



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

Wild Filet of Sole "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 ***