

Specials

Shrimp Bisque 7 cup 9 bowl
Butternut Kale Soup 5 cup 7 bowl
Organic Fontane Salad with Vinaigrette 8.75
Figs, Prosciutto & Goat cheese 12
Porchetta with Broccoli Rabe 12
Stuffed Artichoke 10
Grilled Quail over Root Vegetables 12

Entree

Cheese Manicotti with Prosciutto 18
Paccheri Stuffed with Salmon with Pink Sauce 19.75
Meat Loaf with Garlic Bread and Fried Onions 23
Stuffed with Eggs, Asparagus, and Carrots
Cod Fish Cassarola over Spinach 25
Pan Seared Halibut Corn Pico & Sundried Tomato aioli 28
Organic Chicken Scarparello with Sausage 24
Mushroom Risotto with Duck Prosciutto 22
Calf Liver Veneziana 22

Serving
Hudson Valley Restaurant
Week

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