



# Spring 2023 HVRW

DINNER - \$44.95

## March 20th - April 2nd



### STARTERS

REAL DEAL BAKED CLAMS WITH SOME PORK FAT  
ROASTED OYSTERS, GARLIC, BUTTER, PARMIGIANO  
CAULIFLOWER-KALE FRITTERS, VADOUVAN CURRY, FRESH HERBS  
RARE SESAME TUNA, CUCUMBER, GINGER, SCALLION, SESAME, SOY  
SALMON TARTARE, AVOCADO, TOGORASHI, MICROGREENS, TAMARI  
MISTICANZA SALAD, ITALIAN MIXED LETTUCES, WALNUTS, SHAVED PECORINO  
BURRATA AND BEETS, SAVORY GRANOLA, BLACK GARLIC, AGED BALSAMIC, MINT  
MOSCARDINI, MARINATED BABY OCTOPUS, FAGIOLI GIGANTE, CALABRIAN CHILE OIL

### MAINS

ROASTED HALF CHICKEN, SPRING VEGGIES  
HUDSON VALLEY MUSHROOM RISOTTO, ROSEMARY, PECORINO  
GARLIC BRAISED LAMB NECK, CHICKPEAS, LEMON MASCARPONE  
LASAGNA PRIMAVERA WITH ZUCCHINI, ENGLISH PEAS AND BALSAMELLA  
GARGANELLI WHITE VEAL BOLOGNESE, PORCINI, PECORINO, BLACK TRUFFLES  
ATLANTIC SALMON FILET, CHARRED CARROTS, BRAISED KALE, PICKLED CURRANTS  
CHARRED OCTOPUS, CRUSHED POTATOES, OLIVES, FENNEL SALAD, CHILI AIOLI, LEMON

### DESSERT

GELATO OR SORBET  
PISTACHIO TARTUFO  
POP'S FAMOUS DANNOLO (CANNOLI DONUT)

NO CHANGES OR SUBSTITUTIONS

\* PLEASE INFORM SERVER, MANAGER OR CHEF OF ANY ALLERGIES OR RESTRICTIONS

*Thank you for spending your evening with us.*



Spring 2023 HVRW  
LUNCH - \$29.95  
March 20th - April 2nd



STARTERS

REAL DEAL BAKED CLAMS WITH SOME PORK FAT  
ROASTED OYSTERS, GARLIC, BUTTER, PARMIGIANO  
CAULIFLOWER-KALE FRITTERS, VADOUVAN CURRY, FRESH HERBS  
RARE SESAME TUNA, CUCUMBER, GINGER, SCALLION, SESAME, SOY  
SALMON TARTARE, AVOCADO, TOGORASHI, MICROGREENS, TAMARI  
MISTICANZA SALAD, ITALIAN MIXED LETTUCES, WALNUTS, SHAVED PECORINO  
BURRATA AND BEETS, SAVORY GRANOLA, BLACK GARLIC, AGED BALSAMIC, MINT  
MOSCARDINI, MARINATED BABY OCTOPUS, FAGIOLI GIGANTE, CALABRIAN CHILE OIL

MAINS

ROASTED HALF CHICKEN, SPRING VEGGIES  
SHRIMP PARMIGIANA WITH PENNE ALL VODKA  
HUDSON VALLEY MUSHROOM RISOTTO, ROSEMARY, PECORINO  
GARLIC BRAISED LAMB NECK, CHICKPEAS, LEMON MASCARPONE  
LASAGNA PRIMAVERA WITH ZUCCHINI, ENGLISH PEAS AND BALSAMELLA  
GARGANELLI WHITE VEAL BOLOGNESE, PORCINI, PECORINO, BLACK TRUFFLES  
ATLANTIC SALMON FILET, CHARRED CARROTS, BRAISED KALE, PICKLED CURRANTS

DESSERT

GELATO OR SORBET  
PISTACHIO TARTUFO  
POP'S FAMOUS DANNOLO (CANNOLI DONUT)

NO CHANGES OR SUBSTITUTIONS

\* PLEASE INFORM SERVER, MANAGER OR CHEF OF ANY ALLERGIES OR RESTRICTIONS

*Thank you for joining us.*