

Hudson Valley Restaurant Week

\$44.95 per person

Salad & Stuff

mozzarella, made daily, vincotto, our wood baked bread, olive oil

crostino, whipped ricotta, truffle honey, thyme, sea salt, olive oil

chopped salad, giardiniera, red wine vinaigrette, provolone picante, lentil crunch

duck liver cannoli, smoked cabbage marmalade, pistacchio

heirloom meatballs, pomodoro, parmigiano, parsley



Entree

radiatore, lamb bolognese, fresh mint, parmigiano

paccheri, ricotta cream, black pepper, thyme, toasted sesame, pecorino, lemon

brook trout, celery root zabaglione, pickled lentils, shaved fennel, fresh herbs

chicken a la plancha, white bean favata, celery gremolata, crisp capers

pork osso buco, crisp, white polenta, apple mostarda, vincotto \$8 supplement (limited)

Dessert

cannoli du jour ask your hospitality ambassador

chocolate polenta, toasted house marshmallow, salted cannoli shell

panna cotta, pistachio, cookery "nestle crunch", orange zest



KITCHEN SHARE

Please take notice of the 3% "for the kitchen crew" surcharge on the food portion of your bill. We're stoked to implement an exciting new way of rewarding the dedicated kitchen crew, who tirelessly work to source, create and cook all the food you eat as an alternative to raising prices. The 3% Kitchen share will be fully distributed by management among the "non-tipped" kitchen team, according to their overall effort and quality of service. We thank you for helping us create a more equitable restaurant culture, community and continue to "eat serious, have fun." Cheers.

Please inform your server of any allergies