

Rosie's Bistro Italiano

Hudson Valley Restaurant Week

Dinner Menu \$44.95

Appetizers

Zuppa di Giorno- soup of the day (a la carte 9.75)

Stuffed Artichoke Bottom – shrimp, vegetable, and ricotta stuffed artichoke bottom baked in a savory parmigiano broth, roasted tomato drizzle (a la carte 15.95)

Insalata Panzanella- chopped cucumber, tomato, red onion, gorgonzola and seasoned croutons with lemon oil dressing (a la carte 14.95)

Ravioli Basilico- quattro formaggio (cheese) ravioli with basil infused pink sauce, mascarpone drizzle (a la carte 15.95)

Entrees

Seafood Pasta "ARABIATTA"- rigatoni pasta tossed with shrimp in a hot and zesty tomato-white wine sauce garnished with herb drizzle (a la carte 27.95)

Chicken Sorrentino– chicken medallions layered with prosciutto, eggplant, and melted mozzarella in a tomato white wine sauce; served with mashed potatoes (a la carte 28.95)

North Atlantic Salmon - pan roasted with a Saffron-tomato-beurre blanc, garnished with toasted pistachio, and served with primavera risotto (a la carte 29.95)

Yankee Short Rib Pot Roast – tender de-boned short rib of beef, braised and simmered in a savory au jus gravy; served with mashed potatoes and buttered peas (a la carte 32.95)

Desserts

Gelato or Sorbetto - homemade Italian ice cream or sorbet of the day (a la carte 8)

Torta di Formaggio - New York style cheesecake with dark chocolate drizzle and Amarena cherries (a la carte 10)

Torta di Cioccolata - warm homemade chocolate espresso cake with mascarpone royale cream and Tahitian vanilla gelato (a la carte 10)

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 ***

