

HV Restaurant Weeks

apps

zuppa market fresh soup utilizing local hudson valley ingredients
escarole salad fresh shaved escarole with dried cranberries & hazelnuts
in a honey mustard vinaigrette ricotta salatta
shrimp sautéed with fava beans cherry tomato & garlic olive oil
polpette veal meatballs with hardy tomato sugo

main

risotto with asparagus lemon and mascarpone
ravioli cauliflower and ricotta filled ravioli with butter broth and chili flakes pangrattato
salmon green butter bean pure and mushroom redotto
pollo palermo panko parmigiano crust whipped potatoes string beans lemon vino bianco
tagliata sliced black angus sirloin with whipped potato broccoli rabe

dolce

chocolate brownie fudgy style brownie with vanilla gelato
panna cotta mango piemontese cooked crema
cheesecake crème brulee flavored cheesecake

3 courses. \$29.95 lunch . \$39.95 dinner
March 21 – April 3, 2022

HV Restaurant Weeks

apps

zuppa market fresh soup utilizing local hudson valley ingredients
escarole salad fresh shaved escarole with dried cranberries & hazelnuts
in a honey mustard vinaigrette ricotta salatta
shrimp sautéed with fava beans cherry tomato & garlic olive oil
polpette veal meatballs with hardy tomato sugo

main

risotto with asparagus lemon and mascarpone
ravioli cauliflower and ricotta filled ravioli with butter broth and chili flakes pangrattato
salmon green butter bean pure and mushroom redotto
pollo palermo panko parmigiano crust whipped potatoes string beans lemon vino bianco
tagliata sliced black angus sirloin with whipped potato broccoli rabe

dolce

chocolate brownie fudgy style brownie with vanilla gelato
panna cotta mango piemontese cooked crema
cheesecake crème brulee flavored cheesecake

3 courses. \$29.95 lunch . \$39.95 dinner
March 21 – April 3, 2022