

ZERO OTTO NOVE - TUCKAHOE

MENU

Selected Menu

Our Specialities



Party Package

\$50.00 per person includes a three course served meal (Lunch only Tuesday-Saturday)

Antipasti

Insalata di Arugula —
Arugula with shaved parmigiano, olive oil and lemon

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

Primi Piatti

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

Penne Vodka —
Homemade penne pasta with vodka, cream, pancetta & a touch of tomato sauce

Secondi Piatti (Choice of)

Pollo Capriciosa —
Breaded pan-fried chicken cutlet, with marinated tomatoes, mozzarella, pesto and arugula

Salmone —
Grilled salmon served with sliced potatoes, asparagus and lentils

Parmigiana di Melanzane e Zucchini
Eggplant and zucchini parmigiana with mozzarella & tomato sauce

Dolce

Tiramisu with Biscotti and Coffee or Tea

\$60.00 per person includes a three course served meal

Antipasti

Mozzarella Caprese —
Roasted peppers, fresh mozzarella, tomatoes, basil

Fave, Carciofi and Cacio
Sautéed fava beans, artichoke & cacio cheese

Primi Piatti

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

Radiatori in Cartoccio —
Radiatori pasta cooked in tinfoil with Porcini mushrooms, cherry tomatoes, bread crumbs & shaved parmigiana reggiano

Secondi Piatti (Choice of)

Veal Scallopine —
Sautéed Veal medallions with zucchini, Sun dried peppers, speck prosciutto, fontina and white wine sauce

Salmone —
Grilled salmon served with brussels sprouts and spinach

Pollo Scarpariello —
Spicy chicken on the bone (dark meat) sautéed with sausage, rosemary & white wine

Dolce

Tiramisu with Biscotti and Coffee or Tea

\$75.00 per person includes a three course served meal

Antipasti

Fried Calamari —
Lightly battered fried squid & Fra diavolo sauce (for the table)

Clams Oreganata —
Baked littleneck clams with parsley, garlic & breadcrumbs (for the Table)

Mozzarella Caprese —
Roasted peppers, fresh mozzarella, tomatoes, basil

Parmigiana di Melanzane e Zucchini
Eggplant and zucchini parmigiana with mozzarella & tomato sauce

Primi Piatti

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

Radiatori in Cartoccio —
Radiatori pasta cooked in tinfoil with porcini mushrooms, cherry tomatoes, bread crumbs & shaved parmigiana reggiano

Secondi Piatti (Choice of)

Branzino Acquapazza —
Filet branzino baked with fresh parsley, garlic & cherry tomatoes

Pollo Scarpariello —
Spicy chicken on the bone (dark meat) sautéed with sausage, peppers & white wine

Brasato alla Peroni —
Short ribs braised in a Peroni beer sauce with cherry peppers & topped with gorgonzola

Dolce

Cannoli Tiramisu with Biscotti and Coffee or Tea

\$85.00 per person includes a three course served meal

Antipasti

Mozzarella Caprese —
Roasted peppers, fresh mozzarella, tomatoes, basil

Insalata Caesar —
Romaine, parmigiana, croutons, anchovy dressing

Fave, Carciofi and Cacio
Sautéed fava beans, artichoke & cacio cheese

Polpetine, Polenta & Carpino
Small meat balls, spicy tomato sauce, goat cheese

Primi Piatti

Orecchiette Cavalfiore —
Orecchiette pasta sautéed with cauliflower shrimp, scallops, toasted bread crumbs, spicy olive oil

Radiatori in Cartoccio —
Radiatori pasta cooked in tinfoil with porcini mushrooms, cherry tomatoes, bread crumbs & shaved parmigiana reggiano

Secondi Piatti

Pollo Scarpariello —
Spicy chicken on the bone (dark meat) sautéed with sausage, rosemary, white wine

Veal Scallopine —
Sautéed Veal medallions with zucchini, Sun dried peppers, speck prosciutto, fontina and white wine sauce

Branzino Acquapazza —
Filet branzino baked with fresh parsley, garlic & cherry tomatoes

Dolce

Assorted desert platter and Coffee or Tea



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TRATTORIA

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