

# **VICO** RESTAURANT & BAR 136 WARREN STREET, **HUDSON** 518.828.6529

## *Menu for a Midsummer Dinner*

### **ANTIPASTI**

**Carpaccio al Modo di Harry's Bar** Paper-thin slices of raw filet mignon topped with Harry's Bar dressing, parmigiano reggiano and arugula in a citrus vinaigrette,.

### **INSALATE**

**Insalata di Cocomero** Cubes of seedless watermelon with fresh basil, Kalamata olives, and gorgonzola in a lemon vinaigrette.

### **primi e secondi**

**Choice Of: .**

**Penne alla Checca** Penne, fresh basil leaves, heirloom tomatoes and handmade mozzarella, served at room temperature.

**Costoletta alla Milanese** A pork rib chop pounded thin, breaded and pan-fried. Topped with Equinox Farm baby arugula and tomatoes in a lemon-champagne vinaigrette.

**Branzinone in Acqua Pazza** Roasted line-caught Nantucket striped bass in "crazy water," (fresh tomato and grappa glaze) over a bed of Swiss chard..

**Controfiletto Fiorentino** A grilled sirloin prepared in the Florentine way: dredged in olive oil and finished with rosemary-infused salt. Served with seasoned Tuscan fries.

### *Dolci*

**Semifreddo al Cioccolato Bianco** A light, airy semifreddo (literally, "semi-cold" ice cream) flavored with white chocolate and toasted almonds and topped with a strawberry-basil coulis,.