

LIQUORE

Pietra **negroni** – bulldog gin, carpano antica vermouth, campari, orange and lemon twist 12

venetian spritzer – prosecco, aperol, club soda, fresh cut orange slices – crisp, light, refreshing, very italian! 12

capri – absolut citron, st. germain, fresh grapefruit and cranberry juice, fresh rosemary garnish 11

bellini – prosecco and peach nectar 10

italian margherita – patron silver tequila, amaretto, fresh squeezed orange, lime juice 12

basilico – tito's vodka, fresh lime juice, fresh muddled basil 11

tuscan iced tea – absolut citron, peach nectar, agave, fresh brewed iced tea 11

mona lisa – grey goose, cranberry juice, peach nectar 12

BIRRA

CRAFT - 7

alagash wheat 805 firestone
ballast point ipa stella artois

**5 window beer
company – lodi
craft beer**
session IPA 16 ounce – 9
double hazy IPA – 9

AMERICAN - 5

bud light
coors light

ITALIAN - 6

peroni
moretti
menabrea bionda
menabrea ambrata

VINO AL BICCHIERE E MEZZA LITRO

ROSSO

pinot noir, banshee, sonoma county – 12
 pinot noir, enroute, russian river valley – 18
 petite petit, michael david, lodi – 12
 red blend, tievoli, oak farms, lodi – 10
 chianti, classico, carpineto, italy – 12
 cabernet sauvignon, mettlar, lodi – 13
 cabernet sauvignon, rodney strong reserve – 19
 zinfandel, klinker brick, lodi – glass 11
 🍷 cabernet sauvignon, oak farm vineyard
 lodi – glass 11, half liter 25
 🍷 zinfandel, oakridge, "OZV", lodi –
 glass 8, half liter 18

BIANCO

prosecco, mionetto, italy – (187ml) 11
 sauvignon blanc, langetwins, lodi – 8
 pinot grigio, mcmanis family, lodi – 8
 soave, italy – 11
 chardonnay, ferrari-carano, sonoma – 13
 chardonnay, far niente, napa – 19
 🍷 chardonnay, van ruiten, lodi –
 glass 8, half liter 18
 🍷 rose-grenache, acquiesce, lodi –
 glass 10, half liter 20

non alcoholic 3	pellegrino water 5.5
flavored pellegrino 3 per can	rootbeer 3.5 per bottle

ANTIPASTI

Puttanesca **antipasti** – handcrafted italian salami, cheese, olives, vegetables 17
calamari fritti – 13
meatballs – three housemade meatballs with grilled bread 10
bruschetta – grilled ciabatta with tomatoes, garlic, and basil 12
mussels – in a spicy tomato sauce 16
prosciutto di san daniele d.o.p – with burrata cheese 19
ricotta – hand dipped ricotta cheese, neapolitan bread, salsa verde 13

INSALATA E ZUPPA

murdaca's minestrone soup 7
soup & salad – 12 with chicken 5 antipasto 5 prawns 7
Pietro's **panzanella** – seasonal panzanella salad, chef's choice 16
antipasto salad – molinari salami, provolone, olives, white beans, romaine, aruglua, corto olive oil, pietro's vinaigrette 14
jimmy's salad – pietro's, garden, or caesar salad with chicken 14 with prawns 16
spinach salad – fresh spinach, roma tomatoes, gulf prawns, broiled chicken, oregano, onion, cranberry, wax peppers 17
barabietola– prosciutto di san daniele, roasted beets, arugula, toasted seasonal nuts, burrata cheese, aged balsamic vinegar 15

PANINI

Puttios **new york steak sandwich** – choice ny strip, garlic ciabatta roll, with ravioli 23
milanese sandwich – pork milanese, arugula, caramelized onion, salsa verde aioli, garlic ciabatta roll 15
italian sausage sandwich – served with sautéed red onions, roasted red peppers and cheese 16
meatball sandwich – housemade meatballs, provolone cheese, garlic ciabatta roll 14
rosie's pollo fritto – northern italian style fried chicken, salsa verde aioli, onion, pepperoncini, garlic ciabatta roll 15
chicken pesto – house marinated chicken breast, provolone cheese, pesto, ciabatta roll 14

PIZZE

jim's special – pesto, cheese, broiled chicken, artichoke and garlic 17
margherita – tomato sauce, fior di latte cheese, corto olive oil, fresh basil 15
marinara – crushed tomatoes, oregano, basil, roasted garlic, salt, pepper, corto olive oil, parmesan 14
m&m – molinari sausage, pepperoni, salami, tomato sauce 17
bel paese – bel paese cheese, san daniele prosciutto, grilled asparagus corto olive oil 17
funghi – corto olive oil, bel paese cheese, porcini and portobello mushrooms, parmigiano reggiano, truffle oil 16
pete's pie – four cheeses, cacio cavallo, mozzarella, bel paese, and parmigiano reggiano, spring onion, garlic, chili honey 17
Pietro's **super special** – cacio cavallo cheese, molinari sausage, pepperoni, onion, basil, chili honey, parmesan crust 19

PRIME

tagliatelle – fresh fettuccine pasta, in a pork sausage, veal, porcini mushroom bolognese 18
nettie's ravioli – genovese ravioli, pork, beef, swiss chard, house meat sauce 18
risotto – seasonal arborio risotto, chef's selection 19
lasagna – ricotta, mozzarella, parmiggiano reggiano, house meat sauce 18
spaghetti – spaghetti pasta, house meat sauce and meatball 18
gnocchi cotto – black pepper cream sauce, prosciutto cotto, parmiggiano reggiano 19
vongole – spaghetti pasta, clams, pancetta, calabrian chile 19
Pietro's **garganelli** – garganelli pasta, roman oxtail ragu 19
***add garden salad – 7 caesar salad – 7 pietro's salad – 7**
***gluten free pasta 3**

CONTORNI

spinach 5
nettie's ravioli 7
vegetables 5
italian sausage 6
house cut fries 5
meatball 3
italian sausage &
meatball 7
spaghetti 6

SECONDI

market cut – chef's cut, all natural beef – market price
rosie's pollo fritto – northern italian style fried chicken, fire roasted cherry tomatoes, salsa verde, shaved parmigiano reggiano 24
cioppino – prawns, fresh mussels, white fish, clams in a spicy tomato stew with grilled bread 27
charbroiled chicken – grilled breasts, special marinade, roasted potatoes, vegetables 23

chicken piccata – roasted potatoes, vegetables 20
eggplant parmigiana – over vegetables 17

calamari steak – roasted potatoes, vegetables 23
chicken parmigiana – spaghetti, vegetables 20

Puttino **pork milanese** – breaded pork tenderloin, baby arugula, charred lemon, roasted potatoes, parmigiana reggiano 26
catch of the day – limited availability – market price
bistecca per due – for 2 – chef's choice all natural beef for two, raviolis, seasonal vegetables – market price

DOLCE

gelato – seasonal flavors 9
spumoni ice cream – 8
affogato – vanilla bean gelato drowned in espresso 9
Puttanesca **tiramisu** – 9
gelato pie – seasonal gelato, honey pistachio crust, fresh cream, seasonal topping 13
cannoli siciliano – sicilian pastry filled with fresh hand packed ricotta cheese, chocolate chips, and pistachios 8
butterscotch budino – creamy butterscotch custard, caramel sauce, fresh cream, and hazelnut praline 10
torta formaggio – ricotta cheesecake, seasonal fruit, biscotti crumble, fresh cream 10

***dessert fee: any outside desserts - 3 per person**
tipping: we do not add an automatic gratuity; we want you to decide. we need to earn the tip.

***one check only please**