



*Hudson Valley Restaurant Week Lunch Menu - Fall of 2017*

*\$22.95 per person*

Not including beverages, Tax and Gratuity

**APPETIZERS**

**Creamy Cauliflower & Local Potato Soup**

Local Roasted Cauliflower, Blooming Hill Farm Potatoes, Hudson Valley Fresh Cream, Crispy Pancetta Crumble

**Caprese**

House Made Mozzarella, Vine Ripened Tomato, Fire Roasted Peppers, Basil, EVOO

**Bruschetta al Funghi**

Bulich Farms Shitake Mushrooms, Toasted Bread Alone Peasant Bread, Fiore di Latte Mozzarella, Prosciutto di Parma

**Butternut Squash Ravioli**

Roasted Shallots, Pistachio, Parmigiano Brown Butter, Spinach Pesto Drizzle

**ENTREES**

**Pizza**

**Kale & Speck**

Local Lacinato Kale, Speck (Smoked Prosciutto), Herbed Ricotta, Mozzarella, House Pesto, Long Hot Peppers

**Pasta**

**Paccheri all'Amatriciana**

Charred Pine Island Red Onion, Guanciale, San Marzano Tomato Sauce, Over-Sized Rigatoni, Pecorino Romano, Basil

**Salad**

**Harvest**

Hudson Valley Apples, Dried Cranberries, Candied Walnuts, Feta, Radicchio, Romaine, Black Currant Vinaigrette

**Sandwich**

**Eggplant "Impante"**

Fried Black Horse Farms Purple Eggplant, Mozzarella Fresca, Slow Roasted Cherry Tomatoes, Crusty Bread Alone Pane Rustico

**DESSERT**

Autumn Spiced Berry Cobbler, Jane's Vanilla Bean Ice-Cream

Hudson Valley Apple "Pizzeppole", Janes Cinnamon Ice-cream