

CUCINA

WOODSTOCK, NY

HAPPY VALENTINE'S DAY!

\$65 prix fixe/per 1 or
\$120 prix fixe/per 2 + 1 bottle of prosecco

FIRST COURSE

jumbo lump crab cake, chipotle aioli, baby greens

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

Roman style flatbread, smoked salmon, crème fraiche, dill, capers, pickled onions

Thai coconut curry chicken soup, shiitake, jasmine rice, scallion, cilantro

SECOND COURSE

handmade potato gnocchi, mushroom truffle "Bolognese"

seafood risotto: shrimp, squid, scallops, tomato

Canadian halibut, heirloom cauliflower, butternut squash puree, toasted hazelnuts

14oz prime rib of beef, potato puree, broccoli rabe, maitake mushrooms, Marsala sauce

DESSERT

flourless chocolate torte, strawberries, vanilla whipped cream

morello cherry panna cotta, amaretti cookie crumble

assortment of petits fours

APPETIZERS

Thai curry chicken soup, shiitake, jasmine rice, scallion, cilantro 15
stracciatella soup, chicken broth, kale, eggs, parmesan cheese 13
baked marinated olives, chunks of parmesan, aged balsamic 11
grass fed beef meatballs, tomato sauce, polenta 13
crispy squid, herb-cornichon aioli or spicy arrabbiata sauce 16
jumbo lump crab cake, chipotle aioli, baby greens 22

SALAD

burrata, prosciutto, arugula, orange, toasted walnuts, lemon truffle vinaigrette 19
baby greens, sherry shallot vinaigrette 12
organic Lacinato kale, currants, toasted pine nuts, Tuscan pecorino, parmesan 16
Caesar BLT, romaine, bacon, olives, tomato, parmesan, croutons 15
endive, pear, apple, crumbled blue cheese, toasted walnuts 16
mozzarella, avocado, prosciutto, baby greens 16

PIZZA

gluten free +3

margherita: tomato, mozzarella, basil, oregano 17
caprina: goat cheese, mozzarella, fig-rosemary spread, pear, arugula, truffle oil 18
panuozzo: spicy sausage, tomato, mozzarella 18
parma: prosciutto, tomato, mozzarella, arugula 18
cipolla: natural bacon, red onion, olives, tomato, mozzarella 18
Roman style flatbread, smoked salmon, crème fraiche, dill, capers, pickled onions 22

PASTA

gluten free +3

- penne puttanesca, olives, capers, tomato, basil 20
- rigatoni, sausage, peas, tomato, touch of cream 23
- handmade potato gnocchi, mushroom truffle “Bolognese” 26
- fusilli Bolognese, ricotta, olive oil 23
- linguine, shrimp, spicy tomato sauce, garlic, olive oil 25
- seafood risotto: shrimp, squid, scallops, tomato 31

MAIN COURSE

- slow roasted salmon, potato puree, Brussels sprouts, truffle vinaigrette 30
- Canadian halibut, heirloom cauliflower, butternut squash puree, toasted hazelnuts 38
- classic chicken parm, linguine, tomato, basil 28
- pan roasted 12 oz pork chop, parmesan polenta, broccoli rabe, honey crisp apple 28
- 14oz prime rib of beef, potato puree, broccoli rabe, maitake mushrooms, Marsala sauce 42
- quinoa bowl, seasonal vegetables, tahini dressing 23
 - add chicken 7 salmon 9 wild gulf shrimp 8

SIDE DISHES 9

- roasted vegetables
- herb fries, aioli verde
- broccoli rabe, garlic, olive oil