



Hudson Valley Restaurant Week

First Course

fig & prosciutto risotto

garnished with crumbled feta cheese and aged balsamic

lentil soup

vegetarian and delicious!

beet napoleon

layered roasted red beets, tomatoes, fresh mozzarella & roasted peppers, served over mixed greens & garnished with balsamic glaze

potato crusted salmon croquette

served over baby spinach and garnished with mandarin oranges, honey Dijon & aged balsamic

Second Course

cacciatore lasagna

crumbled sweet and hot sausage, romano & goat cheese layered between fresh lasagna strips, and served in a garlic white wine sauce with a touch of tomato

cavatelli norma

homemade cavatelli, sauteed onions, eggplant, smoked mozzarella & our homemade tomato basil sauce

chicken montebianco

sauteed chicken breast topped with artichoke hearts & melted mozzarella served over polenta in a white wine butter sauce

salmon antica

grilled north atlantic salmon served over spinach and new potatoes, garnished with honey Dijon & aged balsamic

osso buco piemontese

braised and slowly cooked pork shank served in a reduced vegetable wine sauce served over homemade risotto

Third Course

Mini Cannoli

Tiramisu