

Rosie's Bistro Italiano

Hudson Valley Restaurant Week



Lunch Menu \$22.95

Appetizers

Zuppa di Giorno- soup of the day

Roasted Beet Caesar Salad – roasted beets topped with iceberg Caesar, Locatelli cheese

Cacio Pepe Ravioli- quatro formaggio (cheese) ravioli with Romano, mascarpone and black peppercorn cream sauce; roasted tomato drizzle

OR pink tomato cream sauce

Entrees

Penne & Farfalle "Bonaparte" – combo pasta tossed with Gulf shrimp in a smooth cognac cream sauce; roasted tomato coulis and herb drizzle

La Samantha- crispy veal or chicken Milanese, light lemon piccata sauce, finished with chopped caprese tomato-fresh mozzarella and balsamic drizzle

Wild Caught Filet of Sole "Atlantica" - pan roasted in a delicate sherry wine reduction, garnished with mushroom-zucchini confetti; served with sautéed spinach

Prime Cut Burger Platter- 8oz Angus burger with beer batter French fries, lettuce, tomato and Kosher pickle
(choice of cheese)

Desserts

Gelato or Sorbetto- homemade Italian ice cream or sorbet of the day

Torta di Formaggio- New York style cheesecake with dark chocolate drizzle and Amarena cherries

Torta di Cioccolata- warm homemade chocolate espresso cake with mascarpone royale cream and Tahitian vanilla gelato

exclusive of beverages, tax and gratuity

priced 'per person' only - not available for splitting or sharing

no substitutions

*** if you have a food allergy, please speak to the owner, manager or server ***