

vico RESTAURANT & BAR

136 WARREN STREET, **HUDSON** 518.828.6529

Menu for an Autumn Evening

ANTIPASTI

Arancini d'Aragosta *A fried rice ball prepared with lobster, served with wasabi aioli.*

INSALATE

Insalata d'Anatra *Baby arugula with poached bosc pears, Coach Farm chevre and balsamic vinaigrette, topped with house-made duck leg confit..*

primi e secondi

Choice Of: .

Ravioloni di Zucca *Large ravioli filled with pumpkin, sage, and mascarpone cheese in a creamy Gorgonzola-white wine sauce.*

Fettuccine al Bosco *With sautéed shiitake mushrooms in a creamy parmigiano sauce.*

Braciola Ripiena *Hand-cut pork chop stuffed with gruyere cheese and Dijon mustard with a Chianti beurre rouge. Served over garlic mashed potatoes.*

Cosce di Pollo al Aglio *Kate Raziano's take on a classic: Chicken thighs slow-braised in a white wine broth with whole garlic cloves that mellow into a wonderful spread for bread. Served on rosemary roasted red potatoes,.*

Salmone ai Fagioli *Sustainably farmed salmon fillet served over sage-scented white beans, tomato and Swiss chard.*

Dolci

Torta Rustica *Sweet Dan Baker Farms lady apples in a flaky crust served with a dollop of fresh whipped cream..*