

3/31 to 4/13

Lunch - \$29.95

Dinner-\$44.95

## APPS

zuppa- market fresh soup utilizing local hudson valley ingredients

spinach salad- baby spinach with candied pecans fresh strawberries goat cheese in a balsamic vinaigrette
shrimp- sauteed shrimp with garlic vino bianco over whipped fava beans

lamb sausage- grilled lamb sausage over peperonata and vin cotto

## MAIN

Risotto- carnaroli rice slowly cooked with peas meyers lemon zest and mascarpone

orecchiette- ear shapped pasta with beef ragu and ricotta salatta

garganelli grappa- rolled edge pasta with grappa tomato rosato (nothing but the best vodka sauce)

salmon- roasted wild salmon over roasted cauliflower with olives grape tomato basil salsetta

roasted chicken- amish french cut chicken breast over red potato string beans natural juices

tagliata- sliced black angus sirloin with whipped potato and broccoli rabe red wine reduction

## DOLCE

cheesecake- ricotta cheesecake with orange compote

panna cotta- vanilla infused cooked cream with amarena cherries

brownie- warm fudge brownie with salted caramel gelato