



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.

#### **ROASTED PORTOBELLO**

Seasoned with Olive oil, Rosemary, Garlic, Pepper, Balsamic Reduction Cream served over Organic Baby Arugula and covered with Parmigiano Reggiano Shavings.

#### **AVOCADO SHRIMP**

Half Hass Avocado, Diced Rock Shrimp, Tomatoes, Celery, Red Onions, tossed with Lemon Scallions Mayo Sauce, over a bed of Fresh Organic Baby Arugula.

#### **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**

### **DI LORENZO PIZZA**

Roasted Ground Sweet and Spicy sausage melted in three Cheeses Fondue.

### **SCAMORZA PIZZA**

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

### **STEAK BISTECCA SANDWICH**

NY Strip Steak, Roasted Cremini Mushrooms, Caramelized Red Onions, Balsamic  
Reduction Cream, Basil Sauce and Melted Fontina Cheese.

### **POLPETTE AL CACCIO E PEPE**

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

### **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.

#### **SHRIMP ALLA SCAMPI**

Slowly Roasted Shrimp With White Wine, Butter , Garlic Sauce, Scallions, Leeks, Herbs, Served with Roasted Potatoes.

#### **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**

### **ROASTED RED SNAPPER OR FAROE ISLAND SALMON**

Served with Tomatoes Red Onions salad, and Roasted Potatoes.

### **NY STRIP STEAK**

NY Strip Steak ( 10 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 Lobster 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**.