

Hudson Valley

\$29.95

Restaurant Week

## First Course

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### **apple & hot sausage risotto**

garnished with crumbled feta cheese and fig glaze

### **homemade lentil soup**

### **beet napoleon**

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

### **potato crusted shrimp croquette**

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

## Second Course

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### **artichoke cacciatore**

artichoke hearts, wild mushrooms, and romano & goat cheese layered between fresh lasagna pasta and served in a cherry tomato marsala wine sauce

### **cavatelli norma**

sautéed chunks of eggplant, onions, smoked mozzarella & homemade tomato basil sauce with homemade cavatelli pasta

### **chicken brandy**

sautéed chicken breasts served in a brandy wine sauce over sautéed spinach and garnished with sliced portobello

### **salmon rustica**

grilled north atlantic salmon served with sautéed spinach & new potatoes and garnished with infused oils & balsamic glaze

### **osso buco piemontese**

braised and slowly cooked pork osso buco served in a garlic white wine sauce with a touch of tomato sauce and served over homemade risotto

## Dessert

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Mini Cannoli

Tiramisu