Pizza

- Margherita: $15.95, Tomato sauce, fresh mozzarella, parmesan & 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, arugula, & shaved parmesan
- Patate e Porcini: $18.95, Fresh mozzarella, sliced potatoes & porcini mushrooms
- Diavola: $19.95, Tomato sauce, fresh mozzarella & spicy pepperoni

Antipasti - Appetizers

- Polipo alla Griglia: $19.95, Grilled octopus with fresh sliced tomatoes, cucumbers, capers & fresh lemon
- Zuppa di Vongole: $15.95, Mediterranean clam with cherry tomatoes & fresh lime
- Clams Oregenata: $15.95, Baked littleneck clams with parsley & garlic
- Cazze alla Marinara: $14.95, Sautéed mussels in garlic & olive oil with tomato sauce
- Antipasto Freddo: $20.95, Prosciutto, mortadella, soppressata, prosciutto, finocchiona, marinated eggplant, capicola, olives & fresh ricotta
ZERO OTTO NOVE - BRONX

MENU

Borsato e Peperoni Secchi $16.95
Short ribs, sun dried peppers, arugula, shaved Parmigiano reggiano, & spicy olive oil

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

Zuppe - Soups

Zuppa di Coccoza $11.95
Butternut squash & fennel

Stracciatella Zucchine e Uova $11.95
Chicken broth with sliced zucchini & egg drops

Zuppa di Scarola e Fagioli $11.95
Escarole, cannellini beans & prosciutto

Primi Piatti - Pasta & Risotto

Pasta al Forno $22.95
Baked rigatoni with meatballs, soppressata, 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 sauteed 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, roasted 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 $39.95
Soup assorted fish cooked in tomato sauce

Salmon con Vegetali $29.95
Grilled salmon, served with sauteed Brussels sprouts, potatoes & cold spinach

Spigola al Forno $33.95
White branzino baked with fresh parsley, garlic & cherry tomato

Fish of the day

2357 Arthur Ave, The Bronx, NY 10458, United States
718-220-1027
Secondi Piatti - Meat

**Castagne 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, arugula & 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

**Cavolfiore Sautéfato**  $9.95
Sautéed cauliflower with bread crumbs

**Cavolo a Forno**  $9.95
Sautéed Brussel sprouts with guanciale in garlic & oil

**Potatee a Forno**  $9.95
Five Roasted potatoes with olive oil and rosemary
# ZERO OTTO NOVE - BRONX

## MENU

### Lunch

### Dinner

### Pizza

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Margherita</td>
<td>$17.95</td>
</tr>
<tr>
<td>Tomato sauce, fresh mozzarella, parmesan &amp; basil</td>
<td></td>
</tr>
<tr>
<td>Marinara</td>
<td>$16.95</td>
</tr>
<tr>
<td>Tomato sauce, oregano, basil, capers, garlic, anchovies &amp; olives (No Cheese)</td>
<td></td>
</tr>
<tr>
<td>Napoletana</td>
<td>$14.95</td>
</tr>
<tr>
<td>Tomato sauce, garlic, basil &amp; oregano (No Cheese)</td>
<td></td>
</tr>
<tr>
<td>Capricciosa</td>
<td>$19.95</td>
</tr>
<tr>
<td>Tomato sauce, ham, mushrooms, fresh mozzarella &amp; olives</td>
<td></td>
</tr>
<tr>
<td>Caprese</td>
<td>$18.95</td>
</tr>
<tr>
<td>Fresh mozzarella, cherry tomatoes, oregano, arugula, &amp; shaved parmesan</td>
<td></td>
</tr>
<tr>
<td>Patate e Porcini</td>
<td>$20.95</td>
</tr>
<tr>
<td>Fresh mozzarella, sliced potatoes &amp; pancetta mushrooms</td>
<td></td>
</tr>
<tr>
<td>Diavola</td>
<td>$20.95</td>
</tr>
<tr>
<td>Tomato sauce, fresh mozzarella &amp; spicy soppressa</td>
<td></td>
</tr>
</tbody>
</table>

### Antipasti - Appetizers

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Polipo alla Griglia</td>
<td>$20.95</td>
</tr>
<tr>
<td>Grilled octopus with fresh sliced tomatoes, Cucumber, Capers &amp; Fresh Lemon</td>
<td></td>
</tr>
<tr>
<td>Zuppa di Vongole</td>
<td>$17.95</td>
</tr>
<tr>
<td>Mediterranean clams with cherry tomatoes &amp; fresh lime</td>
<td></td>
</tr>
<tr>
<td>Clams Oreganata</td>
<td>$17.95</td>
</tr>
<tr>
<td>Baked littleneck clams with parsley and garlic</td>
<td></td>
</tr>
<tr>
<td>Cazze alla Marinara</td>
<td>$16.95</td>
</tr>
<tr>
<td>Sautéed mussels in garlic &amp; olive oil with tomato sauce</td>
<td></td>
</tr>
<tr>
<td>Antipasto Freddo</td>
<td>$21.95</td>
</tr>
<tr>
<td>Provolone, mortadella, soppressata, prosciutto, finocchiona, marinated eggplant, capicola, olives &amp; fresh ricotta</td>
<td></td>
</tr>
<tr>
<td>Brasato e Peperoni Secchi</td>
<td>$18.95</td>
</tr>
<tr>
<td>Short ribs, sun dried peppers, arugula, shaved parmesan, ragu, &amp; spicy olive oil</td>
<td></td>
</tr>
</tbody>
</table>

### Accessories

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fava, Carciofi and Cacio</td>
<td>$16.95</td>
</tr>
<tr>
<td>Sautéed fava beans, artichoke &amp; cacio cheese</td>
<td></td>
</tr>
<tr>
<td>Parmigiana di Melanzane</td>
<td>$15.95</td>
</tr>
<tr>
<td>Eggplant parmagiana with fresh mozzarella &amp; tomatoes</td>
<td></td>
</tr>
<tr>
<td>Mozzarella Caprese</td>
<td>$14.95</td>
</tr>
<tr>
<td>Roasted peppers, fresh mozzarella, tomatoes &amp; cornetini bean salad</td>
<td></td>
</tr>
<tr>
<td>Polpettine, Polento &amp; Caprino</td>
<td>$16.95</td>
</tr>
<tr>
<td>Sautéed meatballs, spicy tomato sauce, polenta &amp; goat cheese</td>
<td></td>
</tr>
<tr>
<td>Calamari alla Peperonata</td>
<td>$17.95</td>
</tr>
<tr>
<td>Sautéed calamari with yellow, red peppers, arugula, black olives &amp; capers</td>
<td></td>
</tr>
</tbody>
</table>
Insalata di Mare $20.95  
Shrimp, scallops, scungilli, octopus, squid, clams, mussels & calamari

Insalata di Tonno $13.95  
Italian tuna, cherry tomatoes, red onion, Green olives & basil

Insalata di Arugula $11.95  
Arugula, fresh squeezed lemon, olive oil & shaved parma ham

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, & touch of balsamic

Zuppe - Soups

Zuppa di Cozze $12.95  
Butternut squash & capellini

Stracciatella Zucchine e Uova $12.95  
Chicken broth with sliced zucchini & egg drops

Zuppa di Scarole e Fagiolini $12.95  
Scarole, cannellini beans & prosciutto

Primi Piatti - Pasta & Risotto

Pasta al Forno $25.95  
Baked rigatoni with meatballs, fennel, Sicilian sausage, Mozzarella, sliced egg & tomato sauce

Linguini con Vongole $26.95  
With garlic white wine, parley 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 & wipped cream 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  
Mafalde pasta cooked in tin foil with pasta, baked cherry tomatoes & burrata cheese

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, onion & cold apple

Spigola al Forno $34.95  
Whole branzino baked with fresh parsley, garlic & cherry tomato

Fish of the day
ZERO OTTO NOVE - BRONX

MENU

Secondi Piatti - Meat

Costatelle di Maiale $27.95
Pork chops sautéed with sweet cherry peppers & white wine

Pollo Scarpariello $25.95
Chicken on the bone sautéed with Sausage, Peppers, white wine, lemon & rosemary

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 sun-shine, speck prosciutto, sun-dried peppers & fontina cheese

Bistecca alla Salernitana $29.95
Grilled kangaroo steak served with marinated eggplant, sweet cherry peppers, arugula & shaved pecorino

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

Contorni - Sides

Broccoli di Rapa $12.95
Broccoli di rabe sautéed in garlic & olive oil

Cavolifiori Stufati $11.95
Stuffed cauliflower with bread crumbs

Cavoletti di Bruxelles $11.95
Sautéed Brussels sprouts with guanciale in garlic & oil

Patate a Forno $11.95
Fine roasted potatoes with olive oil and rosemary