

CUCINA

WOODSTOCK, NY

Happy Valentines Day!

\$49 prix fixe

complimentary chocolate truffle

FIRST COURSE

jumbo lump crab cake, tartar sauce, frisee salad

burrata, prosciutto, arugula, orange, toasted walnuts, lemon truffle vinaigrette

pizza, smoked salmon, crème fraiche, daikon, carrot, yuzu, onion, capers, dill

Thai curry chicken soup, shiitake, jasmine rice, cilantro

SECOND COURSE

handmade stracciatella ravioli, pistachio, butter, sage

seafood risotto, wild shrimp, squid, mussels, tomato

seared scallops, heirloom cauliflower, butternut squash puree, hazelnuts

filet mignon, wild mushrooms marsala sauce, potato puree, broccoli rabe

DESSERT

flourless chocolate cake, raspberries, vanilla whipped cream

peanut butter pie, chocolate sauce

gelati or sorbetti, biscotti

APPETIZERS

Thai curry chicken soup, shiitake, jasmine rice, cilantro
stracciatella soup, chicken broth, kale, eggs, parmesan cheese
baked marinated olives, chunks of parmesan, aged balsamic
grass fed beef meatballs, tomato sauce, polenta
wild gulf shrimp, white beans, cherry tomato
bruschetta: prosciutto, fig spread, burrata, aged balsamic
crispy squid, herb-cornichon aioli or spicy arrabbiata sauce
jumbo lump crab cake, tartar sauce, frisee salad

SALAD

burrata, prosciutto, arugula, orange, toasted walnuts, lemon truffle vinaigrette
baby greens, sherry shallot vinaigrette
organic lacinato kale, currants, toasted pine nuts, Tuscan pecorino
caesar BLT, romaine, bacon, olives, tomato, parmesan, croutons
endive, pear, apple, crumbled blue cheese, toasted walnuts
mozzarella, avocado, prosciutto, baby greens

PIZZA

margherita: tomato, mozzarella, basil, oregano
caprina: goat cheese, fig-rosemary spread, pear, arugula, truffle oil
panuozzo: spicy sausage, tomato, mozzarella
parma: prosciutto, tomato, mozzarella, arugula
cipolla: natural bacon, red onion, olives, tomato, mozzarella
special: smoked salmon, crème fraiche, daikon, carrot, yuzu, onion, capers, dill

PASTA

whole wheat / gluten free pasta available (\$2 supp.)

penne puttanesca, olives, capers, tomato, basil

rigatoni, sausage, peas, tomato, touch of cream

handmade stracciatella ravioli, pistachio, butter, sage

fusilli Bolognese, ricotta, olive oil

linguine, shrimp, spicy tomato sauce, garlic, olive oil

seafood risotto, wild shrimp, squid, mussels, tomato

MAIN COURSE

slow roasted salmon, potato puree, Brussels sprouts, truffle vinaigrette

scallops, heirloom cauliflower, butternut squash puree

classic chicken parm, linguine, tomato, basil

pork filet scallopine, mushrooms, polenta, broccoli rabe

grass fed aged ribeye steak (14 oz), rosemary fries, herb-cornichon aioli

filet mignon, wild mushrooms marsala sauce, potato puree, broccoli rabe

organic brown rice bowl, seasonal vegetables

add chicken salmon shrimp

SIDE DISHES

roasted vegetables

herb fries, aioli verde

mixed wild mushrooms, polenta, parsley

broccoli rabe, garlic, olive oil

white beans, olive oil, rosemary