

HUDSON VALLEY RESTAURANT WEEK

3 Courses : Appetizer or Salad, Main Course and Dessert

Lunch \$22.95

Cafe Pitti

WOOD BURNING OVEN HOUSE.

APPETIZERS

ZUPPA DEL GIORNO (Soup of the day)

AVOCADO SHRIMP SALAD

Diced tomatoes,, celery, red onions, rock shrimp, served over half Hass avocado, seasoned with lemon-mayo sauce.

BURRATTA CAPRECE

Fresh soft creamy artisan mozzarella, served with deep herbs scent tomatoes and prosciutto, drizzled with -salsa verde- and balsamic reduction cream.

STUFFED MUSHROOMS

Roasted cremini mushrooms, filled with red onions and pancetta served over arugula, coated with basil coulis.

SALADS

BARBABIETOLA

Brick oven roasted beets with baby greens, gorgonzola cheese and walnuts tossed with balsamic-gorgonzola creamy dressing.

POMOLA MEDITERRANEA

Tomatoes, cucumbers, red onions, toasted bread, red wine vinegar, olive oil, served over mesclun leaves, tossed with basil sauce flavoring and aceto balsamico reduction.

FRAGOLINA

Organic baby arugula, goat cheese, fresh strawberries, Champagne, roasted apples, cardamon vinaigrette.

MAIN COURSES

SALMON CRUDO (Ai tartare)

Cured raw Faroe Island salmon marinated with thyme, dill, Juniper capers, lemon juice and Melange peppercorns served with roasted potatoes and garden salad.

STEAK BISTECA SANDWICH

6 oz, NY strip steak, Fontina cheese, roasted wild mushrooms & caramelized red onions.

LOBSTER TARTINE

Romaine Lettuce, diced tomatoes, red onions, celery, lobster meat tossed with scallions, -mayo sauce, lemon juice and touch of curry on toasted brioche.

GNOCCHI CON TARTUFO E NOCI

Potato dumplings, baked with creamy 3 cheeses fondue (Fontina, Mozzarella, Parmigiano), finished with chopped walnuts and Alba white truffle oil.

SCAMORZA PIZZETTA

Smoked Mozzarella, roasted Cremini mushrooms, Parmigiano Regiano shavings, White truffle oil.

TERRA PIZZETTA

Tomato sauce, roasted eggplant, wild mushrooms, sweet red peppers, artichokes, finished with pesto sauce.

ROASTED MAHI MAHI

Served with tomatoes, red onions, balsamic dressing and roasted potatoes.

DESSERT (WE GLADLY LET YOU KNOW ABOUT OUR DAILY SELECTIONS OF DESSERTS, GELATO AND SORBET)

HUDSON VALLEY RESTAURANT

WEEK

3 Courses : Appetizer or Salad, Main Course and Dessert

Dinner \$32.95

Cafe Pitti

WOOD BURNING OVEN HOUSE.

APPETIZERS

ZUPPA DEL GIORNO (Soup of the day)

SALMON CRUDO (Ai tartare)

Cured raw Faroe Island salmon marinated with thyme, dill, Juniper capers, lemon juice and Melange peppercorns served with garden salad.

AVOCADO SHRIMP SALAD

Diced tomatoes,, celery, red onions, rock shrimp, served over half Hass avocado, seasoned with lemon-mayo sauce.

BURRATTA CAPRECE

Fresh soft creamy artisan mozzarella, served with deep herbs scent tomatoes and prosciutto, drizzled with -salsa verde- and truffle balsamic reduction cream.

STUFFED MUSHROOMS

Roasted cremini mushrooms, filled with red onions and pancetta served over arugula, coated with basil coulis.

CARPACCIO DI MANZO

Thinly sliced raw filet mignon, served over baby arugula, lemon juice and olive oil, covered with shaved Parmigiano cheese dripped with infused white truffle oil.

SALADS

BARBABIETOLA

Brick oven roasted beets with baby greens, gorgonzola cheese and walnuts tossed with balsamic-gorgonzola creamy dressing.

POMOLA MEDITERRANEA

Tomatoes, cucumbers, red onions, toasted bread, red wine vinegar, olive oil, served over mesclun leaves, tossed with basil sauce flavoring and aceto balsamico reduction.

FRAGOLINA

Organic baby arugula, goat cheese, fresh strawberries, Champagne-roasted apples-cardamon vinaigrette.

MAIN COURSES

LOBSTER RAVIOLI

Baked in tomato-cream sauce, white wine, lobster meat and roasted leeks.

GNOCCHI CON TARTUFO E NOCI

Potato dumplings. baked with creamy 3 cheeses fondue (Fontina, Mozzarella, Parmigiano) finished with chopped walnuts and Alba white truffle oil.

ROASTED NY. STRIP STEAK (8 oz.) OR LOIN LAMB CHOPS

Served with roasted Brussels sprouts, sweet red peppers and yellow squash.

ROASTED FAROE ISLAND SALMON OR YELLOWFIN TUNA

Served with tomatoes, red onions, balsamic dressing and roasted potatoes.

PIZZETTA IBERICA

Artisan thin crust pizza with Mozzarella - Saffron fondue, caramelized red onions, red peppers and Spanish Chorizo

FOCCACCIA ROBIOLA TARTUFATA

Stuffed double crust pizza, filled with Robiola and Mozzarella cheeses, White Truffle Oil and thin Black Truffle slices.

DESSERT (We gladly let you know about our daily selections of

Desserts, Gelato and Sorbet)