

Sapore

Lunch \$25.95 person **2020 Hudson Valley Restaurant Week** Dinner \$35.95 person

Three Course Prix Fixe Menu

Choice of Appetizer, Main Course & Dessert

~ Appetizers ~

Zuppa di Aragosta

(Lobster Bisque)

Buffalo Mozzarella Con Pepperoni Arrostito

Fresh Mozzarella Served with Hot House Tomatoes and Roasted Peppers

Stuffed Mushrooms

Mushrooms Stuffed with mushroom Stuffing with pancetta and fresh mint

Melanzane Ripiene

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

Our Traditional House Salad

Romaine, cucumbers, tomato, onions, black olives in our house vinaigrette

Escargot

Served French Style, in a pesto garlic sauce

~ Main Course ~

Goat Cheese and Spinach Ravioli

Finished in a Light Pesto-Parmesan Sauce

Rigatoni Bolognese

Dried pasta with ground filet mignon in Bolognese sauce

Pappardelle alla Amatriciana

Pancetta Bacon, Caramelized Onions, Crushed Red Pepper, White Wine & Tomato

Hanger Steak

Hanger Steak over Caramelized onions served with Shoestring Fries

Stinco DI' Agnello

Lamb Shank slow cooked with red wine, tomato, garlic and fresh sage

Stracotto alla Fiorentina

Traditional Italian pot roast served with mashed potatoes drizzled with truffle oil

Pollo Alla Milanese

Breast of chicken pounded, breaded, and sautéed and served with cherry tomatoes

Arista con Paprika e Salvia

Grilled medallions of pork tenderloins topped with paprika, fresh sage & mashed potato

Grilled Norwegian Salmon

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

~ Dessert ~

Chocolate Coconut Walnut Tart

Ricotta Cheesecake

Pumpkin Bread Pudding

Pineapple Upside Down Cake

Chocolate Kahlua Caramel

Homemade Gelato & Sorbet