

Party Package for Zero Otto Nove Tuckahoe

Contact – 089tuckahoe@gmail.com Clyde (914)327-8141

\$50.00 per person includes a three course served meal

Only Tuesday- Saturday

Antipasti

Insalata di Arugula

Arugula with shaved parmigiano, olive oil and lemon

Mozzarella Caprese

Roasted peppers, fresh mozzarella, tomatoes, basil

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 brussels sprouts and spinach

Parmigiana di Melanzane e Zucchini

Eggplant and zucchini parmigiana with mozzarella & tomato sauce

Coffee, tea, espresso, or Cappuccino.

\$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, breadcrumbs & shaved parmigiana reggiano

Secondi Piatti

(Choice of)

Veal Scallopine

Sautéed Veal medallions with zucchini, speck prosciutto, fontina cheese, touch of tomato sauce and white wine sauce

Salmone

Grilled salmon served with brussels sprouts and spinach.

Pollo Capriciosa

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

Coffee, tea, espresso, or Cappuccino.

\$75.00 per person includes a three course served meal

Antipasti

Fried Calamari

Clams Oreganata

(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, breadcrumbs & shaved parmigiana Reggiano

Secondi Piatti

(Choice Of)

Branzino Acquapazza

Filet branzino & shrimp baked with fresh parsley, garlic & cherry tomatoes.

Pollo Scarpariello

Organic 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 served with baked polenta.

Coffee, tea, espresso, or Cappuccino.

1. **Guest Count & Guarantees**

A final guest count is required no later than **48 Hours** prior to the event

\$125.00 per person includes a cocktail hour and a three course served meal

Passing hors d'oeuvres

Cheese and salami board,

Oysters, Fish salad, Shrimp

Cocktail, Truffle arancini,

Meatballs

Dinner Menu

Antipasti

Insalata Di Tre Colore

Arugula, Fennel, Radicchio all tossed with a blood orange vinaigrette

Fave, Carciofi and Cacio

Sautéed fava beans, artichoke & cacio cheese

Parmigiana di Melanzane e Zucchini

Eggplant and zucchini parmigiana with mozzarella & tomato sauce

Primi Piatti

Fettucine Tartufato

Homemade pasta sauteed with cream of black truffle and shaved truffle.

Secondi Piatti

Sliced Shell Steak & Sauteed prawns served with roasted potatoes and shishito peppers.

Dolce

****Assorted desserts and Coffee, tea, espresso, or cappuccino.**

Zero Otto Nove Tuckahoe – Event Terms & Conditions

\$25 Beer, Wine and Soda

\$45 House Open Bar

+\$5 Dessert platter Tiramisu, Cannoli and Biscotti

Fettucine Tartufato Pasta sauteed with cream of black truffle and shaved truffle. +\$10

Bistecca alla Griglia Grilled skirt steak served with roasted potatoes and arugula +\$8