

Rosie's Bistro Italiano

Hudson Valley Restaurant Week



Lunch Menu \$29.95

Appetizers

Zuppa di Giorno- soup of the day (a la carte 8.95)

Roasted Beet Caesar Salad – iceberg Caesar finished with julienne roasted beets, Romano cheese sprinkle (a la carte 12.95)

Butternut Squash Ravioli- with a butter sage reduction, garnished with toasted pecans (a la carte 14.95)

Entrees

Seafood Pasta "Bianca"– penne, and farfalle pastas tossed with imported baby clams, shrimp, and pancetta in a lite garlic consommé sauce garnished with toasted Italian breadcrumbs (a la carte 24.95)

Chicken "Fina" – chicken Milanese style cutlet layered with fresh sliced tomato and melted mozzarella in a lemon pinot grigio sauce, with sauteed string beans (a la carte 28.95)

North Atlantic Salmon "Atlantica"- pan roasted in a delicate sherry wine reduction, garnished with mushroom-zucchini confetti; served with risotto primavera (a la carte 29.95)

Prime Cut Burger Platter- 8oz Angus burger with beer batter French fries, lettuce, tomato and Kosher pickle (a la carte 19.95)
(choice of cheese)

Desserts

Gelato or Sorbetto- homemade Italian ice cream or sorbet of the day (a la carte 8)

Torta di Formaggio- New York style cheesecake with dark chocolate drizzle and Amarena cherries (a la carte 10)

Torta di Cioccolata- warm homemade chocolate espresso cake with mascarpone royale cream and Tahitian vanilla gelato (a la carte 10)

exclusive of beverages, tax and gratuity

priced 'per person' only - not available for splitting or sharing

no substitutions

*** if you have a food allergy, please speak to the owner, manager or server ***

Rosie's Bistro Italiano

Hudson Valley Restaurant Week

Dinner Menu \$44.95

Appetizers

Zuppa di Giorno- soup of the day (a la carte 9.75)

Stuffed Shrimp – gulf shrimp with scallop and crabmeat stuffing,
baked in an herb wine sauce (a la carte 16.95)

Roasted Beet Caesar Salad – iceberg Caesar finished with
julienne roasted beets, Romano cheese sprinkle (a la carte 12.95)

Butternut Squash Ravioli- with a butter sage reduction, garnished
with toasted pecans (a la carte 14.95)

Entrees

Seafood Pasta “Bianca”– penne, and farfalle pastas tossed with imported baby clams,
shrimp, and pancetta in a lite garlic consommé sauce garnished with
toasted Italian breadcrumbs (a la carte 27.95)

Chicken “Fina” – chicken Milanese style cutlet layered with fresh sliced tomato and
melted mozzarella in a lemon pinot grigio sauce, with sauteed string beans
(a la carte 28.95)

North Atlantic Salmon “Atlantica”- pan roasted in a delicate sherry wine reduction,
garnished with mushroom-zucchini confetti; served with risotto primavera
(a la carte 29.95)

Yankee Short Rib Pot Roast – tender de-boned short rib of beef, braised and simmered
in a savory au jus gravy; served with mashed potatoes and buttered peas
(a la carte 32.95)

Desserts

Gelato or Sorbetto - homemade Italian ice cream or sorbet of the day (a la carte 8)

Torta di Formaggio - New York style cheesecake with
dark chocolate drizzle and Amarena cherries (a la carte 10)

Torta di Cioccolata - warm homemade chocolate espresso cake with
mascarpone royale cream and Tahitian vanilla gelato (a la carte 10)

exclusive of beverages, tax and gratuity

priced ‘per person’ only - not available for splitting or sharing

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