



May 10th - May 23rd

Hudson Valley Restaurant Week

Dine In Only — Not Available for Takeout

\$25.95 Lunch: Monday through Saturday & **\$35.95** Dinner: Monday through Thursday

APPETIZER

Heirloom white bean and escarole soup - parmesan cheese - lemon
Goat cheese blintz - marinated beets - roasted walnuts - baby arugula - Saba
Mixed baby salads - balsamic and lemon vinaigrette - shaved Grana Padano
Prince Edward Island mussels - fava beans - red curry cream - cilantro
Prosciutto and Pea Arancini - cacio e pep aioli

ENTRÉE

Garganelle - Italian sausage - baby peas - shallots - tomato cream
Zoodles with eggplant meatballs - fresh tomato sauce - ricotta salata
Chicken Milanese - arugula salad – cherry tomatoes
Chicken Parmesan - spaghetti pomodoro
Grilled chicken wrap - chickpea hummus - feta - and chopped salad (Lunch Only)
Roman style slow braised beef with red wine and tomato - mashed potato - mushrooms (Dinner Only)
Salmon bowl - spring vegetables - rice and quinoa - whipped avocado

DESSERT

Tiramisu
Fruit Sorbet with Biscotti
Cheesecake