



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 an herb wine sauce

Mozzarella "Caponata"- caprese with mozzarella, tomato, sopresatta, and
house made vegetable caponata; balsamic & extra virgin olive oil

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

Entrees

"Pasta de Reyes" – penne tossed with shrimp, herb crusted diver scallops, broccoli
florets and roasted tomato in a lite garlic consommé sauce

Yankee Pot Roast – tender beef braised and simmered in a savory beef au jus
served with mashed potatoes and petite buttered peas

North Atlantic Salmon "Argume" - pan roasted in a delicate orange lemon brandy
reduction, finished with crumbled pecans, served with Chef's risotto

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 ***