

Emilio
Restaurant



1 Colonial Place Harrison NY
914-835-3100 OR info@emilioristorante.com

Hudson Valley Restaurant Week
Mezzogiorno da Emilio Ristorante
\$22.95

excludes taxes, gratuities, beverages

No Substitutions Thank You

** Please Inform Us of ANY Food Allergies **

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Insalate e` Primi Piatti

- **Antipasto della Casa:** burrata cheese, home roasted sweet bell peppers, & Galloni Parma Prosciutto
- **Insalata della Casa:** our house salad of tossed field greens w/an Italian vinaigrette, cherry tomato, onion, cucumber & shaved parmigiano cheese
- **Napoleone di Melanzane:** a tower of roasted italian eggplant, roasted bell pepper & mozzarella wrapped in prosciutto served warm
- **Insalata Stagione** endive, radicchio & arugola` tossed in a light italian vinaigrette, w/poached bosc pear, pecans & blueberry goat cheese
- **Polenta al Forno:** a saute` mushroom medley served over creamy polenta

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I Secondi

- **Pasta al Filetto:** our own fresh plum tomato basil sauce over fresh house made pasta.
- **Ravioli Cacio e`Pepe:** fresh house made ravioli filled w/ricotta & pecorino romano & cracked black pepper served w/stewed cherry tomato
- **Panzerotti Salsa di Noci:** our signature pasta dish! house made little ravioli filled w/ricotta & swisschard served in a walnut cream sauce.
- **Pollo Carciofi:** morsels of boneless/skinless chicken saute w/grilled roman artichokes, cauliflower & pecorino over trofie pasta
- **Bistecca Emiliana:** angus hanger steak grilled w/olive oil & herbs w/mushrooms & Cipollini sliced & served over crisp romain hearts
- **Pesce del Giorno:** fresh fin fish of the day preparation changing daily

Dolce e` Caf  :
house made dessert, coffee, tea, decaf

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1 Colonial Place Harrison NY
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Hudson Valley Restaurant Week Emilio Ristorante Dinner Menu

\$32.95 excludes taxes, gratuities & beverages

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Insalate e` Primi Piatti

- ❖ **Mista di Emilio:** our simple house salad of tossed field greens w/Italian vinaigrette, red onion, julienne of home roasted peppers & shaved parmigiano cheese
- ❖ **Insalata Bianca** Belgian endive chopped & served w/a light vinaigrette, poached bosc pear, walnuts & Hudson Valley blue berry goat cheese
- ❖ **Torta di Funghi:** a mushroom torta, a medley of fresh seasonal mushrooms whipped w/ricotta, parmigiano & white truffle oil baked in a puff pastry one of our signature appetizers
- ❖ **Cotachino al Forno:** traditional sweet sausage from Emilia-Romagna, roasted & served over Umbrian lentils
- ❖ **Cavoletti Romanesco** Brussel sprouts roasted w/guanciale, parmigiano cheese seasoned panko, olive oil & herbs
- ❖ **Polpetti di Vitello** our own house made veal meatballs slow roasted in a tomato ragu & served w/a scoop of fresh ricotta

I Secondi

- ❖ **Stufato di Vitello:** classic stew of veal tenderloin tips, Cipollini, tomato, barbera wine, carrots & fingerling potato served over risotto
- ❖ **Ossobucco di Maiale:** traditional braised pork shank "Friuliano" style prepared w/dark beer, tomato & herb served over a creamy polenta
- ❖ **Pollo Campania:** breast of chicken topped w/roasted italian eggplant, tomato & melted burrata cheese
- ❖ **Pesce del Giorno:** fresh fish of the day preparation style to change daily
- ❖ **Panzerotti Salsa di Noci:** Our Signature pasta of ricotta & swisschard filled pillows of pasta served in a walnut cream sauce.
- ❖ **Pasta Ragu di Cingiale:** a rich ragu made from braised shoulder of wild boar w/red wine, tomato & herbs
- ❖ **Ravioli Cacio e` Pepe:** fresh house made ravioli filled w/ricotta, pecorino romano & cracked black pepper served w/stewed cherry tomato, shrimp & cockles

Dolce e` Caf e`