



**HUDSON VALLEY
RESTAURANT WEEK SPRING 2022
LUNCH MENU**

Appetizers

Potato Leek Soup

fried leeks

Mesclun Greens *

tomatoes, shaved parmesan cheese, black truffle vinaigrette

Fried Calamari

cherry pepper aioli, lemon wedge

Nonna Meatballs

ricotta cheese, tomato sauce, fresh basil

Entrées

Lemon Spaghetti

*cracked black pepper, lemon zest, pecorino romano cheese,
toasted sesame seeds*

Black Pepper Ginger Tofu

fried tofu, soba noodles, stir fry vegetables, fresh scallions

Pork Burger

*brioche bun, gruyère cheese, arugula, pickles, applewood bacon,
honey dijon*

Desserts

NY Cheesecake

ginger graham cracker crust, cherry compote, whipped cream

Butterscotch Brownie

vanilla ice cream, caramel sauce

Ice Cream & Sorbet *

March 21st - April 3rd

Lunch \$29.95 Monday thru Friday
(excluding tax, beverage and gratuity)

(NO SUBSTITUTIONS)

*** Denotes Gluten-Free Dishes ***
Items subject to change



**HUDSON VALLEY
RESTAURANT WEEK SPRING 2022**

DINNER MENU

Appetizers

Potato Leek Soup

fried leeks

Mesclun Greens *

tomatoes, shaved parmesan cheese, black truffle vinaigrette

Fried Calamari

cherry pepper aioli, lemon wedge

Nonna Meatballs

ricotta cheese, tomato sauce, fresh basil

Entrées

Pan Seared Atlantic Salmon *

asparagus, peas, fava beans, cherry tomatoes, fresh basil, yellow tomato sauce

Roasted Chicken *

*roasted fennel puree, sautéed carrots & asparagus,
grilled scallions, natural gravy*

NY Strip Loin

haricots verts, mashed potatoes, fried onions, bordelaise sauce

Desserts

NY Cheesecake

ginger graham cracker crust, cherry compote, whipped cream

Butterscotch Brownie

vanilla ice cream, caramel sauce

Ice Cream & Sorbet *

March 21st – April 3rd

Dinner \$39.95 Sunday thru Thursday
(excluding tax, beverage and gratuity)

(NO SUBSTITUTIONS)

*** Denotes Gluten-Free Dishes ***

Items subject to change