



## VALENTINE'S DAY TAKEOUT MENU

Call anytime before Valentine's Day to place your order, 845.679.9800.

Orders will be available for pick-up on your scheduled time, 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

## A LA CARTE OPTIONS

### 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

## DESSERT

flourless chocolate torte, strawberries, vanilla whipped cream 12  
morello cherry panna cotta, amaretti cookie crumble 12  
assortment of petits fours 12  
salted caramel sundae, peanuts, caramel corn, hot fudge 12  
Italian ricotta cheese cake, apple 12  
tiramisu: lady fingers soaked in coffee  
with mascarpone cream 12  
biscotti 7  
gelati: vanilla, salted caramel 8  
sorbetti: coconut, mango 8

\*\*\*OUR FULL WINE LIST IS AVAILABLE FOR TAKEOUT UNDER "THE MENU" ~  
"WINE LIST" AS WELL AS THE FOLLOWING:

#### BOTTLES:

##### SPARKLING:

brut rose, tullia, veneto, italy NV 46

brut prosecco, "fagher" le culture, veneto, italy NV 44

##### WHITE AND ROSE:

sancerre, domaine martin, loire, france 2019 56

chardonnay, domaine jean touzot, burgundy, france 2018 48

pinot grigio, vigneti del sole, abruzzo, italy 2019 36

rose, "classique" pigouet, provence, france 2019 40

##### RED:

barolo, mauro molino, piedmont, italy 2016 80

syrah blend, "taneto" badia di morrona, tuscany, italy 2017 48

pinot noir, haden fig, willamette valley 2017 52

bordeaux, la sacristie, de la vieille cure, france 2015 58

rioja reserva, "vina alberdi," spain 2015 48

##### CANS:

chenin blanc, lubanzi, south africa (375ml can) \$18

red blend, lubanzi, south africa (375ml can) \$18

rose, amble & chase, france (250ml can) \$10

sparkling white, underwood, oregon (250ml can) \$10

sparkling rose, underwood, oregon (250ml can) \$10

pinot gris, underwood, oregon (250ml can) \$10

pinot noir, underwood, oregon (250ml can) \$10

\*\*\*THE FOLLOWING PREPARED COCKTAILS ARE AVAILABLE FOR TAKEOUT. WE MAY  
BE ABLE TO ACCOMMODATE OTHER COCKTAILS UPON REQUEST.

8 oz (2 drinks) \$21.00

16 oz (4 drinks) \$39.00

Cucina Negroni, gin, sweet vermouth, campari, orange twist

Ginger Margarita, tequila, ginger syrup, lime, triple sec, lime wedge

The Witchtree, bourbon, strega, ginger, lemon, luxardo cherry

\*\*\*OUR FULL BEER LIST IS AVAILABLE FOR TAKEOUT

sloop, juice bomb ipa, hopewell junction, ny 6  
peekskill brewery, eastern standard ipa, peekskill, ny 6  
crossroads, new normal ipa, athens, ny (16oz) 9  
common roots, good fortune ipa, south glens falls, ny (16oz) 9  
woodstock brewery, endless cycle ipa, phoenicia, ny (16oz) 9  
dutchess ales, ghost beer pale ale, wassaic, ny (16oz) 9  
von trapp, helles golden lager, stowe, vermont 6  
peroni, pale lager, rome, italy 5  
kelso, pilsner, brooklyn, ny 5  
stella artois, belgian pilsner, belgium 5  
keegan ales mother's milk, milk stout, kingston, ny 6  
bad seed, hard apple cider, highland, ny 6  
beck's n/a, germany 6