanatics Amy Keller and Bob Guidubaldi since 1985. Their award-winning ice cream is made from recipes handed down through their families for generations. Hand-crafting their artisanal ice cream in small batches ensures the quality.

Hepworth Farms

Largest Purveyor of heirloom tomatoes on the east coast, located right in Milton, Ny. They don't only grow tomatoes though, everything they grow is exceptional. They treat their produce like royalty and it certainly shows.

Bulich Farms

Bulich Mushroom Farm has been in operation for 69 years, and Mike and Joe have been farming their entire lives. They are one of the last remaining large mushroom farms in New York State.