

ZERO OTTO NOVE - TUCKAHOE

MENU

Selected Menu

Our Specialities

We do not offer Pizza in this Restaurant.



Prix-Fixe



Lunch



Dinner



Catering

29.95\$ Tuesday-Saturday Lunch

Antipasti

Mozzarella Caprese

Roasted peppers, fresh mozzarella, tomatoes, basil

Insalata Caesar

Romaine, parmigiana, croutons, anchovy dressing

Insalata Tri Colore

Arugula, Fennel, Radicchio all tossed with a blood orange vinaigrette topped with walnuts.

Parmigiana di Melanzane e Zucchine

Eggplant and zucchini parmigiana with mozzarella & tomato sauce

Secondi

Ravioli Quatro Formaggi

Homemade ravioli served with butter sage sauce and shaved pecorino cheese

Mafalde In Cartoccio

Pasta cooked in tinfoil with fresh tomato sauce, pesto and stracciatella cheese

Pollo Affumicato

Chicken breast sautéed with marsala wine, mushrooms prosciutto and smoked mozzarella

Brasato Al' Peroni

Short ribs braised for several hours in peroni beer and served with diced cherry peppers and Gorgonzola

Dessert

Cannoli

Crispy pastry dough filled with whipped sweet ricotta.

Panna Cotta

Vanilla Bean Crema served with seasonal fruit.



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TRATTORIA

📍 16 Depot Square, Tuckahoe, NY 10707, United States

📞 914-337-6941

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Lunch Specials



Lunch



Dinner



Catering

Antipasti - Appetizers

Polipo alla Griglia ————— \$19.95

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

Calamari Fritti ————— \$16.95

Lightly battered fried squid with fra diavola sauce

Clams Oreganata ————— \$18.95

Baked littleneck clams with parsley and garlic

Gamberi E Burrata ————— \$19.95

Burrata cheese served with cream of corn sauteed shrimps and spicy oil.

Antipasto Freddo ————— \$17.95

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 ————— \$14.95

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 ————— \$13.95

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

Insalata di Mare ————— \$18.95

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

Insalata - Salads

Insalata Di Tre Colore ————— \$11.95

Arugula fennel, radicchio, all tossed with a blood orange vinaigrette

Insalata Mista ————— \$11.95

Tomatoes, cucumbers, onions and mixed greens with balsamic vinaigrette

Insalata di Arugula ————— \$10.95

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 ————— \$16.95

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

Insalata Caesar ————— \$11.95

Romaine, parmigiana, croutons, anchovy dressing

Insalata Di Caprino e Pera ————— \$16.95

Italian preserved tuna, olives, cherry tomatoes, red onions and lemon zest Add On - Salmon 9\$ - Shrimps 9\$ - Chicken 7\$

Zuppe - Soups

Zuppa di Coccozza ————— \$11.95

Squash and Capellini, parmigiana

Stracciatella ————— \$10.95

Egg drop soup and spinach

Pasta e Fagioli ————— \$12.95

Short pasta, cannellini beans prosciutto and parsley.



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Primi Piatti - Pasta & Risotto

Penne Vodka _____ **\$18.95**

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

Linguini con Vongole _____ **\$21.95**

With garlic white wine, parsley and Mediterranean clams

Spaghetti alla Chitarra _____ **\$19.95**

Home made spaghetti, fresh tomato sauce ,cherry tomatoes and basil

Bucatini Cacio E Pepe _____ **\$21.95**

Bucatini pasta sauteed with pecorino Romano and black pepper

Penne Cavolfiore _____ **\$21.95**

Penne pasta sautéed with cauliflower, sundried peppers, spicy ricotta, bread crumbs

Orecchiette con Broccoli di Rapa _____ **\$23.95**

Orechhiette pasta with broccoli rabe, toasted almonds & pecorino cheese

Radiator in Cartoccio _____ **\$22.95**

Radiator pasta cooked in tin foil with porcini mushrooms, cherry tomatoes, parmigiana Reggiano

Rigatoni Zucca _____ **\$21.95**

Rigatoni Sauteed with sweet sausage , butternut squash, green peas, topped pecorino

Risotto Pescatore _____ **\$24.95**

Arborio rice , sauteed shrimp, scallops , baby clams, mussels touch of tomato sauce.

Secondi Piatti - Meat

Maiale Milanese _____ **\$27.95**

Pork chops breaded served with arugula fennel and lemon dressing

Pollo Scarpariello _____ **\$22.95**

Chicken on the bone (Dark Meat) sautéed with Sausage, Peppers, white wine.

Pollo Capriccioso _____ **\$21.95**

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

Pollo Marsala _____ **\$22.95**

Chicken breast sauteed with Marsala .mushrooms and sliced potatoes

Vitello con Prosciutto Affumicato _____ **\$27.95**

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

Bistecca alla Salernitana _____ **\$27.95**

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

Brasato alla Peroni _____ **\$27.95**

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

Secondi Piatti

Pesce

Zuppa di Pesce * Daily Market _____ **\$36.95**

Soup assorted fish cooked in tomato sauce

Salmone _____ **\$29.95**

Grilled salmon served with sauteed spinach and brussel sprouts

Branzino all'Acqua Pazza _____ **\$29.95**

Sautéed with cherry tomatoes, white wine and shrimp



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Contorni - Sides

Broccoli di Rapa ————— \$9.95
Broccoli di rabe sautéed in garlic & olive oil

Cavolfiori Stufati ————— \$8.95
Sautéed cauliflower with bread crumbs

Shishito Peppers ————— \$9.95
Sautéed shishito peppers in garlic & oil

Patatee a Forno ————— \$8.95
Fire Roasted potatoes with olive oil and rosemary

Sparkling/White/Rose

Prosecco -Ai Galli ————— \$11.00
Lemon flavors, with a pleasant acidity and freshness

Pinot Grigio - Ai Galli ————— \$12.00
Medium-bodied with a fresh palate, tangy tropical fruit

Sauvignon Blanc- Sterling ————— \$13.00
Bright and crisp with fragrant passion fruit and fresh floral aromas

Chardonnay - Hess ————— \$14.00
Notes, refreshingly acidity with an elegant creamy finish

Gavi - La Bollina ————— \$14.00
Full yet delicate with spring flowers and fresh fruit. Elegant and creamy finish

Rose' - Ros'Alba ————— \$12.00
Refreshingly dry rosé made entirely from estate grown sangiovese. Cherry and wildflower aromatics with a light dust of earth and spices

Rose Prosecco - Caposaldo ————— \$12.00
Burst of bright citrus, berry notes, clean and sweet finish

Red

Pinot Noir - Hahn ————— \$12.00
Fresh aromas of red cherries and raspberries. Earthy hints of spice.

Super Tuscan - Centine ————— \$14.00
It boasts the delicate aroma of small red berries. Plum flavors and hints of winter spice

Chianti Classico - Badiolo ————— \$14.00
Very well balanced and harmonious on the palate with medium structure and remarkable acid

Cabernet Sauvignon - Hahn ————— \$13.00
Deep, dark and alluring with wild blackberry and tobacco notes

Montepulciano D'Abruzzo ————— \$12.00
Full, delicate and elegant with flowers and fresh fruit, citrus notes

Barolo - Garblet ————— \$18.00
"Tar and rose" aroma, with additional flavors of truffles, chocolate, dried fruit, eucalyptus, and leather

Amarone - Vechie Terre ————— \$20.00
A rich red wine that originates from Valpolicella in the Veneto region of north-eastern Italy

Brunello di Montalcino ————— \$22.00
Fleshy texture with primary flavors of blackberry, black cherry, black raspberry, chocolate, leather and violets

Cocktails

Stivale ————— \$16.00
Bulleit Bourbon, Carpano Antica, and Campari

089 Manhattan ————— \$16.00
Makers Mark bourbon, Ramazotti amaro, Bitters

Dutch Mulo ————— \$16.00
Ketel One Cucumber Mint, lime juice, Fever Tree Ginger beer splash soda

Amalfi ————— \$16.00
Bacardi light rum, Aperol, Pineapple juice and fresh lime

Mezcal Margarita ————— \$16.00
Pierde De Alma la puretita Verdad Mezcal, Fresh lime juice, agave nectar

Pera ————— \$16.00
Absolut Pear vodka, Pear Nectar and St Germaine



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Prix-Fixe



Lunch



Dinner



Catering

Antipasti

Affettato di Salumi ————— \$23
Mortadella, soppressata, finocchione, capicollo, assorted cheeses

Insalata di Mare ————— \$25
Shrimp, scallops, scungilli, octopus, squid, clams, mussels and calamari

Gamberi E Burrata ————— \$23
Burrata served with cream of corn, sauteed shrimps and spicy oil

Polipo alla Griglia ————— \$22
Grilled octopus with fresh sliced tomato, capers, cannellini beans and olive oil

Fave, Carciofi and Cacio ————— \$19
Sautéed fava beans, artichoke and cacio cheese

Clams Oreganata ————— \$22
Baked littleneck clams with parsley, garlic

Calamari Fritti ————— \$22
Lightly battered fried squid and fra diavolo sauce

Parmigiana di Melanzane e Zucchine ————— \$18
Eggplant and zucchini parmigiana with mozzarella and tomato sauce

Polpettine, Polenta & Caprino ————— \$17
Small meatballs, spicy tomato sauce, polenta and goat cheese

Mozzarella Caprese ————— \$17
Roasted peppers, house-made mozzarella, tomatoes, basil & zucchini scapece

Brasata e Peperoni Secchi ————— \$23
Short Ribs, sundried peppers, arugula and shaved parmigiana cheese

Prosciutto Mozzarella ————— \$24
House-made mozzarella, sliced prosciutto di parma and a cherry tomatoes salad

Zuppe

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

Stracciatella ————— \$14
Squash and capellini, parmigiano

Insalata

Insalata Caesar ————— \$14
Romaine, parmigiana, croutons, anchovy dressing

Insalata Di Rucola ————— \$14
Arugula tossed with a lemon-infused olive oil with shaved parmigiana

Insalata Di Caprino e Pera ————— \$15
Mixed greens with a balsamic vinaigrette, grilled pears and crumbled goat cheese

Insalata Di Tre Colore ————— \$15
Red and yellow beets with burrata cheese in a light balsamic drizzle and arugula

Barbabietole e Burrata ————— \$19
Red and yellow beets with burrata cheese in a light balsamic drizzle and arugula



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Contorni

Broccoli di Rapa ————— \$13
Sautéed in garlic and olive oil

Cavolfiori Stufati ————— \$12
Sautéed cauliflower with breadcrumbs

Patatee al forno ————— \$12
Roasted potatoes with oliveoil and rosemary

Shishito Peppers ————— \$12
Sautéed shishito peppers in garlic and sea salt

Primi Piatti

(Gluten-free pasta available upon request)

Rigatoni Salernitana ————— \$28
Baked rigatoni with meatballs, soppressata, ricotta, mozzarella, sliced egg and tomato sauce

Orecchiette con Broccoli Rabe ————— \$28
Orecchiette with broccoli rabe, toasted almonds and spicy pecorino

Radiatori in Cartoccio ————— \$28
Radiatori pasta cooked in tinfoil with porcini mushrooms, cherry tomatoes, breadcrumbs and shaved parmigiano reggiano

Linguine con Vongole ————— \$27
Linguini pasta served in a white wine sauce with garlic, parsley and Mediterranean clams

Rigatoni Zucca ————— \$25
Rigantoni sauteed with sweet sausage, butternut squash, green peas, topped with pecorino

Risotto Pescatore ————— \$29
Arborio rice, sauteed shrimp, scallops, baby clams, mussels and a touch of tomato sauce

Penne Cavolfiore ————— \$25
Penne pasta sauteed with cauliflower, sundried peppers, spicy ricotta, and toasted bread crumbs

Bucatini Cacio E Pepe ————— \$24
Bucatini pasta sauteed with pecorino romano and black pepper

Secondi Piatti

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

Costatelle di Maiale ————— \$32
Organic Berkshire pork chop butterflied and sautéed with white wine, cherry pepper

Veal Scallopine ————— \$32
Veal medallions with zucchini, sundried peppers, speck prosciutto, fontina and light white wine sauce

Costata di Vitello ————— \$45
Veal chop parmigiana breaded and pan fried with tomato sauce and melted mozzarella

Pollo Scarpariello ————— \$27
Spicy chicken on the bone (dark meat) sautéed with sausage, peppers and white wine

Bistecca alla Salernitana ————— \$32
Grilled skirt steak served with marinated eggplant, sweet cherry peppers, arugula and shaved pecorino

Pollo Marsala ————— \$27
Chicken breast sauteed with Marsala, sliced red potato and mushrooms

Pollo Capricciosa ————— \$26
Breaded pan-fried chicken cutlet, with marinated tomatoes, mozzarella, pesto and arugula

Anatra al Porto ————— \$32
Braised duck legs on port wine served with wild mushroom risotto



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Pesce

Zuppa di Pesce ————— \$39

Lobster tail, shrimp, scallops, scungilli, squid, clams, mussels and calamari, cooked in tomato sauce

Salmone ————— \$33

Grilled salmon served with sauteed spinach and brussel sprouts

Branzino all' Acqua Pazza ————— \$33

Sautéed with cherry tomatoes, white wine and shrimp

Sparkling/White/Rose

Prosecco ————— \$11

Lemon flavors, with a pleasant acidity and freshness

Pinot Grigio ————— \$12

Medium-bodied with a fresh palate, tangy tropical fruit

Sauvignon Blanc ————— \$13

Bright and crisp with fragrant passion fruit and fresh floral aromas

Chardonnay ————— \$14

Refreshing acidity with an elegant creamy finish

Gavi ————— \$14

Full yet delicate with spring flowers and fresh fruit. Elegant and creamy finish

Rosé ————— \$12

Refreshingly dry rosé made entirely from estate grown sangiovese. Cherry and wildflower aromatics with a light dust of earth and spices

Rose Prosecco ————— \$12

Burst of bright citrus, berry notes, clean and sweet finish

Red

Pinot Noir ————— \$12

Fresh aromas of red cherries and raspberries. Earthy hints of spice

Super Tuscan ————— \$14

It boasts the delicate aroma of small red berries, plum flavors and hints of winter spice

Chianti Classico ————— \$14

Very well balanced and harmonious on the palate, with medium structure and remarkable acid

Cabernet Sauvignon ————— \$13

Deep, dark and alluring with wild blackberry and tobacco notes

Montepulciano D'Abruzzo ————— \$12

Full, delicate and elegant with flowers and fresh fruit, citrus notes

Barolo ————— \$18

"Tar and Rose" aroma, with additional flavors of truffles, chocolate, dried fruit, eucalyptus, and leather

Amarone ————— \$20

Rich red wine that originates from Valpolicella in the Veneto region of northeastern Italy

Brunello di Montalcino ————— \$22

Fleshy texture with primary flavors of blackberry, black cherry, black raspberry, chocolate, leather and violets

Cocktails

D'Arancia Rossa ————— \$16

Bulleit Bourbon, blood orange, fresh lime, St. Germaine

089 Manhattan ————— \$16

Makers Mark bourbon, Ramazzotti Amaro, bitters

Dutch Mulo ————— \$16

Ketel One cucumber mint, lime juice, Fever Tree Ginger beer splash soda

Amalfi ————— \$16

Bacardi light rum, Aperol, pineapple juice and fresh lime

Picante Margarita ————— \$16

Jalapeno-infused Astral Tequila, triple sec, fresh lime juice

Pera ————— \$16

Absolut pear vodka, pear nectar and St. Germaine



MENU



Prix-Fixe



Lunch



Dinner



Catering

Antipasti

Half

Mozzarella Caprese	\$70
Fried Calamari	\$90
Clams Oreganata	\$60 (20pcs)
Fave, Carciofi and Cacio	\$90
Parmigiana di Melanzane	\$85
Insalata di Mare	\$120

Full Tray

Mozzarella Caprese	\$130
Fried Calamari	\$175
Clams Oreganata	\$110 (50pcs)
Fave, Carciofi and Cacio	\$175
Parmigiana di Melanzane	\$160
Insalata di Mare	\$220

Insalate

Half

Insalata Caesar	\$55
Insalata Di Rucola Arugola	\$55
Insalata Di Tre Colore	\$55

Full Tray

Insalata Caesar	\$85
Insalata Di Rucola Arugola	\$85
Insalata Di Tre Colore	\$85

Contorni

Half

Broccoli di Rapa	\$45
Cavolfiori Stufati	\$40
Patatee al Forno	\$30
Shishito Peppers	\$40

Full Tray

Broccoli di Rapa	\$80
Cavolfiori Stufati	\$70
Patatee al Forno	\$55
Shishito Peppers	\$75

Pasta

Half

Rigatoni Salernitana	\$100
Rigatoni con Broccoli Rabe	\$100
Riatori in Cartoccio	\$100
Linguine con Vongole	\$110
Spaghetti Pescatore	\$120
Bucatini Cacio E Pepe	\$90

Full Tray

Rigatoni Salernitana	\$180
Rigatoni con Broccoli Rabe	\$180
Riatori in Cartoccio	\$180
Linguine con Vongole	\$200
Spaghetti Pescatore	\$210
Bucatini Cacio E Pepe	\$150



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Carne

Half

Brasato alla Peroni	\$140
Veal Scallopine	\$150
Pollo Scarpariello	\$100
Pollo Francese	\$95
Pollo Parmegiana	\$95

Full Tray

Brasato alla Peroni	\$250
Veal Scallopine	\$270
Pollo Scarpariello	\$180
Pollo Francese	\$165
Pollo Parmegiana	\$165

We Recommend Half Tray For 4-6 Ppl And Full Tray For 12-14 Ppl.



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