

Pietros Menu

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FLATBREAD PIZZA

CAPRESE FLATBREAD PIZZA**\$9.25***Tomato sauce, fresh mozzarella, and basil***SICILIAN WHITE FLATBREAD PIZZA****\$9.25***Olive oil, garlic, tomatoes, shaved onion, diced anchovies, and light mozzarella cheese***TUSCAN FLATBREAD PIZZA****\$11.25***Alfredo sauce, grilled chicken, mushrooms, roasted red peppers, and gorgonzola***VENETIAN FLATBREAD PIZZA****\$11.25***Garlic, olive oil, prosciutto, asiago cheese, and truffle dressed spinach*

ANTIPASTI

ANTIPASTO GIUSEPPE**\$10.25***Imported cheese, Italian cured meats, olives, roasted red peppers, and artichokes***ARANCINI****\$8.25***Fried risotto balls stuffed with prosciutto, peas, and asiago cheese, served over Pietros housemade red sauce and drizzled with truffle oil***CALAMARI FRITTI****\$9.25***Lightly breaded, tossed with Pecorino Romano, and served with marinara sauce***CLAMS CASINO****\$12.25***Papa Geraces secret recipe***CRAB CAKES****\$12.25***Pietros signature served with Tuscan bean salad and red pepper aioli***CRABBY MUSHROOMS****\$10.25***Crab and mushroom stuffed mushrooms over a delicate seafood cream sauce***EGGPLANT NAPOLEON****\$9.25***Breaded eggplant layered with fresh mozzarella, prociutto, and roasted red peppers. Garnished with extra virgin olive oil, balsamic reduction, and fresh basil.***HOT BANANA PEPPERS****\$10.25***Stuffed with a blend of three Italian cheeses***MUSSELS ANTONIO****\$9.25***PEI mussels steamed in a garlic and white wine butter sauce with tomatoes and fresh basil***SHRIMP COCKTAIL****\$12.25***Jumbo prawns chilled and served with classic cocktail sauce*

INSULATA

CAESAR SALAD**\$7.25***Romaine hearts tossed in authentic housemade dressing topped with croutons, shaved asiago, and anchovies***GARBAGE SALAD****\$10.25***Chopped salad with shrimp, salami, hearts of palm, tomato, cucumber, onion. Dressed fine olive oil and with champagne vinegar***HOUSE SALAD****\$5.25***Fresh baby mixed greens with tomato, red onion, shaved carrot, and cucumber with sweet balsamic vinaigrette*

FROM THE GRILL

ASIAGO CHICKEN**\$20.25***Seared chicken breast topped with as asiago cheese crust, potato puree, mushrooms and artichokes in a garlic chardonnay butter sauce***BROILED LOBSTER TAIL (DOUBLE)****\$64.25****BROILED LOBSTER TAIL (SINGLE)****\$36.25****FILET MIGNON****\$32.25***8 oz Fillet topped with a veal reduction, served with smashed potatoes and fresh vegetables***NEW YORK STRIP STEAK****\$28.25****NEW ZEALAND RACK OF LAMB****\$39.25***Pan roasted, finished with pan sauce served with smashed potatoes and fresh veggies***SURF & TURF****\$72.25***8 oz Filet Mignon and 10 oz Lobster Tail*

PESCI

GRILLED ATLANTIC SALMON**\$23.25***Fresh filet seasoned and grilled, served with cucumber and grape tomato salad and creamy risotto***MACADAMIA NUT CRUSTED SEA BASS****\$26.25***Served with spicy mandarin orange sauce and jasmin rice*

SESAME CRUSTED TUNA **\$26.25**

Served over jasmin rice with teriyaki dipping sauces, pickled ginger and wasabi

VEAL & CHICKEN SPECIALTIES

Have Veal or Chicken prepared any of these wonderful ways:
Veal.....\$27.25 Chicken.....\$25.25

MARSALA	-	MILANESE	-
<i>Marsala wine with portabella and button mushrooms</i>		<i>Lightly breaded with Italian flavored bread crumbs, served with fresh lemon</i>	
PARMESAN	-	PICATTA	-
<i>Lightly pounded cutlets, breaded and topped with mozzarella and romano cheese</i>		<i>Lemon butter white wine sauce served with capers and garlic</i>	

ITALIAN CLASSICS

BRACIOLE	\$19.25	CHEESE RAVIOLI WITH MEATBALLS	\$16.25
<i>Pounded pork, seasoned with ground beef, hard broiled eggs and prosciutto, served with penne pasta and gnocchi</i>		<i>Stuffed with ricotta cheese. Topped with red, alfredo, or vodka sauce. Served with two meatballs.</i>	
LASAGNA	\$17.25	LINGUINE & CLAMS	\$17.25
<i>Papa Geraces housemade speciality</i>		<i>Chopped clams, fresh garlic, parsley and olive oil. Your choice of red or white.</i>	
PENNE CON VODKA	\$16.25	PENNE CON VODKA WITH CHICKEN	\$21.25
<i>Garlic, shallot, onion, and tomatoes sauteed in olive oil, flambeed with vodka and finished with a touch of cream</i>		<i>Garlic, shallot, onion, and tomatoes sauteed in olive oil, flambeed with vodka and finished with a touch of cream</i>	
PENNE CON VODKA WITH SHRIMP	\$24.25	PORTABELLA RAVIOLI	\$19.25
<i>Garlic, shallot, onion, and tomatoes sauteed in olive oil, flambeed with vodka and finished with a touch of cream</i>		<i>Served with a seafood cream sauce with baby shrimp and fresh basil</i>	
SEAFOOD PIETRO	\$26.25	SPAGHETTI AND MEATBALLS	\$14.25
<i>Shrimp, scallops, and lobster over penne tossed with tomatoes, artichokes, and spinach in lemon and olive oil</i>			
VEGETARIAN ANGEL HAIR	\$16.25		
<i>Artichokes, roma tomatoes, and crimini mushrooms in a chardonnay butter sauce</i>			

FRIDAY SPECIALS

BAKED HADDOCK	\$14.25	FISH FRY	\$14.25
<i>Topped with tomatoes, basil and kalamata olives</i>		<i>Beer battered haddock served with french fries and homemade coleslaw</i>	
STUFFED HADDOCK	\$16.25		
<i>With shrimp stuffing</i>			

SIDES

ITALIAN SAUSAGE	\$3.25	MEATBALLS (2)	\$5.25
MUSHROOM RISOTTO	\$7.25	SIDE OF BRACIOLE	\$15.25
SIDE OF LOBSTER MACARONI AND CHEESE	\$9.25		

MISCELLANEOUS

BREAD & BUTTER W/ENTREES	-	DESSERT OF THE DAY	\$7.25
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