



914-722-0808

Hudson Valley Restaurant Week 2022 -39.95

First Course

- Soup of the day
- General Tso's cauliflower
- Crispy shrimp & polenta, Calabrian chili oil
- Eggplant caponata, toasted focaccia
- Blistered shishito peppers, maldon sea salt, agave drizzle
- Whipped ricotta toast, roast tomatoes, evoo
- Carnitas tacos, pineapple pico de gallo, salsa verde
- Mixed greens salad, tomatoes & onions, cucumber & sweet balsamic
- Breadless jumbo lump Maryland crab cake, mango coulis

add 11

Second course

- Sole francese, almonds, sautéed vegetables
- Teriyaki glazed salmon, sautéed baby bok choy
- Pistachio-crusted halibut, spinach, citrus vinaigrette add 11
- Crispy or grilled chicken capricciosa, arugula salad, red onions, tomatoes, fresh mozz
- Traditional chicken parm, penne
- Pappardelle bolognese, shaved parm
- Whole wheat linguine, artichoke hearts, sun-dried tomatoes & asparagus, garlic & oil
- Pear & cheese sacchetti, sage-butter sauce
- Braised boneless beef short rib, mashed potatoes, sweet baby carrots add 7
- Veal chop paillard , peppers, potatoes, onions, english peas add 14

Mama's Dessert

- Caramel flan
- Tortoni, amarena cherry
- Chocolate brownie, fresh whipped cream
- White chocolate bread pudding, caramelized banana sauce, raspberry coulis
- Affogato (Espresso poured over ice cream) black sambuca add 5
- Apple strudel, vanilla ice cream add 5

(Gluten free options available)