

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

Ravioli Bandera- quattro formaggio (cheese) ravioli tossed with savory vegetable coulis garnished with roasted tomato and mascarpone drizzle

OR pink tomato cream sauce

Entrees

"Pasta Contessa" – penne tossed with shrimp, broccoli florets and roasted tomato in a lite garlic consommé sauce

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

North Atlantic Salmon "Argume" - pan roasted in a delicate orange lemon brandy reduction, finished with crumbled pecans, 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 ***