

Hudson- Valley Restaurant Week
October 28- November 10, 2024

Antipasti

Burrata

Burrata served with eggplant caponata , cherry tomatoes capers and topped with breadcrumbs .

Zucca e Gamberi

Sauteed shrimp, scallops and guanciale with butternut squash topped with calabrese peppers.

Insalata Dell Primavera

Arugula, Fennel, Pear all tossed with balsamic vinaigrette topped with walnuts and goat cheese.

Secondi

Campanelle in Cartoccio

Pasta cooked in tinfoil with Bolognese meat sauce topped with Burrata cheese,

Candelle alla Vodka

Candelle shaped pasta cooked with vodka, cream, pancetta & a touch of tomato sauce topped spicy oil and stracciatella cheese.

Pollo Affumicato

Chicken breast sautéed with marsala wine, mushrooms prosciutto and smoked mozzarella.

Branzino Acquapazza +\$5

Filet branzino baked with fresh parsley, shrimp, slice potato, garlic & cherry tomatoes.

Dessert

Cannoli

Crispy pastry dough filled with whipped sweet ricotta

Pastiera

Traditional Neapolitan ricotta cheesecake with dry fruit & whole grain

Lunch Tue-Sat \$29.95

Dinner Tue-Fri \$39.95

Sunday \$39.95