PIETRO
CUCINA ITALIANA

APPETIZERS

-ARANCINI ALLA SICILIANA: homemade saffron rice balls filled with short ribs ragu $ 20.00

-COZZE ALLA CALABRESE: sauteed organic mussels in white wine sauce, touch spicy, herbs, tomato $ 25.00

-MELANZANE CON POISTACCHIO: tower of roasted organic eggplant, roasted red peppers, aged goat cheese, pistachio hon dressing $ 22,00

-POLPETTE CON PECORINO: homemade prime beef meatballs tomato sauce, pecorino romano cheese $ 18.00

-POLPO ALLA GRIGLIA: Portuguese octopus grilled served with artisan lettuce, roasted potatoes, fresh tomato $ 28.00

-POLENTA FRITTA: homemade polenta bramata fried served with spicy cacciatorini parmigiano cheese touch white truffle oil $ 20.00

-BRUSCHETTA ALLA ROMANA: toasted Italian bread, marinated peeled vine tomato, olives, oregano, arugula, topped with 24 months aged prosciutto crudo di parma $ 22.00

-CARPACCIO DI CONTROFILETTO:black angus sirloin sliced thin over arugula, topped with shave parmigiano cheese cherry cappers fresh green pepper corn, extra virgin olive oil lemon dressing $ 22.00

-SPECK DELLA VALTELLINA: imported cured speck from Valtellina, fresh ricotta poached pear balsamic porcini reduction 22.00

- PORCHETTA ALLA ROMANA: homemade thin sliced roasted rolled pork roman style with fresh herbs, topped with red roasted peppers and grape tomato $ 22.00

SALADS

-INSALATA MISTA: artisan lettuce, roasted red peppers, grape tomato, carrots, red onions, olives, parmigiano cheese 18.00

-INSALATA DI CESARE ALLA PIETRO: artisan whole leaves lettuce, homemade Caesar dressing, sherry cappers, shave parmigiano cheese, croutons $ 18.00

-INSALATA DI RAPE ROSSE: red beets sliced orange shave scallions, extra virgin olive oil apple vinegar dressing 20.00

-CAVOLETTI DI BRUXELLES: brussel sprout salad with toasted almonds, sliced apple, manchego cheese, citrus dressing 20.00

PASTA

--PAPPARDELLE AL RAGU DI MANZO: homemade pappardelle with short ribs ragu $ 30.00

-TORTELLONI DI VITELLO: homemade big tortellini filled with veal, in light white cream sauce prosciutto cotto di parma green peas $ 30.00

-MEZZE LUNE CON ZUCCA: half moon ravioli filled with pumpkin and taleggio cheese in light butter sauce topped with crumbs amaretto cookies $ 30.00

-GNOCCHI CON PORCINI: homemade potatoes dumpling light white cream sauce, porcini mushrooms and shave parmigiano cheese, touch white truffle oil $ 30.00

-BUCATINI ALL'AMATRICIANA: artisan bucatini imported cured guanciale red onions tomato sauce, finished with pecorino romano cheese $ 28.00

-LINGUINE VONGOLE E BRANZINO: artisan linguine clams, stew branzino, grape tomato, herbs, white wine sauce $ 30.00

-PACCHERI ALLA GENOVESE: artisan paccheri with old fashion napolitan white onions carrots and veal in white wine sauce, cooked for about 5 hours, finished with grana cheese$ 30.00

CARNE E PESCE

POLLO INTERO CON OLIVE: organic whole chicken marinated roasted with olives, fresh herbs, finished in white wine reduction, side roasted carrots and potatoes $ 34.00

-PETTO DI POLLO CON FUNGHI: organic chicken breast marinated and roasted, topped with shiitake mushrooms in white wine reduction, side mashed potatoes $ 30.00

-CONTROFILLETO ALLA GRIGLIA: n.y. stripe steak grilled side chimichurri sauce, roasted potatoes and carrots 39.00

-ZAMPE DI ANATRA: confit duck legs with fresh herbs pepper corn, side chestnuts mashed potatoes $ 44.00

-COSTATA DI VITELLO: bone-in veal chop butterfly parmigiana style, side soft polenta OR topped with arugula grape tomato and red onions salad $ 52.00

-SALMONE ARROSTO: wild salmon roasted with herbs touch pesto, side mix grill vegetables and potatoes$ 36.00

-GAMBERONI AL BRANDY: jumbo shrimps stew in brandy sauce, touch spicy tomato and parsley, side soft polenta $ 34.00



SIDE DISHES

-SAUREED BROCCOLI DI RABE$ 12.00
-MIX GRILL VEGTABLES$ 10.00
-MASHED POTATOES $ 9.00
-FRENCH FRIES PARMIGIANO CHEESE WHITE TRUFFLE OIL PARSLEY $ 10.00

There will be a 4% credit card charge

Inquire within about Pietro's homemade Limoncello.
The perfect holiday gift and/or party favor!