

DINNER MENU

PETE’S SAUCES ARE PREPARED WITH IMPORTED ITALIAN PLUM TOMATOES.
Gravy is prepared with pork & onions. Marinara is prepared with garlic & oil. Meat sauce is ground beef, carrots, celery & onions.

APPETIZERS

- Oysters Della Rocca 13. Blue points baked with pancetta, spinach & parmesan cheese
- Stuffed Meatballs 11. Two fried meatballs filled with ricotta, served with our house gravy
- Warm Ricotta 10. Topped with an eggplant and olive caponata, sweet teardrop peppers, shredded reggiano & EVOO
- Fried Calamari 12. Tender squid, lightly fried, served with a side of garlic basil aioli or house marinara
- Shrimp Oreganata 12. Shrimp sautéed with garlic, oil & oregano, baked with herb-flavored breadcrumbs & served with citrus sauce
- Mussels Bianca 12. P.E.I. Mussels simmered in a white wine, fresh tomato & caper garlic butter sauce
- Burrata Bruschetta 12. Fresh mozzarella wrapped around a creamy mozzarella, served with diced tomato, onion & eggplant tapenade with a honey balsamic drizzle on ciabatta toast
- Mozzarella & Peppers 10. GF Fresh mozzarella & fire roasted peppers, with pepperoncini peppers, olives, oregano & a honey-balsamic drizzle add prosciutto 3.
- Grilled Octopus 13. Served with roasted corn, white beans, sweet peas & sundried tomato, balsamic drizzle
- Clams Oreganata 10. 8 Little neck clams baked with a garlic & herb flavored bread crumb, with lemon sauce
- Pasta Fagioli Bowl 6. Cup 4. White tuscan beans, prosciutto, bacon & onions
- Rice Balls 3 for 9. or 3. ea. Prepared with rice, meat sauce & parmesan, panko breaded then fried, served with side of house marinara
- Ciabatta Cheese Breads 7. Choice of: garlic or balsamic or sun dried tomato, topped with mozzarella, parmesan & oregano, then baked

Parmesan cheese not recommended for all dishes

GF Gluten free pasta available 4. (penne,gnocchi & fresh fettuccini) full orders only

Whole-wheat pasta available 2. (spaghetti) full orders only

A gratuity will be added to checks with parties of six or more

Sharing & plate charge 7. Cork Fee 20. Visa/MC only \$15. min

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of food borne illness, especially if you have a medical condition.

SALADS

- Antipasto alla Pete (for 2) 19. GF Salami, capicola, soprosatta, mozzarella, provolone, gorgonzola, marinated artichokes, sun dried tomato, roasted peppers, olives, hard boiled egg, sweet teardrop peppers, onions & oregano, served over romaine, drizzled with EVOO & balsamic
- House 7. split 9. GF Mixed greens, tomato, cucumber, red onion, chi chi beans & sun dried cranberries with a balsamic vinaigrette
- Goat Cheese & Beets 11. GF Served with arugula, sweet tear drop peppers, walnuts, prosciutto crisps & dijon vidalia onion dressing
- Caesar 9. split 10. Romaine hearts, croutons & parmesan, with traditional dressing
- The Wedge 9. split 11. GF Iceberg lettuce topped with tomatoes, blue cheese crumbles, bacon & blue cheese dressing
- Spinach 12. split 14. GF Tossed with roasted peppers, olives, artichoke hearts, sun dried tomato, gorgonzola & pan seared shrimp, with a tarragon-lemon vinaigrette
- Arugula & Fried Egg Salad 12. split 14. GF Served with grilled chicken, sweet tear drop peppers, toasted pignoli nuts, cannellini beans, white balsamic dressing topped with a fried egg & parmigiano reggiano
- Burrata & Kale Salad 12. split 14. GF Kale & romaine blend with pancetta, strawberries & apples, topped with burrata cheese and a lite creamy onion dressing



PASTA Add side house salad 3.

- Rigatoni Basil & Tomato 19. Simple rigatoni pasta tossed with a basil tomato sauce, finished with shredded reggiano
- Linguini Clam Sauce 17. Shelled baby clams simmered with garlic, oil & fresh garden italian parsley, Choice of: Red, white or marechiara
- Rigatoni Broccoli di Rabe 17. Broccoli di rabe & sausage sautéed in garlic & olive oil
- Linguini Fra Diavolo 25. Shrimp only 29. Shrimp, clams & mussels in a spicy marinara sauce
- Pasta alla Pete 18. GF Fresh fettucini tossed with shrimp, fresh tomatoes, spinach, garlic & oil
- Classic Manicotti 16. Fresh pasta filled with ricotta topped with house gravy & mozzarella then baked
- Pappardelle Carbonara 17. Add Fried Egg 1. Extra wide pasta tossed with bacon, onions in a parmesan cheese broth
- Tortellini alla Pete 17. Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce
- Cavatelli & Sausage 19. Thin chivalini sausage prepared with provolone & parsley, sautéed with kale, grape tomato & imported olives, garlic & oil
- Traditional Lasagna 16. Prepared with ricotta, root vegetable meat sauce, topped with mozzarella
- Tortellacci Porcini 23. Large tortellini filled with braised veal & beef, tossed in a porcini mushroom butter & topped with peppadew peppers, served over crisp arugula
- Pappardelle & Sea Scallops 26. Extra wide fettucini tossed in a porcini mushroom cream sauce with sweet peas, served with pan seared sea scallops
- Potato Gnocchi 21. Served in a mascarpone cream sauce tossed with fresh spinach

PETE’S SIDES

- Meatball or Sausage 3.5 ea.
- Add Chicken, Shrimp or Scallop 4. ea.
- Linguini Garlic & Oil 6.
- Pasta with House Gravy 5.
- Caesar 5.
- Side House Salad 4.5
- Sautéed Broccoli di Rabe 6.
- Sautéed Kale & Shiitake Mushrooms 7.
- Sautéed Spinach 7.
- Peas, Prosciutto & Onions 7.

ENTRÉES Add side house salad 3.

- Eggplant Parmesan 17. Layers of breaded eggplant, mozzarella & house gravy
- Chicken Parmesan 17. Breaded cutlet topped with house gravy & mozzarella
- Chicken Giambotta 19. Chicken breast sautéed with hot cherry peppers, potatoes, sausage, shittake mushroom & grape tomato with a lemon, garlic white wine sauce
- Chicken alla Pete 19. Chicken breast pan seared, topped with ham, breaded eggplant & mozzarella, finished with a shiitake mushroom plum tomato demi-glaze
- Veal Parmesan 24. Breaded cutlet topped with house gravy & mozzarella
- Steak Pizzaiola 12oz. NY Strip 29. Grilled, sliced & served with a spicy mushroom marinara sauce with fried polenta & steamed beans

Traditional Veal Scallopini Entrées Available 24.

- Chicken Porcini 20. Pan seared breast topped with goat cheese served over a sun-dried tomato & tuscan white bean sauté, finished with a porcini mushroom sauce & asparagus
- Red Grouper Oreganata 24. Topped with a garlic & herbed breadcrumb, sautéed spinach, chi chi beans, sweet teardrop peppers & a citrus sauce
- Grilled Chicken Paillard 20. GF Thinly pounded chicken breast, topped with mixed greens, grape tomato, onion with a lemon vinaigrette
- Veal & Shrimp Porcini 27. Veal scallopini seared with a porcini mushroom brandy demi-glaze with grilled shrimp, served over risotto Milanese & asparagus
- Milanese. Veal 26. Chicken 20. Breaded cutlet pan seared, topped with arugula, diced tomato, onion & lemon with a balsamic drizzle
- Filetto di Manzo 28. 2 – 4oz petite filets grilled, topped with a wild mushroom, pink peppercorn marsala demi-glaze & garnished with fried polenta & broccolini

- Blackened Sea Scallops 27. Served with a wild mushroom, sun dried tomato & fresh spinach sauté with a light citrus sauce
- Potato Encrusted Salmon 21. Served over sautéed kale & roasted beets with a gorgonzola sherry demi-glaze