

# tramonto

Hudson Valley Restaurant Week  
Fall Edition 2019

## Course One

### **zuppa**

daily changing market driven soup sourcing locally

### **arugula**

medley of peppery greens with orange & fried fennel

### **funghi**

stuffed mushroom filled with seasoned breadcrumb

### **arancini**

fried risotto cheese balls with spring peas and tomato sugo

## Course Two

### **scarpariello**

pan braised chicken with sausage escarole & potato

### **risotto**

beet crema goat cheese toasted hazelnut

### **salmon**

seared atlantic salmon over spaghetti squash & pomodoro

### **raddiatore**

radiator pasta in short rib ragout crisped celery carrot

### **pork marsala**

fettina of berkshire pork in marsala wine with leafy greens  
& whipped potato

## Course Three

### **budino**

almost christmas panettone bread pudding ricotta gelato

or

### **panna cotta**

cooked crema vanilla & butterscotch caramel crunchies

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