



264 Main Street, White Plains, New York 10601 Phone: 914-600-8430

## Hudson Valley Restaurant Week Lunch Menu

### APPETIZERS

*Choice of one*

SOUP OF THE DAY

MIXED GREENS SALAD

*Mesclun leaves with cherry tomatoes, roasted peppers, olives, red onion and shaved parmesan cheese in a red wine vinaigrette*

FRIED CALAMARI

*Golden fried rings of calamari served with marinara sauce*

### ENTREES

*Choice of one*

CHICKEN PARMIGIANA

*Chicken breast lightly breaded and pan fried with tomato sauce and mozzarella, served with penne*

CHICKEN FRANCESE

*Chicken breast dipped in eggs sauteed in a white wine lemon sauce, served with penne*

RIGATONI BOLOGNESE

*Homemade rigatoni pasta served with traditional Italian meat sauce*

PENNE VODKA

*Homemade penne pasta served in a vodka sauce*

ST. PETER FISH OREGANATA

*Filet of St. Peter Fish sauteed with breadcrumbs in a lemon white wine sauce*

### DESSERTS

*Choice of one*

TIRAMISU - ITALIAN CHEESECAKE - ICE CREAM - SORBET

**\$29.95 PER PERSON**

**NOT INCLUDING TAX, GRATUITY, AND BEVERAGES**

### RESTAURANT WEEK WINE SELECTIONS

The perfect pairing for the ultimate dining experience.

Cabernet Sauvignon, Napa Valley, California - \$40

Montepulciano, Abruzzo, Italy - \$40

Chardonnay, Napa Valley, Italy - \$40

Pinot Grigio, Tuscany, Italy - \$40



264 Main Street, White Plains, NY 10601 Phone: 914-600-8430

## Hudson Valley Restaurant Week Dinner Menu

### APPETIZERS

Choice of one

SOUP OF THE DAY

FRIED CALAMARI

Served with marinara sauce

MIXED GREENS SALAD

Mesclun, cherry tomatoes, roasted peppers, olives, red onion, shaved parmesan, kalamata olive dressing

MOZZARELLA IN CARROZA

Homemade bread filled with fresh mozzarella topped with marinara sauce

BLUE POINT OYSTERS

Served with cocktail sauce and mignonette sauce

MEATBALLS

Served in marinara sauce topped with ricotta cheese

BAKED CLAMS

Little Neck clams baked with breadcrumbs and herbs topped with oregonata sauce

RISOTTO BALLS

Stuffed with parmesan cheese served in pink bolognese sauce

### ENTRÉE

Choice of one

PENNE PRIMAVERA

Sauteed with mixed vegetables in a white wine sauce

CHICKEN PARMIGIANA

Lightly breaded topped with tomato sauce and mozzarella, served with penne

PAPPARDELLE BOLOGNESE

Homemade pappardelle pasta in a traditional Italian meat sauce

CHICKEN FRANCESE

Dredged in flour and egg, sauteed in a lemon white wine sauce, served with penne

RIGATONI A LA VODKA

Rigatoni sauteed in a vodka sauce with a touch of cream

CHICKEN MARSALA

Sauteed in a sweet marsala wine sauce with mushrooms, served with potatoes and mixed vegetables

SPAGHETTI & MEATBALLS

Spaghetti with homemade beef meatballs sauteed in a tomato sauce

ST. PETER OREGENATA

Filet of St. Peter fish topped with breadcrumb in an Oregonata sauce served with potatoes and mixed vegetables

LASAGNA

Homemade pasta sheets layered with beef, ricotta, mozzarella, and tomato sauce

SALMON PALMINTERI

Grilled Salmon over a plum chili sauce served with a mango salad

LOBSTER RAVIOLI

Homemade ravioli filled with lobster sauteed in a pink brandy sauce

BRAISED SHORT RIB (+\$10PP)

Braised in a barolo wine sauce served over saffron risotto sprinkled with green peas

### DESSERTS

Choice of one

TIRAMISU – CHEESECAKE – ICE CREAM

**\$44.95 PER PERSON**

**NOT INCLUDING TAX, GRATUITY, AND BEVERAGES**

### RESTAURANT MONTH WINE SELECTIONS

The perfect pairing for the ultimate dining experience.

Cabernet Sauvignon, Napa Valley, California - \$45

Montepulciano, Abruzzo, Italy - \$45

Chardonnay, Napa Valley, California - \$45

Pinot Grigio, Tuscany, Italy - \$45

CHAZZ PALMINTERI ITALIAN RESTAURANT  
30 West 46<sup>th</sup> Street, New York, New York 10036  
264 Main Street, White Plains, New York 10022

EMPIRE STEAK HOUSE  
237 W 54<sup>th</sup> St, NY, NY 10019 | 151 E 50<sup>th</sup> St, NY, NY 10022  
Roppongi, Tokyo, Japan

Please inform management of any allergies you or your guest may have. Consuming raw or undercooked food may increase your risk for foodborne illness.