

Rosie's Bistro Italiano

Hudson Valley Restaurant Week



Lunch Menu \$29.95

Appetizers

Zuppa di Giorno- soup of the day (a la carte 8.95)

Insalata Panzanella- chopped cucumber, tomato, red onion, gorgonzola and seasoned croutons with lemon oil dressing (a la carte 11.95)

Ravioli Basilico- quattro formaggio (cheese) ravioli with basil infused pink sauce, mascarpone drizzle (a la carte 14.95)

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 24.95)

Chicken Sorrentino- chicken medallions layered with prosciutto, eggplant, and melted mozzarella in a tomato white wine sauce; served with mashed potatoes (a la carte 24.95)

North Atlantic Salmon - pan roasted with a Saffron-tomato-beurre blanc, garnished with toasted pistachio, and served with primavera risotto (a la carte 25.95)

Prime Cut Burger Platter- 8oz Angus burger with beer batter French fries, lettuce, tomato and Kosher pickle (a la carte 19.95)
(choice of cheese)

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 ***