

**Sapore Steakhouse**

**Lunch \$22.95/person 2019 Hudson Valley Restaurant Week Dinner \$32.95/person**

**Three Course Prix Fixe Menu**

**(Choice of Appetizer, Main Course & Dessert)**

**Appetizers**

**Zuppa di Aragosta**

(Lobster Bisque)

**Buffalo Mozzarella**

(Served with Hot House Tomatoes and Roasted Peppers)

**Stuffed Mushrooms**

(Stuffed with Eggplant, Mushrooms, Mint and Herb)

**Calamari Fritti**

(Deep fried calamari)

**Escargot**

(Served French Style, in a pesto garlic sauce)

**Main Course**

**Goat Cheese and Spinach Ravioli**

(Finished in a Light Tomato Pesto Sauce)

**Rigatoni Bolognese**

(Rigatoni in a filet mignon sauce)

**Shell Steak**

(Shell Steak in peppercorn brandy sauce served with Shoestring Fries)

**Hanger Steak**

(Over Caramelized Onions & Shoestring Fries)

**Beef Bourguignon**

(Filet Mignon Stew, Braised in burgundy wine with mushrooms, onions served with rice)

**Grilled Cornish Hen**

(Butterflied, Marinated, Grilled and Served with Sauteed Spinach & Roasted Potatoes)

**Grilled Wild Salmon**

(Finished in a light Mustard Crust & Served over Garlic Mashed Potatoes)

**Desserts**

**CHOCOLATE KAHLUA CAKE,, CHEESECAKE, PINEAPPLE UPSIDE CAKE**

**HOMEMADE GELATO & SORBET**