

IL CENACOLO RESTAURANT

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

Three Course Prix Fixe Menu
(Choice of Appetizer, Main Course & Dessert)

~ Appetizers ~

Misto Terra

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

Calamari Fritti

(Fried Calamari with thick Zucchini served with spicy tomato)

Caprino

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

Beet Salad with Goat Cheese

(Roasted Beet Salad with Crumbled Goat Cheese and roasted walnut)

Roasted Butternut Squash Soup

~ Main Course ~

Ravioli Di Zucca

(Homemade Pumpkin Ravioli in a Black Olive Puree cream sauce)

Gnocchi Taleggio

(Homemade Gnocchi in a Taleggio Cheese Cream sauce topped with roasted Walnuts)

Fettucini Granseola

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

Ravioli Di Aragosta

(Homemade Lobster Ravioli in a light cream sauce with lobster meat)

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)

Hanger Steak

(Hanger Steak marinated in ginger ale, soy sauce, ginger and shallots grilled and topped with caramelized onions)

Costoletta d'agnello profumate

(Grilled rack of lamb, marinated in juniper berries, garlic and fresh herbs)

Stinco DI' Agnello

(Lamb Shank slow cooked with red wine, tomato, garlic and fresh sage served with mashed potato)

Chicken Francaise

(Boneless chicken Breast in egg batter seared in a lemon butter sauce)

Dentice al Livornese

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

Salmone Guazzetto Bianco

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

Rambo

(Grilled Halibut in a white lemon caper sauce)

Desserts

Pumpkin Bread Pudding Pumpkin Tart Apple Upside Down Cake

Chocolate Flourless Cake Ricotta Cheesecake Tiramisu

Carrot Cake Coconut Cream Cake