



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.

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

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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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.

SMOKED TROUT

Smoked Breast of Trout marinated in Olive Oil, Garlic , Rosemary, Black pepper, served cold over a bed of Organic Baby Arugula and drizzled with Basil 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

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**.