

ZERO OTTO NOVE - NYC

MENU

Selected Menu

Our Specialities



Pizza



Piatti



Desserts



Drinks



Prix-Fixe

Margherita \$19

Tomato sauce, fresh mozzarella, parmigiano & basil

Marinara \$18

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

Napoletana \$16

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

Diavola \$21

Tomato sauce, fresh mozzarella & spicy sopressata

Quattro Latte \$27

Fresh mozzarella, goat cheese, pecorino, fontina & cream of black truffle

Quattro Formaggi \$22

Smoked mozzarella, gorgonzola, fontina & fresh mozzarella

La Vincenzo \$21

Fresh mozzarella, gorgonzola, cherry tomato, porcini & basil

La Carminuccio \$20

Tomato sauce, pancetta, grated cheese, basil & spices

La San Matteo \$21

Fresh mozzarella, sausage & broccoli rabe

La Riccardo \$21

Butternut squash puree, smoked mozzarella, spicy pancetta & basil

La Cirilo \$23

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

If You Have Any Food Allergies Please Let Your Server Know

ZERO OTTO NOVE - NYC

MENU

Selected Menu

Our Specialities



Pizza



Piatti



Desserts



Drinks



Prix-Fixe

Zuppe

Pasta e Fagioli \$16
Short pasta, cannellini beans, prosciutto & parsley

Stracciatella \$15
Egg drop soup with spinach

Primi Piatti

Rigatoni Salernitana \$28
Baked rigatoni with meatballs, sopressata, ricotta, mozzarella, sliced egg & tomato sauce

Spaghetti con Polpettine e Caprino \$25
Spaghetti with tiny meatballs, tomato sauce, & goat cheese

Linguine con Vongole \$29
Linguini pasta with mediterranean clams & parsley, in a garlic & olive oil sauce

Radiatori in Cartoccio \$28
Radiatori pasta cooked in tinfoil with porcini mushrooms, cherry tomatoes, bread crumbs & shaved parmigiana Reggiano

Linguini al Nero di Seppia \$29
Linguine with cuttlefish sautéed with garlic, oil, & black squid ink

Radiatori con Brasato \$29
Radiatori pasta with short ribs, sun dried pepper, cherry tomatoes & a touch of tomato sauce. Topped with arugula and shaved parmigiana

Risotto alla Pescatore \$31
Arborio rice with shrimp, mussels, clams, scallops, & tomato sauce

Orecchiette con Broccoli di Rapa \$28
Orecchiette with broccoli rabe, toasted almonds, & pecorino cheese

Bucatini Cacio e Pepe con Carciofi \$29
Long tube pasta in a black pepper & pecorino romano cheese sauce, with artichoke

Orecchiette alla Pugliese \$29
Orecchiette with shrimp, cauliflower, toasted breadcrumbs & spicy sheep ricotta

Secondi Piatti

Carne

Costolette di Maiale \$29
Organic pork chops sautéed with sweet cherry peppers & white wine

Pollo Scarpariello \$29
Chicken on the bone sautéed with sausage, white wine, lemon juice & rosemary

Cotoletta di Vitello \$46
Veal chop parmigiana, breaded and pan fried with tomato sauce and melted mozzarella -or- Grilled with broccoli rabe and sweet cherry peppers

Pollo Caprese \$28
(Grilled or Breaded) Chicken breast with marinated tomatoes, basil, and melted mozzarella cheese

Scaloppine di Vitello \$35
Veal medallions topped with speck prosciutto, roasted peppers, smoked mozzarella and a touch of pesto sauce

Bistecca alla Salernitana \$32
Grilled skirt steak served with marinated eggplant, sweet cherry peppers, arugola & shaved pecorino

Brasato alla Peroni \$33
Short ribs braised in a Peroni beer sauce with hot cherry peppers, topped with gorgonzola



zero otto nove
TRATTORIA

📍 15 W 21st St, New York, NY 10010, United States
☎ 212-242-0899

ZERO OTTO NOVE - NYC

MENU

Secondi Piatti

Pesce

Salmone con Vegetali	\$32
Grilled salmon, served with sautéed brussel sprouts and onions over spinach leaves	
Branzino Aqua Pazza	\$33
Filet branzino sautéed with white wine, a touch of clam sauce, fresh parsley, garlic & cherry tomato. Served with sauteed potatoes and onion.	
Zuppa di Pesce * Daily Market	\$34
Assorted seafood cooked in tomato sauce	

Contorni

Broccoli di Rapa	\$15
Broccoli di rabe sautéed in garlic & olive oil	
Patate e Cavoletti di Bruxelles	\$13
Sautéed potatoes & brussel sprouts	
Cavolfiori Stufati	\$13
Sautéed cauliflower with bread crumbs	

Antipasti

Salumi e Formaggi	\$25
Mortadella, sopressata, finocchiona, capicollo, Prosciutto di Parma, ricotta salata, fontina, cacio di roma, & Cerignola olives	
Fava, Carciofi e Cacio	\$18
Sautéed fava beans, artichoke and cacio cheese	
Polipo alla Griglia	\$20
Grilled octopus with fresh sliced tomato, capers, cannellini beans, & olive oil	
Polpettine, Polenta e Caprino	\$18
Small meat balls, spicy tomato sauce, polenta & goat cheese	
Gamberi e Fagioli	\$20
Sautéed shrimps with cannellini beans, diced tomatoes, balsamic vinegar & crostini	
Cozze alla Marinara	\$19
Sautéed mussels in garlic & olive oil with tomato sauce	
Burrata e Barbabietole	\$21
Burrata with sliced red and yellow beets & arugula in a light balsamic drizzle	
Parmigiana di Melanzane e Zucchine	\$19
Eggplant and zucchini parmigiana with fresh mozzarella & tomatoes	
Gamberi e Fagioli	\$20
Sautéed shrimps with cannellini beans, diced tomatoes, balsamic vinegar & crostini	
Burrata e Gamberi	\$23
Burrata over cream of corn with sauteed shrimps and a touch of spicy olive oil	
Mozzarella Caprese	\$18
Roasted peppers, fresh mozzarella, tomatoes, basil & marinated mushrooms	

Insalata

Insalata di Mare	\$24
Shrimp, scallops, scungilli, octopus, squid, clams, mussels & calamari	
Insalata Caprino e Pera	\$16
Goat cheese & sliced pear served with mixed greens	
Insalata di Arugola	\$14
Arugola, fresh squeezed lemon, olive oil & shaved parmigiano Reggiano	
Insalata di Noci	\$16
Mixed greens in a lemon vinaigrette with roasted walnuts, sweet cherry pepper, and crumbled goat cheese	

If You Have Any Food Allergies Please Let Your Server Know

ZERO OTTO NOVE - NYC

MENU

Selected Menu

Our Specialities



Pizza



Piatti



Desserts



Drinks



Prix-Fixe

Tiramisu \$10

Tartufo \$10

Pizza Alla Nutella \$14

Panna Cota \$10

Vanilla bean crema with fresh strawberries, topped with a hazelnut crunch

Souffle Al Cioccolato \$12

Chocolate souffle with a warm chocolate core, severed with a scoop of vanilla gelato

Profiteroles \$10

Cream puffs stuffed with pastry cream and topped with warm chocolate sauce

Pastiera \$10

Traditional Neapolitan ricotta cheesecake with dry fruit and whole grain

Cannoli Alla Zero Otto Nove \$11

Two flat and thin cannoli shell pastries, stuffed with sweet ricotta cream

Gelato \$9

Biscotti \$8



zero otto nove
TRATTORIA

15 W 21st St, New York, NY 10010, United States
212-242-0899

ZERO OTTO NOVE - NYC

MENU

Selected Menu

Our Specialities



Pizza



Piatti



Desserts



Drinks



Prix-Fixe

Cocktails & Martinis

Flatiron Express \$17	Manhattan 089 \$17
Copper dog, maple syrup, fresh lemon juice, orange angostura bitters and rosemary	Makers mark 46, sweet vermouth, touch of chambord, & dash of bitter belvedere
Moscow Mule \$17	Basilico e Limone \$17
Ketel one, lime juice, ginger beer	Ketel one, fresh basil leaves, simple syrup, fresh lemon juice, & splash of pineapple juice
Pomegranate Martini \$17	Gran Margarita \$17
Absolut citron vodka, pama liqueur & a splash of triple sec	Casa noble tequila, gran marnier with sour mix & fresh lime
Tanqueray on Fifth \$17	Il Vechio \$18
Tanqueray gin, st. germain, simple syrup, fresh lemon juice & a splash of aperol	Italian old fashion with bourbon, stambecco & bitters
Zenzeno e Fico \$17	
Belvedere vodka, fresh lemon juice with figs & ginger infused simple syrup	

Bottled

Stella \$8	Coors Light \$8
Modelo \$8	Heineken \$8
Moretti \$8	Heineken (Non-alcoholic) \$6

Red

Montelpuciano - Riparosso \$13	Chianti Classico - Badiolo Riserva \$14
Cabernet Sauv - Robert Mondavi \$14	Malbec - Santa Julia \$13
Pinot Noir - Decoded \$13	Amarone Della Valpolicella \$19
Super Tuscan - Banfi Centine \$15	

ZERO OTTO NOVE - NYC

MENU

White

Pinot Grigio - Caposaldo	\$13	Sauvignon Blanc - Sterling	\$14
Bricco Dei Guazzi Gavi	\$14	Chardonnay - Hess	\$13

Sparkling

Prosecco - Tenuta	\$12	Chandon - Sparkling Rose	\$14
-------------------	------	--------------------------	------

Rose

Rosalba	\$14
---------	------

Draught

Peroni	\$8	Brooklyn Ipa	\$8
Fat Tire	\$8	Hazy - O Ipa	\$8

ZERO OTTO NOVE - NYC

MENU

Selected Menu

Our Specialities



Pizza



Piatti



Desserts



Drinks



Prix-Fixe

Taste of Pizza

Margherita pizza
Tomato sauce, fresh mozzarella, parmigiano & basil

Antipasti

Mozzarella Caprese
Roasted peppers, fresh mozzarella, tomatoes, basil & marinated mushrooms

Insalata di Arugola
Arugula with shaved parmigiana reggiano, olive oil, and lemon

Primi Piatti

Orrechiette con Broccoli Rabe
Orrechiette pasta sautéed with broccoli rabe, pecorino, and almonds

Radiatori in Cartoccio
Radiatori pasta cooked in tinfoil with porcini mushrooms, cherry tomatoes, bread crumbs & shaved parmigiano- Reggiano

Secondi Piatti

Scallopine di Vitello
Veal medallions topped with speck prosciutto, roasted peppers, smoked mozzarella

Branzino al Aqua Pazza
Filet branzino sautéed with white wine, a touch of clam sauce, fresh parsley, garlic & cherry tomato

Side of Brussel sprouts and potatoes

Dolce

Nutella Pizza, Biscotti, Coffee, Cappuccino, and Tea are included.

Dolce

Nutella Pizza, Biscotti, Coffee, Cappuccino, and Tea are included.

Each dish is shared by hand by our servers for every guest.
Pricing is charged per person, excluding tax, gratuity, bottled water, and alcoholic beverages.
Some substitutions from our regular menu are available.
Guests with dietary restrictions can let the server know before the meal and alternate dishes will be arranged at no extra cost.