



HUDSON VALLEY RESTAURANT WEEK MENU

LUNCH

\$22.95

select one from each course. No substitutions please.

ANTIPASTI

butternut squash soup
sage oil

squash & goat cheese salad
mixed greens, candied pecans, maple vinaigrette

caesar salad
*gem lettuce, baby kale, watercress,
bonito breadcrumbs, parmigiano*

arugula salad
*toasted almond vinaigrette
fennel, radish, orange*

ENTREE

wood-roasted mushroom pizza
mushroom duxelle, bel paese, ricotta, chives, truffle oil

margherita pizza
fresh mozzarella, tomato sauce, basil, olive oil

chicken & avocado sandwich
tomato, lettuce, spicy maple aioli, rosemary fries

steak sandwich
*caramelized onions, horseradish mayo, arugula,
rosemary fries*

bar burger
*balsamic shallots, cheddar, pickles, tomato, lettuce,
brioche bun, rosemary fries*

spaghetti & meatballs
wood-oven meatballs, pomodoro sauce, stracciatella

DESSERT

panettone bread pudding
creme anglaise

DINNER

\$32.95

select one from each course. No substitutions please.

ANTIPASTI

butternut squash soup
sage oil

squash & goat cheese salad
mixed greens, candied pecans, maple vinaigrette

calamari fritti
cherry peppers, lemon

wood fired meatballs
creamy polenta, pomodoro, basil oil

roasted beets
*poached pears, candied walnuts, gorgonzola,
greens, lemon thyme dressing*

ENTREE

rigatoni
spicy lamb sausage, grilled octopus, tomato, greens

fusilli avellinesi
*wild mushrooms, octopus, sundried tomato,
truffle oil, grana*

shrimp & linguine
tomato, white wine, garlic, spinach, fresh oregano

pan seared chicken
*sprouted rye berry, shallot, fava beans,
tomato confit, au-jus*

atlantic salmon
*parsnip puree, braised red cabbage,
apple & mustard seed chutney*

DESSERT

panettone bread pudding

tiramisu

creme brulee