

**Sapore**

**2022 Hudson Valley Restaurant Week**

Lunch \$29.95 person : Dinner \$39.95 person

**Three Course Prix Fixe Menu**

Choice of Appetizer, Main Course & Dessert

~ Appetizers ~

**Zuppa di Aragosta**

(Lobster Bisque)

**Buffalo Mozzarella Con Pepperoni Arrostito**

Fresh Mozzarella Served with Hot House Tomatoes and Roasted Peppers

**Stuffed Mushrooms**

Mushrooms Stuffed with mushroom Stuffing with pancetta and fresh mint

**Melanzane Ripiene**

Stuffed eggplant with ricotta and parmigiano, topped with fresh tomato sauce

**Our Traditional House Salad**

Romaine, cucumbers, tomato, onions, black olives in our house vinaigrette

**Escargot**

Served French Style, in a pesto garlic sauce

~ Main Course ~

**Goat Cheese and Spinach Ravioli**

Finished in a Light Pesto-Parmesan Sauce

**Rigatoni Bolognese**

Dried pasta with ground beef in Bolognese sauce

**Pappardelle alla Amatriciana**

Pancetta Bacon, Caramelized Onions, Crushed Red Pepper, White Wine & Tomato

**Hanger Steak**

Hanger Steak over Caramelized onions served with Shoestring Fries

**Stinco DI' Agnello**

Lamb Shank slow cooked with red wine, tomato, garlic and fresh sage

**Stracotto alla Fiorentina**

Traditional Italian pot roast served with mashed potatoes drizzled with truffle oil

**Pollo Alla Milanese**

Breast of chicken pounded, breaded, and sautéed and served with cherry tomatoes

**Arista con Paprika e Salvia**

Grilled medallions of pork tenderloins topped with paprika, fresh sage & mashed potato

**Grilled Salmon**

Finished in a light Mustard Crust & Served over Garlic Mashed Potatoes

~ Dessert ~

Keylime Tart

Chocolate Flourless Cake

Peach Bread Pudding

Coconut Cream Cake

Homemade Gelato & Sorbet