



# Cafe PITTI

cafe pitti

## HUDSON VALLEY RESTAURANT WEEK

**3 COURSES: \$29.95. lunch**

**(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.

#### **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.

#### **RISO TARTUFATO**

Traditional Creamy Saffron Rice, Chicken, Cremini Mushrooms flavored with Alba White Truffle Oil.

#### **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**

### **DILorenzo 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.

### **SALMON ARROSTO**

Wood Burning Oven Roasted Faroe Island Salmon served with tomato slices, red  
Onions, balsamic vinaigrette and Roasted Potatoes.

### **RAVIOLI RICOTTA E SPINACI**

Spinach Ravioli, Tomato Sauce, Cream, Cherry Tomatoes, Grind sweet and spicy  
Sausage.

## **DESSERT**

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



# Cafe PITTI

## HUDSON VALLEY RESTAURANT WEEK

3 COURSES: \$39.95 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.

#### **POLPETTE AL CACCIO EPEPE**

Beef Meatballs with Cream Peppercorns sauce, Paprika, Red wine and Leeks 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**

Served with Tomatoes Red Onions salad, and Roasted Potatoes.

## **NY STRIP STEAK**

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.

## **TRUFFLE STEAK PIZZA**

7 oz. roasted NY Strip Steak, Tomato base, Wild Mushrooms, Fontina-Mozzarella Fondue.

## **DESSERT**

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