

Cena 2000 Restaurant

Lunch \$22.95 per person

2019 Hudson Valley Restaurant Week

Dinner \$32.95 per person

Three Course Prix Fixe Menu

(Choice of Appetizer, Main Course & Dessert)

~ Appetizers ~

Calamari alla Griglia or Fritti

(Grilled calamari topped with chopped tomatoes and garlic or Fried)

Salmone Affumicato Con Mascarpone

(Smoke Salmon served with mascarpone cheese)

Insalata Caprese

(Fresh Tomato, Mozzarella and basil)

Melanzane Ripiene

(Stuffed eggplant with ricotta and parmigiano, topped with fresh tomato sauce)

Lettura con Gorgonzola

(Boston lettuce topped with melted gorgonzola cheese)

Stracciatella

(Spinach Egg drop Soup)

~ Main Course ~

Petto Di Pollo Milanese Modo Mio

(Breast of chicken topped with flavored bread crumbs, pan fried, modo mio style)

Scaloppina Alla Griglia

(Veal Scallopini grilled served on a bed of masculine greens)

Arista di Maiale con Salvia e Paprika

(Grilled pork tenderloin topped with fresh sage and paprika, served with mashed potatoes)

Petto Di' Anatra

(Grilled duck breast with sauteed vegetables)

Penne al Vitella e Salvia

(Penne pasta with ground veal, sage, carrots, onions and white wine)

Tagliolini Pomodoro Con Ricotta

(Homemade pasta with fresh tomato sauce topped with ricotta cheese)

Garganelli Alla Amatriciana

(Egg pasta, tomato, caramelized onions, pancetta and a red crushed pepper)

Salmone alla Griglia

(Salmon grilled with olive oil and rosemary)

~ Dessert ~

Coconut Tart

Lemon Tart

Carrot Cake

Homemade Gelato & Sorbet