



HUDSON VALLEY RESTAURANT WEEK

3-COURSE PRIX FIXE LUNCH MENU \$39.95 — 3-COURSE PRIX FIXE DINNER MENU \$44.95

(Not Including Tax + Gratuity)

March 3rd - March 15th 2026

APPETIZER

CHOOSE ONE

Mushroom Bisque

Truffle Drizzle

Pasta Fagioli

Burrata with Wild Berries

Mozzarella Burrata, Warm Berries, Balsamic Infused Compote, E.V.O.O., Grilled Artisanal Bread

Mini Beef Wellingtons

Puffed Pastry Stuffed with Prime Filet Mignon, Wild Mushroom Duxelles,

Spinach, Red Wine Demi Glace

Eggplant Rollatini

Imported Ricotta Cheese, San Marzano Tomato Sauce, Melted Fresh Mozzarella

Iceberg Wedge Salad

Cherry Tomatoes, Homemade Blue Cheese, Crumbled Bacon

MAIN COURSE

CHOOSE ONE

Pappardella Fresca

Exotic Mushrooms, Grape Tomatoes, Baby Spinach, White Wine, Touch of Cream

Cabernet Braised Beef Short Ribs

Asiago Polenta, Pan Roasted Root Vegetables, Pistachio Citrus Gremolata

Chicken Limoncello

Panko Encrusted Free-Range Chicken Breast, Jumbo Asparagus, Lemon-Butter Sauce, Herb Roasted Potatoes

Chicken Sorrentino

Topped with Eggplant, Prosciutto, Mozzarella, Sherry Wine Sauce, Mashed Potatoes and Baby Carrots

Flounder Picatta

Pan Seared topped with Baby Shrimp, Artichokes, Capers, Sun Dried Tomatoes, Lemon White

Wine Sauce, Roasted Potatoes, Baby Carrots

DESSERT

CHOOSE ONE

Chocolate Temptation

Layers of chocolate cake, filled with chocolate and hazelnut creams and crunch, covered with a chocolate glaze

Torta Della Nonna

Pastry Cream on a base of Shortcrust Pastry, covered with Pine Nuts, Almonds and Powdered Sugar.

NY Cheesecake

Traditional New York Cheesecake with a hint of Bourbon Vanilla, Graham Cracker Crust