

ZERO OTTO NOVE - BRONX

MENU

Selected Menu

Our Specialities



Lunch



Dinner

Pizza

Margherita ————— \$15.95

Tomato sauce, fresh mozzarella, parmigiano & basil

Marinara ————— \$14.95

Tomato sauce, oregano, basil, capers, garlic, anchovies & olives (No Cheese)

Napoletana ————— \$13.95

Tomato sauce, garlic, basil & oregano (No Cheese)

Capricciosa ————— \$18.95

Tomato sauce, ham, mushrooms, fresh mozzarella & olives

Caprese ————— \$17.95

Fresh mozzarella, cherry tomatoes, oregano, arugola, & shaved parmigiano

Patate e Porcini ————— \$18.95

Fresh mozzarella, sliced potatoes & porcini mushrooms

Diavola ————— \$19.95

Tomato sauce, fresh mozzarella & spicy sopressata

Quattro Formaggi ————— \$18.95

Smoked mozzarella, gorgonzola, fontina & fresh mozzarella

La Vincenzo ————— \$19.95

Fresh mozzarella, gorgonzola, cherry tomato, porcini & basil

La Carminuccio ————— \$17.95

Tomato sauce, pancetta, grated cheese, basil & spices

Patate Salsiccia e Provola ————— \$18.95

Sliced potatoes, sausage & smoked mozzarella

La San Matteo ————— \$19.95

Fresh mozzarella, sausage & broccoli rabe

La Riccardo ————— \$17.95

Butternut squash puree, smoked mozzarella, pancetta & basil

La Cirilo ————— \$19.95

Butternut squash puree, cream of truffle, mushrooms & fresh mozzarella

Antipasti - Appetizers

Polipo alla Griglia ————— \$19.95

Grilled octopus with fresh sliced tomatoe, Cucumber, Capers & Fresh lemon

Zuppa di Vongole ————— \$15.95

Mediterranean clams with cherry tomatoes & fresh lime

Clams Oreganata ————— \$15.95

Baked littleneck clams with parsley and garlic

Cozze alla Marinara ————— \$14.95

Sautéed mussels in garlic & olive oil with tomato sauce

Antipasto Freddo ————— \$20.95

Provolone, mortadella, sopressata, prosciutto, finocchione, marinated eggplant, capicollo, olives & fresh ricotta

Fava, Carciofi and Cacio ————— \$15.95

Sauteed fava beans, artichoke and cacio cheese

Parmigiana di Melanzane ————— \$14.95

Eggplant parmigiana with fresh mozzarella & tomatoes

Mozzarella Caprese ————— \$13.95

Roasted peppers, fresh mozzarella, tomatoes & cannellini bean salad

Polpettine, Polenta & Caprino ————— \$14.95

Small meat balls, spicy tomato sauce, polenta & goat cheese



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TRATTORIA

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Brasato e Peperoni Secchi \$16.95

Short ribs, sun dried peppers, arugula, shaved parmigiano reggiano, & spicy olive oil

Calamari alla Peperonata \$16.95

Sautéed calamari with yellow, red peppers, arugula, black olives & capers

Insalata - Salads

Insalata di Mare \$18.95

Shrimp, scallops, scungilli, octopus, squid, clams, mussels & calamari

Insalata di Tonno \$12.95

Italian Tuna , cherry tomatoes, red onion, Green olives & basil

Insalata di Arugula \$10.95

Arugula, fresh squeezed lemon, olive oil & shaved parmigiano reggiano

Insalata Caprino e Pera \$10.95

Goat cheese & sliced pear served with mixed greens

Insalata di burrata & Barbabietole \$14.95

Buttermilk mozzarella with red and yellow beets, extra virgin olive oil, and touch of balsamic

Zuppe - Soups

Zuppa di Coccozza \$11.95

Butternut squash & capellini

Stracciatella Zucchine e Uova \$11.95

Chicken broth with diced zucchini & egg drops

Zuppa di Scarole e Fagioli \$11.95

Escarole, cannellini beans & prosciutto

Primi Piatti - Pasta & Risotto

Pasta al Forno \$22.95

Baked rigatoni with meatballs, sopressata, ricotta, mozzarella, sliced egg& tomato sauce

Linguini con Vongole \$24.95

With garlic white wine, parsley and Mediterranean clams

Risotto alla Pescatore \$25.95

Arborio rice with shrimp, mussels, clams, scallops, & tomato sauce

Linguini al Nero di Seppia e Calamari \$25.95

Calamari & seppia sautéed with garlic & oil (Choice of Spicy or Mild Black Ink or Tomato Sauce)

Rigatoni e Zucca \$21.95

Butternut squash puree, peas & porcini mushrooms

Linguini alla Puttanesca \$20.95

With tomato sauce, black olives, capers & anchovies

Mafalde con Broccoli di Rapa \$23.95

Ribbon pasta with broccoli rabe, toasted almonds & pecorino cheese

Mafalde in Cartoccio \$24.95

Mafalde pasta cooked in tinfoil with pesto ,baked cherry tomatoes & burrata cheese

Secondi Piatti - Fish

Zuppa di Pesce * Daily Market \$32.95

Soup assorted fish cooked in tomato sauce

Salmon con Vegetali \$29.95

Grilled salmon, served with sautéed Brussels sprouts , onions & cold spinach

Spigola al Forno \$33.95

Whole branzino baked with fresh parsley, garlic & cherry tomato

Fish of the day



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Secondi Piatti - Meat

Costatelle di Maiale _____ \$25.95

Pork chops sautéed with sweet cherry peppers & white wine

Pollo Scarpariello _____ \$23.95

Chicken on the bone sautéed with Sausage, Peppers, white wine, lemon & rosemary

Pollo Capriccioso _____ \$22.95

Breaded chicken cutlet baked with fresh mozzarella, marinated tomatoes & pesto

Pollo Francese _____ \$22.95

Chicken cutlet dipped in egg, sautéed with white wine lemon and sliced potatoes

Vitello con Prosciutto Affumicato _____ \$29.95

Veal Scaloppini with grilled zucchini, speck prosciutto, sun dry peppers & fontina cheese

Bistecca alla Salernitana _____ \$29.95

Grilled hanger steak served with marinated eggplant, sweet cherry peppers, arugola & shaved pecorino

Brasato alla Peroni _____ \$29.95

Short ribs braised in Peroni beer sauce with cherry peppers, and topped With gorgonzola cheese

Contorni - Sides

Broccoli di Rapa _____ \$10.95

Broccoli di rabe sautéed in garlic & olive oil

Cavoletti di Bruxelles _____ \$9.95

Sautéed Brussels sprouts with guanciale in garlic & oil

Cavolfiori Stufati _____ \$9.95

Sautéed cauliflower with bread crumbs

Patatee a Forno _____ \$9.95

Fire Roasted potatoes with olive oil and rosemary



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Marinara ————— \$16.95

Tomato sauce, oregano, basil, capers, garlic, anchovies & olives (No Cheese)

Napoletana ————— \$14.95

Tomato sauce, garlic, basil & oregano (No Cheese)

Capricciosa ————— \$19.95

Tomato sauce, ham, mushrooms, fresh mozzarella & olives

Caprese ————— \$18.95

Fresh mozzarella, cherry tomatoes, oregano, arugola, & shaved parmigiano

Patate e Porcini ————— \$20.95

Fresh mozzarella, sliced potatoes & porcini mushrooms

Diavola ————— \$20.95

Tomato sauce, fresh mozzarella & spicy sopressata

Quattro Formaggi ————— \$20.95

Smoked mozzarella, gorgonzola, fontina & fresh mozzarella

La Vincenzo ————— \$19.95

Fresh mozzarella, gorgonzola, cherry tomato, porcini & basil

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Tomato sauce, pancetta, grated cheese, basil & spices

Patate Salsiccia e Provola ————— \$20.95

Sliced potatoes, sausage & smoked mozzarella

La San Matteo ————— \$20.95

Fresh mozzarella, sausage & broccoli rabe

La Riccardo ————— \$19.95

Butternut squash puree, smoked mozzarella, pancetta & basil

La Cirilo ————— \$20.95

Butternut squash puree, cream of truffle, mushrooms & fresh

Antipasti - Appetizers

Polipo alla Griglia ————— \$20.95

Grilled octopus with fresh sliced tomatoe, Cucumber, Capers & Fresh lemon

Zuppa di Vongole ————— \$17.95

Mediterranean clams with cherry tomatoes & fresh lime

Clams Oreganata ————— \$17.95

Baked littleneck clams with parsley and garlic

Cozze alla Marinara ————— \$16.95

Sautéed mussels in garlic & olive oil with tomato sauce

Antipasto Freddo ————— \$21.95

Provolone, mortadella, sopressata, prosciutto, finocchione, marinated eggplant, capicollo, olives & fresh ricotta

Brasato e Peperoni Secchi ————— \$18.95

Short ribs, sun dried peppers, arugula, shaved parmigiano reggiano, & spicy olive oil

Fava, Carciofi and Cacio ————— \$16.95

Sauteed fava beans, artichoke and cacio cheese

Parmigiana di Melanzane ————— \$15.95

Eggplant parmigiana with fresh mozzarella & tomatoes

Mozzarella Caprese ————— \$14.95

Roasted peppers, fresh mozzarella, tomatoes & cannellini bean salad

Polpettine, Polenta & Caprino ————— \$16.95

Small meat balls, spicy tomato sauce, polenta & goat cheese

Calamari alla Peperonata ————— \$17.95

Sautéed calamari with yellow, red peppers, arugula, black olives & capers



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Italian Tuna , cherry tomatoes, red onion, Green olives & basil

Insalata di Arugula _____ \$11.95

Arugula, fresh squeezed lemon, olive oil & shaved parmigiano reggiano

Insalata Caprino e Pera _____ \$11.95

Goat cheese & sliced pear served with mixed greens

Insalata di burrata & Barbabietole _____ \$14.95

Buttermilk mozzarella with red and yellow beets, extra virgin olive oil, and touch of balsamic

Zuppe - Soups

Zuppa di Coccozza _____ \$12.95

Butternut squash & capellini

Stracciatella Zucchine e Uova _____ \$12.95

Chicken broth with diced zucchini & egg drops

Zuppa di Scarole e Fagioli _____ \$12.95

Escarole, cannellini beans & prosciutto

Primi Piatti - Pasta & Risotto

Pasta al Forno _____ \$25.95

Baked rigatoni with meatballs, sopressata, ricotta, mozzarella, sliced egg& tomato sauce

Linguini con Vongole _____ \$26.95

With garlic white wine, parsley and Mediterranean clams

Risotto alla Pescatore _____ \$28.95

Arborio rice with shrimp, mussels, clams, scallops, & tomato sauce

Linguini al Nero di Seppia e Calamari _____ \$26.95

Calamari & seppia sautéed with garlic & oil (Choice of Spicy or Mild Black Ink or Tomato Sauce)

Rigatoni e Zucca _____ \$24.95

Butternut squash puree, peas & porcini mushrooms

Linguini alla Puttanesca _____ \$21.95

With tomato sauce, black olives, capers & anchovies

Mafalde con Broccoli di Rapa _____ \$24.95

Ribbon pasta with broccoli rabe, toasted almonds & pecorino cheese

Mafalde in Cartoccio _____ \$25.95

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Secondi Piatti - Fish

Zuppa di Pesce * Daily Market _____ \$34.95

Soup assorted fish cooked in tomato sauce

Salmon con Vegetali _____ \$32.95

Grilled salmon, served with sautéed Brussels sprouts , onions & cold spinach

Spigola al Forno _____ \$34.95

Whole branzino baked with fresh parsley, garlic & cherry tomato

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Pollo Capriccioso _____ \$23.95
Breaded chicken cutlet baked with fresh mozzarella, marinated tomatoes & pesto

Pollo Francese _____ \$23.95
Chicken cutlet dipped in egg, sautéed with white wine lemon and sliced potatoes

Vitello con Prosciutto Affumicato _____ \$31.95
Veal Scaloppini with grilled zucchini, speck prosciutto, sun dry peppers & fontina cheese

Bistecca alla Salernitana _____ \$32.95
Grilled hanger steak served with marinated eggplant, sweet cherry peppers, arugola & shaved pecorino

Brasato alla Peroni _____ \$31.95
Short ribs braised in Peroni beer sauce with cherry peppers, and topped With gorgonzola cheese

Contorni - Sides

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Sautéed cauliflower with bread crumbs

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Sautéed Brussels sprouts with guanciale in garlic & oil

Patatee a Forno _____ \$11.95
Fire Roasted potatoes with olive oil and rosemary

