

Yonkers Restaurant Weeks

apps

zuppa market fresh soup utilizing local hudson valley ingredients

frisée salad frisée lettuce with apples cranberries walnut ricotta salatta in a balsamic vinaigrette

fried calamari salad mixed with arugula cherry tomato and red onions

duck sausage over lentils with dehydrated orange wheels and cardamon orange reduction

main

risotto with pancetta brussels sprouts and gorgonzola crema

orecchiette ear shaped pasta with short rib ragu and pecorino

salmon roasted wild salmon with roasted potato zucchini black olives grape tomato basil vino Bianco

chicken breast topped eggplant fontina cheese over potatoes string beans lite tomato sauce

tagliata sliced black angus sirloin with peperonata whipped potato and grilled asparagus

dolce

zoie's original NY style cheesecake with amarena cheeries

Panna Cotta thyme maple infused cooked cream & caramelized pecans

Fuso warm flourless chocolate cake with vanilla gelato

2 courses. \$20.00 lunch

3 courses. \$55.00 dinner

Feb 19 – Mar 10