



# *Rosie's Bistro Italiano*

*Hudson Valley Restaurant Week*

*Dinner Menu \$32.95*

## *Appetizers*

**Zuppa di Giorno**- soup of the day

**Stuffed Shrimp**- gulf shrimp with seasoned scallop and crabmeat stuffing baked in a herb wine sauce

**Antipasto Dilusso**- caprese with homemade mozzarella, tomato, sopresatta, Roman artichokes, Portobello mushroom, Calamata olives, aged balsamic and extra virgin olive oil

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

## *Entrees*

**Penne & Farfalle "Bonaparte"** – combo pastas tossed with Gulf shrimp and diver scallops in a smooth cognac cream sauce; herb and roasted tomato drizzle

**Veal Osso Bucco Spezzatino** – tender de-boned veal shank braised with vegetables in a natural au jus gravy; served over pappardelle

**North Atlantic Salmon "Atlantica"**- pan roasted in a delicate sherry wine reduction, garnished with mushroom-zucchini confetti; served with risotto primavera

**Stuffed Chicken Martini** – Parmigiano crusted ricotta and vegetable stuffed chicken breast, pan roasted in a natural au jus garnished with local farm mushrooms and toasted pignoli; served with white cheddar mashed potatoes

## *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 \***