

a tavola

trattoria

RESTAURANT WEEK FALL 2019 \$32.95
NOVEMBER 4-17

ANTIPASTI

FIDDLEHEAD FARMS PEA SHOOT SALAD
LOCAL PEAR, CANDIED WALNUTS, GORGONZOLA MOUSSE,
BEET-HONEY VINAIGRETTE

HAND CUT STEAK TARTARE
CAPERS, CORNICHONS, MUSTARD, TRUFFLE,
QUAIL YOLK, TOASTED HOUSE BREAD, CHILI OIL

LOCAL ARUGULA & DANDELION GREENS SALAD
FENNEL, LOCAL APPLE, DRIED CRANBERRIES,
WALNUT-SAGE VINAIGRETTE

SECONDI

PAPPARDELLE BOLOGNESE
OUR TRADITIONAL MEAT SAUCE, BRAISED FOR 7 HOURS

CHIVE TORTELLONI
RICOTTA, TEA BRAISED HEIRLOOM CARROTS,
BLISTERED LOCAL CHERRY TOMATOES, TARRAGON PESTO

SWORDFISH STUFATO
LOCAL BRUSSELS SPROUTS, DELICATA SQUASH & GRILLED CORN,
MIXED BEAN MEDLEY, SWEET PEAS,
TOMATO & WHITE WINE BROTH

DOLCI

TORRONE
ITALIAN NOUGAT: BURDEN LAKE MARKET HONEY,
CANDIED CITRUS, CRANBERRY, GINGER, ALMOND, APRICOT

CHOICE OF HOUSEMADE GELATO OR SORBETTO

RESTAURANT WEEK APERITIVO \$11

HUDSON VALLEY PUNSCH
LIGHT & DARK RUM, CAPPELLETTI APERITIVO, ALLSPICE DRAM,
MONTGOMERY PLACE ORCHARDS APPLE CIDER, FRESH LEMON

NO ADDITIONAL DISCOUNTS APPLY

