

SPRING

HOTEL TIVOLI
53 BROADWAY
TIVOLI, NY 12583

SALAD

MARINATED BEETS, ORANGE, SPROUTS, 9
BLOOD ORANGE VINAIGRETTE

LOCAL BURRATA, GRILLED 13
ASPARAGUS, ARUGULA, BLACK GARLIC

APPETIZERS

ESSAOUIRA SHRIMP TAGINE, GREEN 21
OLIVES, PAPRIKA, CUMIN, CILANTRO

MEZZE PLATTER, AL FASSIA CARROTS, 13
MARINATED OLIVES, ALMOND, PECAN
FALAFEL, CAULIFLOWER

PASTA

BUCATINI CACIO PEPE, BLUE OYSTER 17
MUSHROOMS, PANCETTA, PECORINO

RICOTTA RAVIOLI, BEET, MEYER 19
LEMON, CITRUS POPPY BUTTER

ENTREE

ROASTED CHICKEN, LEMON, GARLIC, 23
CHILI, BRUSSELS AND PARSNIP

PAN SEARED STRIPED BASS, MESCLUN, 29
CHARMOULA AND SALSA VERDE

PHOENIX MUSHROOM RISOTTO, 21
PECORINO ROMANO, FARM EGG

GRILLED NEW YORK STRIP, 31
CAMELIZED ONIONS, YUKON
POTATOES, GREEN OLIVE

KINDERHOOK FARM BEEF BURGER, 15
HOUSE MADE BUN, LETTUCE, ONION,
FRIES - CHEDDAR ADD \$2

SEARED RICOTTA AND BUTTERNUT 17
SQUASH GNOCCHI, BROWN BUTTER,
SAGE

SIDES

SAUTEED TIVOLI MUSHROOMS, OLIVE 7
OIL, SEA SALT

SAUTEED SPINACH, GARLIC AND 7
CHILI PEPPER

CRISPY SMASHED POTATOES, SEA 7
SALT, PARSLEY

COUS COUS, HERBS, OLIVE OIL 5

CHEF DEVON GILROY & TEAM