

# *Rosie's Bistro Italiano*

*Hudson Valley Restaurant Week*



March 21-April 3, 2022

**Lunch Menu \$29.95**

## *Appetizers*

**Zuppa di Giorno**- soup of the day (a la carte 7.95)

**Insalata Panzanella**- chopped cucumber, tomato, red onion, gorgonzola and seasoned croutons with lemon oil dressing (a la carte 9.95)

**Ravioli "Fungi"**- mushroom and cheese stuffed Ravioli with a porcini cognac cream sauce, garnished with toasted pecans (a la carte 12.50)

## *Entrees*

**Seafood Pasta "ARABIATTA"**- rigatoni pasta tossed with shrimp in a hot and zesty tomato-white wine sauce garnished with herb drizzle (a la carte 22.95)

**Chicken "Francese"** – with a lemon wine sauce, garnished with asparagus and grape tomatoes, served with mashed potatoes (a la carte 23.95)

**North Atlantic Salmon** - pan roasted with a Saffron-tomato-beurre blanc, garnished with toasted pistachio, and served with white vegetable risotto (a la carte 24.95)

**Prime Cut Burger Platter**- 8oz Angus burger with beer batter French fries, lettuce, tomato and Kosher pickle (a la carte 17.95)  
(choice of cheese)

## *Desserts*

**Gelato or Sorbetto**- homemade Italian ice cream or sorbet of the day (a la carte 8)

**Torta di Formaggio**- New York style cheesecake with dark chocolate drizzle and Amarena cherries (a la carte 10)

**Torta di Cioccolata**- warm homemade chocolate espresso cake with mascarpone royale cream and Tahitian vanilla gelato (a la carte 10)

**\*exclusive of beverages, tax and gratuity\***

**\*priced 'per person' only - not available for splitting or sharing\***

**\*no substitutions\***

**\* if you have a food allergy, please speak to the owner, manager or server \***

# *Rosie's Bistro Italiano*

*Hudson Valley Restaurant Week*

*Dinner Menu \$39.95*

## *Appetizers*

**Zuppa di Giorno**- soup of the day (a la carte 8.95)

**Stuffed Artichoke Bottom** – shrimp, vegetable, and ricotta stuffed artichoke bottom baked in a savory parmigiano broth, roasted tomato drizzle (a la carte 14.95)

**Insalata Panzanella**- chopped cucumber, tomato, red onion, gorgonzola and seasoned croutons with lemon oil dressing (a la carte 10.95)

**Ravioli "Fungi"**- mushroom and cheese stuffed Ravioli with a porcini cognac cream sauce, garnished with toasted pecans (a la carte 13.95)

## *Entrees*

**Seafood Pasta "ARABIATTA"**- rigatoni pasta tossed with shrimp in a hot and zesty tomato-white wine sauce garnished with herb drizzle (a la carte 26.95)

**Chicken "Francese"** – with a lemon wine sauce, garnished with asparagus and grape tomatoes, served with mashed potatoes (a la carte 26.95)

**North Atlantic Salmon** - pan roasted with a Saffron-tomato-beurre blanc, garnished with toasted pistachio, and served with white vegetable risotto (a la carte 27.95)

**Yankee Short Rib Pot Roast** – tender de-boned short rib of beef, braised and simmered in a savory au jus gravy; served with mashed potatoes and buttered peas (\$5.00 extra) (a la carte 32.95)

## *Desserts*

**Gelato or Sorbetto** - homemade Italian ice cream or sorbet of the day (a la carte 8)

**Torta di Formaggio** - New York style cheesecake with dark chocolate drizzle and Amarena cherries (a la carte 10)

**Torta di Cioccolata** - warm homemade chocolate espresso cake with mascarpone royale cream and Tahitian vanilla gelato (a la carte 10)

**\*exclusive of beverages, tax and gratuity\***

**\*priced 'per person' only - not available for splitting or sharing\***

**\*no substitutions\***

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PRESENTED BY THE VALLEY TABLE  
March 21-April 3, 2022