

## **Cena 2000 Restaurant**

Lunch \$22.95- per person    **2018 Hudson Valley Restaurant Week**    Dinner \$32.95- per person

### **Three Course Prix Fixe Menu**

(Choice of Appetizer, Main Course & Dessert)

#### **~ Appetizers ~**

##### **Calamari alla Griglia**

(Grilled calamari topped with chopped tomatoes and garlic)

##### **Broccoletti con Salsiccia**

(Baby broccoli sautéed in olive oil and garlic topped with hot Italian sausage)

##### **Melanzane Ripieni**

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

##### **Affettato Misto**

(Prosciutto di Parma, mozzarella, and roasted peppers)

##### **Lettura con Gorgonzola**

(Boston lettuce topped with melted gorgonzola cheese)

##### **Pasta Fagioli**

(Bean Soup)

#### **~ Main Course ~**

##### **Quattro Ravioli di Formaggi al pomodoro e basilico**

(Four Cheese Ravioli with tomato basil sauce)

##### **Rigatoni Manzo**

(Rigatoni Bolognese )

##### **Pappardelle alla Amatriciana**

( Wide ribbon pasta with bacon, caramelized onions, tomato sauce, crushed red pepper)

##### **Penne Al Vitella E Salvia**

(Penne with ground veal, carrots, celery, sage and white wine)

##### **Petto D'anatra Con Spinaci in Padella**

(Breast of Duck grilled and served with sauteed spinach)

##### **Petto Di Pollo Milanese Modo Mio**

(Breast of chicken topped with flavored bread crumbs, pan fried, modo mio style)

##### **Arista di Maiale con Salvia e Paprika**

(Grilled pork tenderloin topped with fresh sage and paprika, served with mashed potatoes)

##### **Stinco DI' Agnello**

(Lamb Shank slow cooked with sun-dried tomato, white wine and tomato)

##### **Salmone alla Griglia**

(Grilled Salmon served with avocados, tomatoes, red onions and couscous)

##### **Dentice alla Livornese**

(Red Snapper sautéed with white wine, light tomato sauce, garlic, black olives and capers)

#### **~ Dessert ~**

**Chocolate Flourless Cake**

**Pumpkin Cheesecake**

**Carrot Cake**

**Coconut Tart**

**Homemade Gelato & Sorbet**