

# Cosimo's

HUDSON VALLEY

EST. 1993

Hudson Valley Restaurant Week Lunch Menu – Fall of 2024

\$39.95 per person

Not including beverages, Tax and Gratuity

## APPETIZERS

### Soup

Local Roasted Butternut Squash, Toasted Pepitas, Shaved Ricotta Salata, EVOO

### Crispy Portobello Caprese

Local Hand Breaded Portobello Mushroom, Marinated Heirloom Tomato, House Made Fresh Mozzarella, Chef's Pesto Drizzle

### "Sausage & Peppers"

Grilled Spicy Alps Sausage, Wood Roasted Bell Peppers & Pine Island Onions, Sharp Provolone Polenta Cake

### Cosimo's Calamari

Seasoned Rhode Island Calamari, Spicy Pomodoro Sauce

## ENTREES

### Pizza

#### Butternut Squash

Sage Roasted Local Butternut Squash, HV Slab Bacon, Mascarpone & Herbed Whipped Ricotta, Bacio Mozzarella, EVOO

### Pasta

#### Jumbo Rigatoni Bolognese

Pan Braised Hudson Valley Cattle Company Beef, Fine Mirepoix, Creamy San Marzano Tomato Sauce, Paccheri, Parmigiano

### Sandwich

#### Chicken Shitake

Grilled Chicken Breast, Roasted Local Shitake Mushrooms, Caramelized Shallots, Toasted Fontina, Grilled Ciabatta  
*(Served with Your Choice of House Salad, Caesar Salad, Or Tuscan Fries)*

### Salad

#### Kale & Beet

Local Beets, Baby Kale, Pistachio, Goat Cheese, Champagne Vinaigrette

### Dessert

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

#### OR

Hudson Valley Apple Crisp, Dried Cranberry & Candied Walnuts, 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.*

# Cosimo's

HUDSON VALLEY

EST. 1993

Hudson Valley Restaurant Week Dinner Menu – FALL of 2024

\$44.95 per person

Not including beverages, Tax and Gratuity

## APPETIZERS

### Soup

Local Roasted Butternut Squash, Toasted Pepitas, Shaved Ricotta Salata, EVOO

### Crispy Portobello Caprese

Local Hand Breaed Portobello Mushroom, Marinated Heirloom Tomato, House Made Fresh Mozzarella, Chef's Pesto Drizzle

### "Sausage & Peppers"

Grilled Spicy Alps Sausage, Wood Roasted Bell Peppers & Pine Island Onions, Sharp Provolone Polenta Cake

### Cosimo's Calamari

Seasoned Rhode Island Calamari, Spicy Pomodoro Sauce

## ENTREES

### Pizza

#### Butternut Squash

Sage Roasted Local Butternut Squash, HV Slab Bacon, Mascarpone & Herbed Whipped Ricotta, Bacio Mozzarella, EVOO

### Pasta

#### Jumbo Rigatoni Bolognese

Pan Braised Hudson Valley Cattle Company Beef, Fine Mirepoix, Creamy San Marzano Tomato Sauce, Paccheri, Parmigiano

### Pesce

#### Branzino "Picatta"

Pan Seared Branzino, Local Vegetable Studded Wild Rice, Lemon White Wine Reduction with Caper & Roasted Heirloom Cherry Tomatoes

### Carne

#### Murray's Chicken "Saltimbocca"

Frenched Local Chicken Breast, Prosciutto & Herb Stuffing, Skillet Potatoes, White Wine Pan Sauce, Roasted Local Brussels Spouts

## Dessert

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

### OR

Hudson Valley Apple Crisp, Dried Cranberry & Candied Walnuts, Jane's Vanilla Ice Cream

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