

Rosie's Bistro Italiano

Hudson Valley Restaurant Week

Lunch Menu \$29.95



Appetizers

Zuppa di Giorno- soup of the day (a la carte 7.95)

Insalata Panzanella- chopped cucumber, tomato, red onion, gorgonzola and seasoned croutons with lemon oil dressing (a la carte 12.95)

Ravioli "Fungi"- mushroom and cheese stuffed Ravioli with a porcini cognac cream sauce, garnished with toasted pecans (a la carte 14.95)

Entrees

Seafood Pasta "Mare e Monte"- linguini tossed with shrimp, Manila clams and fresh vegetables in a lite garlic consommé sauce (a la carte 24.95)

Chicken "Fina" – chicken Milanese style cutlet layered with fresh sliced tomato and melted mozzarella in a lemon pinot grigio sauce, with sauteed string beans (a la carte 24.95)

North Atlantic Salmon "L'Orange"- pan roasted with an orange-citrus glaze, garnished with pignoli nuts, served with saffron vegetable risotto (a la carte 26.95)

Prime Cut Burger Platter- 8oz Angus burger with beer batter French fries, lettuce, tomato and Kosher pickle (a la carte 17.95)
(choice of cheese)

Desserts

Gelato or Sorbetto- homemade Italian ice cream or sorbet of the day (a la carte 8)

Torta di Formaggio- New York style cheesecake with dark chocolate drizzle and Amarena cherries (a la carte 10)

Torta di Cioccolata- warm homemade chocolate espresso cake with mascarpone royale cream and Tahitian vanilla gelato (a la carte 10)

exclusive of beverages, tax and gratuity

priced 'per person' only - not available for splitting or sharing

no substitutions

*** if you have a food allergy, please speak to the owner, manager or server ***

Rosie's Bistro Italiano

Hudson Valley Restaurant Week

Dinner Menu \$44.95



Appetizers

Zuppa di Giorno- soup of the day (a la carte 9.75)

Shrimp & Calamari Costa – gulf shrimp and tender calamari sautéed in an herb infused tomato white wine sauce with a touch of onion, garlic, and red pepper flakes (a la carte 16.95)

Insalata Panzanella- chopped cucumber, tomato, red onion, gorgonzola and seasoned croutons with lemon oil dressing (a la carte 12.95)

Ravioli "Fungi"- mushroom and cheese stuffed Ravioli with a porcini cognac cream sauce, garnished with toasted pecans (a la carte 14.95)

Entrees

Seafood Pasta "Mare e Monte"– linguini tossed with shrimp, Manila clams and fresh vegetables in a lite garlic consommé sauce (a la carte 26.95)

Chicken "Fina" – chicken Milanese style cutlet layered with fresh sliced tomato and melted mozzarella in a lemon pinot grigio sauce, with sauteed string beans (a la carte 27.95)

North Atlantic Salmon "L'Orange"- pan roasted with an orange-citrus glaze, garnished with pignoli nuts, served with saffron vegetable risotto (a la carte 28.95)

Osso Bucco – tender braised pork osso bucco "on the bone" in a natural aujus gravy, served with mashed potatoes (a la carte 29.95)

Desserts

Gelato or Sorbetto - homemade Italian ice cream or sorbet of the day (a la carte 8)

Torta di Formaggio - New York style cheesecake with dark chocolate drizzle and Amarena cherries (a la carte 10)

Torta di Cioccolata - warm homemade chocolate espresso cake with mascarpone royale cream and Tahitian vanilla gelato (a la carte 10)

exclusive of beverages, tax and gratuity

priced 'per person' only - not available for splitting or sharing

no substitutions

*** if you have a food allergy, please speak to the owner, manager or server ***