

HUDSON VALLEY
RESTAURANT
WEEK



Sammy's Downtown Bistro

Hudson Valley Restaurant Week Fixed Price Dinner

3 courses \$32.95

To Start

Soup du Jour

Insalata Pastore ... mixed greens, fresh citrus, haricot verts, pecorino romano, raspberry vinaigrette

Eggplant & Veal 'Canalloni Style' ... rolled eggplant with veal, ricotta and vegetable stuffing, baked with 'pink' bechemel and herbs

Herb Shrimp & Risotto ... served over lemon arugula risotto

Main

North Atlantic Salmon ... pan-roasted and finished with toasted pecan and porcini cognac sauce, touch of cream, served with chef's risotto

Stuffed Chicken 'Rollatini' ... parmesan crusted chicken breast stuffed with prosciutto cotto and gruyere, in a natural au jus gravy, served with mashed potatoes

Veal Samantha ... 'Milanese' style with caramelized shallots, chopped caprese

Osso Bucco ... pork osso bucco 'on the bone' braised and simmered in a natural au jus gravy, served with mashed potatoes

Penne & Farfalle 'Primavera' ... combo pasta tossed with shrimp and assorted fresh vegetables in a 'pink' tomato cream sauce

Dessert

Traditional Carrot Cake ... with Tahitian vanilla gelato, caramel drizzle

Molto Chocolate Cake ... chocolate cake drizzled with chocolate sauce, triple chocolate gelato

Gelato du Jour or Sorbetto du Jour

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 *****