



cafe pitti

Cafe PITTI

HUDSON VALLEY RESTAURANT WEEK

3 COURSES: \$29.95. lunch

(Appetizer- Main Course - Dessert)

APPETIZERS

BURRATA CON FUNGHI

Fresh Artisan Creamy Mozzarella with Roasted Cremini Mushrooms served over a bed of baby arugula and Alba White Truffle Oil.

ARANCINI

Traditional Rice Balls stuffed with Mozzarella Cheese served over Pomodoro Romesco Sauce and Minced Parmigiano Reggiano

INSALATA DI POLPO

Octopus salad marinated with Olive Oil, Red Onions, Celery, Calamata Olives, Lemon Juice, served cold over Organic Baby Arugula and Drizzled with Basil Sauce.

SUMMER MIST SALAD

Baby Greens tossed with Balsamic Dressing, Tomato slices, Kalamata Olives, Red Onions, covered with Parmigiano Reggiano shavings.

FRAGOLINA SALAD

Organic baby Arugula tossed with Champagne Apple Cardamom Vinaigrette Fresh Strawberries and Goat cheese.

MAIN COURSES

SCAMORZA PIZZA

Shredded Mozzarella, Roasted Wild Cremini Mushrooms, Parmigiano Shavings,
Alba White Truffle Oil.

POLPETTE AL CACCIO E PEPE

Beef Meatballs with Cream Peppercorns sauce, Paprika, Red wine and Leeks served
with roasted potatoes and herbs scented crostini.

GNOCCHI ALLA BUTTERA

Potato Dumplings Pasta with Creamy Scallion-Leeks Sauce, Touch of Tomato
Sauce and Grind Sweet and Spicy Sausage.

LOBSTER RAVIOLI

Roasted Leeks, Scallions, White Wine, Fresh Pomodoro Sauce and Cream.

DESSERT

Your server gladly let you know about our daily selections of **pastries** and **gelatos**.



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Cafe PITTI

HUDSON VALLEY RESTAURANT WEEK

3 COURSES: \$44.95 DINNER

(Appetizer- Main Course - Dessert)

APPETIZERS

BURRATA CAPRESE

Fresh Artisan Creamy Mozzarella served over slices of fresh Tomatoes, Prosciutto, glazed with Basil Coulis, Reduction Balsamic Cream and Fresh Basil.

COCONUT SHRIMP

Deep Fried Breaded Shrimp served with Baby Greens Salad drizzled with Lemon, Honey Ginger Dressing and side of Remolaued sauce.

CRAB CAKES

Served over Balsamic dressed baby Greens, fresh Tomato and Remoulade Sauce.

RUCOLA CON FUNGI SALAD

Roasted Cremini Mushrooms, Fresh Organic Baby Arugula, Grated Parmigiano, Olive Oil, Lemon Juice Pepper Dressing covered with Parmigiano Reggiano shavings.

BARBABIETOLA SALAD

Roasted Beets, Baby Greens tossed with Balsamic Gorgonzola Cream, finished with Chopped Walnuts and crumbled Gorgonzola Cheese

MAIN COURSES

FIRE ROASTED RED SNAPPER OR FAROE ISLAND SALMON

Served with Tomatoes Red Onions salad, and Roasted Potatoes.

NY STRIP STEAK

Roasted NY Strip Steak (8 oz.) Served with Brussels Sprouts, Sweet Red Peppers and Yellow Squash.

GNOCCHI FRUTA DI MARE

Baked with Tomato Sauce, touch of cream, White Wine, Leeks, Scallions, fresh Crab Meat and Shrimp.

RAVIOLI VITELLO TARTUFATO

Braised Veal Ravioli baked with cream sauce, Port Wine roasted Leeks, Mushrooms Grated Parmigiano, White Truffle Oil.

DESSERT

Your Server gladly let you know about our daily selections of **Pastries** and **Gelatos**.