

264 Main Street, White Plains, NY 10602 Phone: 914-600-8430

White Plains Restaurant Month Dinner Menu

APPETIZERS Choice of one

MIXED GREEN SALAD

Mesclun, cherry tomatoes, roasted peppers, olives, red onion, shaved parmesan, kalamata olive dressing

BLUE POING OYSTERS Served with cocktail sauce and mignonette sauce

BAKED CLAMS

Little Neck clams baked with breadcrumbs and herbs topped with oregenata sauce

ENTRÉES Choice of one

PENNE LA VODKA Penne in a pink vodka sauce

PAPPARDELLE BOLOGNESE Homemade pappardelle pasta in a traditional italian meat sauce RIGATONI CARBONARA

RIGATONI CARBONARA Short rigatoni with chopped onion, pancetta, and an egg yolk with a touch of creamcream

SPAGHETTI & MEATBALLS Spaghetti with homemade beef meatballs sauteed in a tomato sauce

LASAGNA Homemade pasta sheets layered with beef, ricotta, mozzarella, and tomato sauce LOBSTER RAVIOLI Homemade ravioli filled with lobster sauteed in a pink brandy sauce

DESSERTS Choice of one

TIRAMISU CHEESECAKE ICE CREAM

FRIED CALAMARI Served with marinara sauce

MOZZARELLA IN CARROZA Homemade bread filled with fresh mozzarella topped with marinara sauce

MEATBALLS Served in marinara sauce topped with ricotta cheese

RISOTTO BALLS *Stuffed with parmesan cheese served in pink bolognese sauce*

CHICKEN PARMIAGIANA

Lightly breaded topped with tomato sauce and mozzarella, served with penne CHICKEN FRANCESE Dredged in flour and egg, sauteed in a lemon white wine sauce, served with potatoes and mixed vegetables

CHICKEN MARSALA Sauteed in a sweet marsala wine sauce with mushrooms, served with potatoes and mixed vegetables BRANZINO

Whole Mediterranean bass served with potatoes, mixed vegetables, and a garlic herb sauce

SALMON PALMINTERI Grilled Salmon over a plum chilli sauce served with a mango salad

BRAISED SHORT RIB (+\$10pp) Braised in a brolo wine sauce served over saffron risotto sprinkled with green peas

RESTAURANT WEEK WINE SELECETION

The perfect pairing for the ultimate dining experience Cabernet Sauvignon, Napa Valley, California - \$50 Chianti, Tuscany, Italy - \$50 Chardonnay, Napa Valley, California - \$50 Pinot Grigio, Tuscany, Italy - \$50

\$44.95 PER PERSON NOT INCLUDING TAX, GRATUITY AND BEVERAGES

30 West 46th Street, New York, New York 10036 264 Main Street, White Plains, New York 10022 237 W 54th St, NY, NY 10019 | 151 E 50th St. NY, NY 1022 1777 Ala Moana Blvd, Sky Floor, Honolulu, HI 9681 | Hawaii 233 W 49th St, NY, NY 10019 | Roppongi, Tokyo, Japan

Please inform management of any allergies you or your guest may have. Consuming raw or undercooked food may increase your risk for foodborne illness.