

Hudson Valley Restaurant Week

May 12th - May 23rd

\$35.95 per person

Salad & Stuff

mozzarella, made daily, vincotto, our wood baked bread, olive oil

chopped salad, giardiniera, red wine vinaigrette, provolone picante, lentil crunch

duck liver cannoli, smoked cabbage marmalade, pistacchio

heirloom meatballs, pomodoro, parmigiano, parsley



Entree

bucatini, cacio e pepe, pepe and pepe, pecorino romano

radiatore, lamb bolognese, fresh min, parm

fried chicken sandwich, spicy maple, aioli, pickles, lettuce, smash fries

brook trout, seared, snap peas, spring onion, kumquat marmellata

spaghetti, pork & clam sausage, white wine, garlic, chili, lemon

ask about our whole
suckling pig dinners



Dessert

Chef Sajin's cannolis

chocolate polenta, toasted house marshmallow, salted cannoli shell

stickabutta pie, almond crust, caramel sauce

KITCHEN SHARE

please take notice of the 3% "for the kitchen crew" surcharge on the food portion of your bill. We're stoked to implement an exciting new way of rewarding the dedicated kitchen crew, who tirelessly work to source, create and cook all the food you eat as an alternative to raising prices. The 3% Kitchen share will be fully distributed by management among the "non-tipped" kitchen team, according to their overall effort and quality of service. We thank you for helping us create a more equitable restaurant culture, community and continue to "eat serious, have fun." Cheers.

Please inform your server of any allergies