



264 Main Street, White Plains, New York 10601 Phone: 914-600-8430

Hudson Valley Restaurant Week Dinner Menu

APPETIZERS

Choice of one

SOUP OF THE DAY

MIXED GREENS SALAD

Mesclun leaves with cherry tomatoes, roasted peppers, olives, red onion and shaved parmesan cheese in a red wine vinaigrette

MOZZARELLA IN CARROZA

Homemade bread filled with fresh mozzarella served with tomato sauce

BAKED CLAMS

Little neck clams baked with breadcrumbs and herbs

BLUE POINT OYSTERS

Served on the half shell with cocktail sauce

FRIED CALAMARI

Golden fried rings of calamari served with marinara sauce

ENTREES

Choice of one

CHICKEN PARMIGIANA

Chicken breast lightly breaded and pan fried with tomato sauce and mozzarella, served with penne

CHICKEN FRANCESE

Chicken breast dipped in eggs sauteed in a white wine lemon sauce, served with penne

PAPPARDELLE BOLOGNESE

Homemade Pappardelle pasta served with traditional Italian meat sauce

LINGUINI WITH CLAMS

Sauteed in a red or white sauce

SPAGHETTI & MEATBALLS

Spaghetti with beef meatballs in a light tomato sauce

SALMON PALMINTERI

Grilled Salmon served with mashed potatoes and mixed vegetables

DESSERTS

Choice of one

TIRAMISU - ITALIAN CHEESECAKE – ICE CREAM - SORBET

\$39.95 PER PERSON

NOT INCLUDING TAX, GRATUITY, AND BEVERAGES

RESTAURANT WEEK WINE SELECTIONS

The perfect pairing for the ultimate dining experience.

Cabernet Sauvignon, Napa Valley, California - \$40

Montepulciano, Abruzzo, Italy - \$40

Chardonnay, Napa Valley, Italy - \$40

Pinot Grigio, Tuscany, Italy - \$40