

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 marechiarà

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 fettuccini 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, shiitake 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