

Il Cenacolo Restaurant

Lunch \$29.95- per person **2025 Hudson Valley Restaurant Week** Dinner \$44.95- per person

Three Course Prix Fixe Menu

(Choice of Appetizer, Main Course & Dessert)

~ Appetizers ~

Calamari alla Griglia

(Grilled calamari topped with chopped tomatoes and garlic)

Salmone Affumicato

(Smoked Salmon topped red onion and capers served on on arugula)

Trota Affumicata

(Marinated Smoked Trout served on arugula)

Caprese Style Portobello

(Grilled Portobello Mushroom topped withMozzarella Cheese, Cherry Tomatoes and FreshBasil. Drizzled with Balsamic Glaze

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)

Misto Terra

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

~ Main Course ~

Lobster Ravioli

(Homemade Lobster Ravioli in a cream sauce with sherry and Lobster Meat)

Fettucini Granseola

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

Gnocchi alla Pesto

(Homemade Gnocchi in Pesto sauce with asparagus, mushrooms and sundried tomatoes)

Rigatoni Manzo

(Rigatoni Bolognese with ground Filet Mignon)

Pappardelle Arrosto

(Homemade wide ribbon pasta with Shredded Oven Roasted Veal Ragu)

Pollo Alla Milanese

(Breast of Chicken pounded,breaded, topped with arugula, tomatoes diced ,olive oil)

Costolette di Maiale alla Calabrese

(Grilled pork Chop in a white wine sauce with Hot Cherry Peppers, mushrooms and onions)

Hanger Steak

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

Polpo alla Griglia

(Grilled Octopus Marinated in olive oil lemon and red onion)

Salmone alla Toscana

(Grilled Salmon in a creamy garlic butter sauce with spinach and sundried tomatoes)

Dentice alla Livornese

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

Peach Bread Pudding, Cannoli Cake ~ Dessert ~ Cheesecake, Tiramisu,Chocolate Lava

Chocolate Mousse Cake

