



Hudson Valley Restaurant Week

***Choice of One for Each Course**

Antipasti

Insalata Rucola e Pera

Arugula and radicchio served with grilled pear in an lemon olive oil dressing with yellow beets, and candied walnuts

Burrata e Gamberi

Burrata and shrimp over organic corn puree with a touch of tomato sauce and pepperoncini oil

Carciofi

Broiled Artichoke served over a pesto puree' with mascarpone and topped with Shaved parmigiana, breadcrumbs and spicy oil.

Secondi

Risotto Zucca

Arborio rice cooked with a rich black truffle cream, butternut squash purée and topped with shaved Grana Padano

Branzino Aquapazza

Filet of branzino cooked white wine, cherry tomatoes, and a touch of tomato sauce

Mezzanelle In Cartoccio

Thick ribbon pasta cooked in a tinfoil bag with tomato sauce, basil, spicy soppressata and freshly made mozzarella cheese

Pizza Affumicata

Sun dried peppers with whipped ricotta, crumbled sausage, fresh mozzarella

Bistecca Caprese

hanger steak cooked on the grill and topped with thinly sliced tomatoes, basil, melted mozzarella. grilled zucchini on a bed of arugula

Dessert

Pastiera

Traditional Neapolitan ricotta Cheesecake with dry fruit & whole grain

Gelato

(Choice of 2 scoops)

Hazelnut, vanilla, chocolate

