

# 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 Beets & Baby Spinach-salad, topped with goat cheese and toasted pecans, with house vinaigrette dressing (a la carte 14.95)

Wild Mushroom Ravioli- in a porcini Cognac cream sauce; garnished with crumbled pecans (a la carte 15.95)

## Entrees

Pasta Sapore -linguine tossed with Gulf shrimp in a pink lobster vodka sauce garnished with herb drizzle (a la carte 28.95)

Chicken "Francese" - with a lemon wine sauce, garnished with asparagus and grape tomatoes, served with mashed potatoes (a la carte 29.95)

North Atlantic Cod "L'Orange"- pan roasted with an orange burre-blanc reduction, garnished with pistachio nuts, served with risotto (a la carte 30.95)

Prime Cut Burger Platter-8oz Angus burger with beer batter French fries, lettuce, tomato and Kosher pickle (a la carte 20.95)  
(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 11)

Torta di Cioccolata- warm homemade chocolate espresso cake with mascarpone royale cream and Tahitian vanilla gelato (a la carte 11)

\*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)

San Giacomo- puff pastry with shrimp, pancetta and  
Cognac cream drizzle (a la carte 16.95)

Roasted Beets & Baby Spinach-salad, topped with goat cheese and toasted pecans,  
with house vinaigrette dressing (a la carte 14.95)

Wild Mushroom Ravioli- in a porcini Cognac cream sauce;  
garnished with crumbled pecans (a la carte 15.95)

## Entrees

Pasta Sapore – linguine tossed with Gulf shrimp in a pink lobster vodka sauce  
garnished with herb drizzle (a la carte 28.95)

Chicken “Francese” – with a lemon wine sauce, garnished with asparagus and grape  
tomatoes, served with mashed potatoes (a la carte 29.95)

North Atlantic Cod “L’Orange”- pan roasted with an an orange burre-blanc reduction,  
garnished with pistachio nuts, served with risotto primavera (a la carte 30.95)

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 11)

Torta di Cioccolata - warm homemade chocolate espresso cake with  
mascarpone royale cream and Tahitian vanilla gelato (a la carte 11)

\*exclusive of beverages, tax and gratuity\*

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

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