



# Cafe PITTI

## HUDSON VALLEY RESTAURANT WEEK

**3 COURSES: \$25.95. lunch**

**(Appetizer- Main Course - Dessert)**

### APPETIZERS

#### **SOUP:**

**LOBSTER BISQUE**

#### **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 Arugula.

#### **MUSHROOMS CROSTINI**

Toasted Herbs Crostini with Caramelized Red Onions, roasted wild Mushrooms and Soppresata over a bed of Arugula covered with Parmigiano shavings.

#### **SUMMER MIST**

Baby Greens tossed with Balsamic Dressing, Tomato slices, Kalamata Olives, Red Onions, 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**

### **DI LORENZO PIZZA**

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

### **SCAMORZA PIZZA**

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

### **STEAK BISTECCA SANDWICH**

NY Strip Steak, Roasted Cremini Mushrooms and Red Onions caramelized With Balsamic Reduction Cream, Basil sauce and Melted Fontina Cheese.

### **PERNIL PANINI**

Diced Tomatoes, Julienned Red Onions , Parsley, Lemon juice, White Vinegar, Romaine Lettuce and Cherry Peppers Remoulade.

### **SALMON ARROSTO**

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

### **BURRATA RAVIOLI**

Fresh Ravioli filled with creamy Mozzarella, Baked al Pomodorp with Tomato Sauce and fresh basil.

## **DESSERT**

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





# Cafe PITTI

## HUDSON VALLEY RESTAURANT WEEK

3 COURSES: \$35.95 **Dinner**

**(Appetizer- Main Course - Dessert)**

### APPETIZERS

#### **SOUP:**

LOBSTER BISQUE

#### **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 Arugula.

#### **FRAGOLINA SALAD**

Fresh Strawberries, Goat Cheese, Baby Arugula with Champagne Roasted Apples Cardamom Vinaigrette

#### **RUCOLA CONFUNGISALAD**

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 TUNA**

Served with Tomatoes Red Onions salad, and Roasted Potatoes.

### **NY STRIP STEAK ( 7 Oz ) OR LOIN LAMB CHOPS**

Served with Brussels Sprouts, Sweet Red Peppers and Yellow Squash.

### **LOBSTER RAVIOLI**

Baked with Tomato Sauce, Cream, Scallions and White Wine.

### **GNOCCHI CON SALSICCIA**

Baked with ground Sweet and Spicy Sausage, tomato Sauce. Cream and diced Smoked Mozzarella.

### **SEAFOOD PIZZA**

Tomato base, Mozzarella, Red Onions, Diced tomatoes, Shrimp and Crab meat.

### **BRESAOLA BURRATA PIZZA**

Tomato sauce, Mozzarella, Bresaola (Air dry cured Beef), dry figs and Burrata Cheese.

### **DESSERT**

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

