

# Lunch Restaurant Week

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## **A N T I P A S T I**

**Please Select One of the Following**

### **Zuppetta Di Funghi**

A Wild Mushroom Soup of Cremini, Shiitake & Oyster  
Finished With Sicilian Marsala Wine

### **Insalatina Autunnale**

A Fall Salad of Baby Greens, Local Apples, Grapes & Pomegranate  
Dressed With Apple Cider Vinaigrette

### **Zucchetta Al Forno**

Local Hudson Valley Acorn Squash Stuffed With Ricotta & Arugula

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## **S E C O N D I**

**Please Select One of the Following**

### **Cavatelli Alla Zucca**

House made Ricotta Cavatelli Tossed With Pancetta, Local Butternut Squash, Fresh Sage

### **Pollo Nostrano**

Breast Of Free-Range Chicken Sautéed With Wild Mushrooms, Pearl Onions & Sweet Peas  
Over Olive Oil Mashed Potatoes

### **Gamberoni Alla Griglia**

Marinated & Grilled Gulf Shrimp Served Over Sicilian Caponata

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## **D O L C I**

**Please Select One of the Following**

### **Pera Al Vino Sangiovese**

Hudson Valley Bosc Pear Poached In A Red Wine Served With Mascarpone Mousse

### **Tortino Al Cioccolato**

Perugina Dark Chocolate Cake Served With A Scoop Of Imported Vanilla Bean Gelato

### **Bomboloni Veneziani**

“Venetian Style” Small Doughnuts, Cinnamon Sugar Served With Cream Anglaise

**IF YOU HAVE ANY ALLERGY, PLEASE NOTIFY US**

**Friday Through Sunday 12 – 2:30  
NO SUBSTITUTIONS**

# Dinner Restaurant Week

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## **A N T I P A S T I**

**Please Select One of the Following**

### **Zuppetta Di Funghi**

A Wild Mushroom Soup of Cremini, Shiitake & Oyster  
Finished With Sicilian Marsala Wine

### **Insalatina Autunnale**

A Fall Salad of Baby Greens, Local Apples, Grapes & Pomegranate  
Dressed With Apple Cider Vinaigrette

### **Zucchetta Al Forno**

Local Hudson Valley Acorn Squash Stuffed With Ricotta & Arugula

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## **S E C O N D I**

**Please Select One of the Following**

### **Cavatelli Alla Zucca**

House made Ricotta Cavatelli Tossed With Pancetta, Local Butternut Squash, Fresh Sage

### **Pollo Nostrano**

Breast Of Free-Range Chicken Sautéed With Wild Mushrooms, Pearl Onions & Sweet Peas  
Over Olive Oil Mashed Potatoes

### **Nasello Arrosto**

Pan Roasted Chatham Black Cod Served Over Sicilian Caponata

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## **D O L C I**

**Please Select One of the Following**

### **Pera Al Vino Sangiovese**

Hudson Valley Bosc Pear Poached In A Red Wine Served With Mascarpone Mousse

### **Tortino Al Cioccolato**

Perugina Dark Chocolate Cake Served With A Scoop Of Imported Vanilla Bean Gelato

### **Bomboloni Veneziani**

“Venetian Style” Small Doughnuts, Cinnamon Sugar Served With Cream Anglaise

**IF YOU HAVE ANY ALLERGY, PLEASE NOTIFY US**

**Tuesday - Sunday Except Saturday's  
NO SUBSTITUTIONS**