

# ZERO OTTO NOVE - NYC

# MENU

*Selected Menu*

## Our Specialities



Pizza



Piatti



Desserts



Drinks



Prix-Fixe

### Margherita ————— \$20

Tomato sauce, fresh mozzarella, parmigiano & basil

### Marinara ————— \$19

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

### Napoletana ————— \$17

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

### Diavola ————— \$22

Tomato sauce, fresh mozzarella & spicy sopressata

### Quattro Latte ————— \$28

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

### Quattro Formaggi ————— \$23

Smoked mozzarella, gorgonzola, fontina & fresh mozzarella

### La Vincenzo ————— \$22

Fresh mozzarella, gorgonzola, cherry tomato, porcini & basil

### La Carminuccio ————— \$21

Tomato sauce, pancetta, grated cheese, basil & spices

### La San Matteo ————— \$22

Fresh mozzarella, sausage & broccoli rabe

### La Riccardo ————— \$22

Butternut squash puree, smoked mozzarella, spicy pancetta & basil

### La Cirilo ————— \$24

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

**\*If You Have Any Food Allergies Please Let Your Server Know\***



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TRATTORIA

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### 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** ————— \$26  
Spaghetti with tiny meatballs, tomato sauce, & goat cheese

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

**Riatori in Cartoccio** ————— \$28  
Riatori 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

**Riatori con Brasato** ————— \$29  
Riatori 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** ————— \$27  
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** ————— \$34  
Grilled skirt steak served with marinated eggplant, sweet cherry peppers, arugula & shaved pecorino

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



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## Secondi Piatti

### Pesce

#### Salmone con Vegetali ————— \$32

Grilled salmon, served with sautéed brussel sprouts and onions over spinach leaves

#### Branzino Aqua Pazza ————— \$36

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

#### Cavolfiori Stufati ————— \$13

Sautéed cauliflower with bread crumbs

#### Patate e Cavoletti di Bruxelles ————— \$13

Sautéed potatoes & brussel sprouts

### Olive Oil

#### Bottles of our table olive oil are available for sale ————— \$16

### Antipasti

#### Salumi e Formaggi ————— \$25

Mortadella, sopressata, finocchiona, capicollo, Prosciutto di Parma, ricotta salata, fontina, cacio di roma, & Cerignola olives

#### Polipo alla Griglia ————— \$20

Grilled octopus with fresh sliced tomato, capers, cannellini beans, & olive oil

#### Cozze alla Marinara ————— \$19

Sautéed mussels in garlic & olive oil with tomato sauce

#### Parmigiana di Melanzane e Zucchine ————— \$19

Eggplant and zucchini parmigiana with fresh mozzarella & tomatoes

#### Mozzarella Caprese ————— \$18

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

#### Fava, Carciofi e Cacio ————— \$18

Sautéed fava beans, artichoke and cacio cheese

#### 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

#### Burrata e Barbabietole ————— \$21

Burrata with sliced red and yellow beets & arugula in a light balsamic drizzle

#### Burrata e Gamberi ————— \$23

Burrata over cream of corn with sauteed shrimps and a touch of spicy olive oil

### Insalata

#### Insalata di Mare ————— \$24

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

#### Insalata di Arugola ————— \$14

Arugola, fresh squeezed lemon, olive oil & shaved parmigiano Reggiano

#### Insalata Caprino e Pera ————— \$16

Goat cheese & sliced pear served with mixed greens

#### Insalata di Noci ————— \$16

Mixed greens in a lemon vinaigrette with roasted walnuts, sweet cherry pepper, and crumbled goat cheese

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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



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## Cocktails & Martinis

### Flatiron Express — \$17

Copper dog, maple syrup, fresh lemon juice, orange angostura bitters and rosemary

### Moscow Mule — \$17

Ketel one, lime juice, ginger beer

### Pomegranate Martini — \$17

Absolut citron vodka, pama liqueur & a splash of triple sec

### Tanqueray on Fifth — \$17

Tanqueray gin, st. germain, simple syrup, fresh lemon juice & a splash of aperol

### Zenzeno e Fico — \$17

Belvedere vodka, fresh lemon juice with figs & ginger infused simple syrup

### Manhattan 089 — \$17

Makers mark 46, sweet vermouth, touch of chambord, & dash of bitter belvedere

### Basilico e Limone — \$17

Ketel one, fresh basil leaves, simple syrup, fresh lemon juice, & splash of pineapple juice

### Gran Margarita — \$17

Casa noble tequila, gran marnier with sour mix & fresh lime

### Il Vechio — \$18

Italian old fashion with bourbon, stambecco & bitters

## Bottled

### Stella — \$8

### Coors Light — \$8

### Modelo — \$8

### Heineken — \$8

### Moretti — \$8

### Heineken (Non-alcoholic) — \$6

## Red

### Montepuciano - 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



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### 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
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### Rose

Rosalba	\$14
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### Draught

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



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### 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

Arugola with shaved parmigiana reggiano, olive oil, and lemon

### Primi Piatti

#### Orrechiette con Broccoli Rabe

Orrechiette pasta sautéed with broccoli rabe, pecorino, and almonds

#### Riatori in Cartoccio

Riatori 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.

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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.



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