

## additional bites

Supplemental to HVRW Menu

**fornarina** lightly salted rosemary olive oil soaked flatbread \$7

**crostino** whipped pecorino ricotta fava bean prosciutto \$6

**olivi** five variety mediterranean olives zuppa blend marinate \$5

**fritti di baccala** rehydrated salt cod fritters italian hot pepper aioli \$10

**margherita** the queens pizza tomato mozzarella olive oil basil \$12

**eggplant** crispy eggplant spheres in tomato basil \$10

## small plates

**zuppa** market fresh soup utilizing local hudson valley ingredients

**capesante** seared scallop over whipped beets with micro green salad

**cous cous** lemon dressed with walnuts arugula grape tomato ricotta salata

**timbale** eggplant wrapping and caponata filling creamy basil pesto

## big plates

**ravioli** romanesco ricotta filling breadcrumb butter

**salmon** over roast sunchoke with grilled scallion gremolata in arugula oil

**risotto** creamy stracchino cheese roasted artichoke hearts preserved lemon

**pollo** pomegranate balsamic chicken with pecorino smashed fingerling potato

**bistecca** sirloin steak mashed fava mashed potato crisped pepperone

## sweets

**bombolini** house made ricotta dough fritters with ricotta gelato

**panna cotta** mango cooked crema served with fresh mango

**budino** nutella chocolate bread pudding spooned zabaglione mousse

## il vino

wine flight paired with your meal \$ 12

## intro

**Falanghina** (Feudi di San Gregorio, Crisp & White Flower, Italian)

**Gavi** (Santa Vittoria, Light Citrusy & Toasted Almonds, Italiana)

## main Event

**Chianti** (Casanatta, Wild Berries & Vibrant Finish, Italian)

**Cannonau** (Olianas, Hints of Dark Chocolate & Silk Tannins, Italian)

# Finale

**Moscato** ( Il Duca, Fresh Apricot & Clover Honey, Italian)

**Ruby Porto** ( Ramos Pinto, Cherry & Raspberry, Aromatic Finish, Portuguese)