



zero otto nove

Hudson Valley Restaurant Week

Antipasti

Burrata

Burrata served with eggplant caponata, cherry tomatoes capers and spicy olive oil.

Gamberi e Fagioli

Sauteed shrimps with cannellini beans, diced tomatoes, balsamic vinegar and crostini

Insalata Tri Colore

Arugula, Fennel, Radicchio all tossed with a blood orange vinaigrette topped with walnuts and shaved Parmigiana

Secondi

Risotto di Barbabietole

Risotto with yellow beets, short ribs and parmigiana

Mafalde In Cartoccio

Pasta cooked in tinfoil with fresh tomato sauce, pesto and stracciatella cheese

Pollo Affumicato

Chicken breast sautéed with marsala wine, mushrooms prosciutto and smoked mozzarella

Brasato Al' Peroni

Short ribs braised for several hours in peroni beer and served with diced cherry peppers and gorgonzola

Dessert

Cannoli

Crispy pastry dough filled with whipped sweet ricotta

Panna Cotta

Vanilla Bean Crema served with seasonal fruit