

LIQUORE

Retros **basilico** – tito's vodka, lime juice, fresh muddled basil 11
bellini – prosecco, peach nectar 10
italian gentleman – basil hayden's whiskey, brown sugar, squeezed lemon, club soda 12
mamma mia! – absolut pear vodka, st germain, lemon juice, cinnamon 12
mona lisa – grey goose l'orange, cranberry juice, peach nectar 12
negroni – bulldog gin, carpano antica vermouth, campari 11
spanish steps – cazadores tequila, amaretto, agave, orange juice, squeezed lime 13
venetian spritzer – prosecco, aperol, club soda 13
vespa – soul rum, mint, squeezed orange, lime juice, club soda 12

BIRRA

CRAFT - 7

alagash wheat firestone 805
ballast point ipa stella artois

**16oz – 5 window
beer company, lodi**
double hazy IPA – 9
1954 blonde ale – 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 sirah, michael david, "petite petit" lodi – 12
 red blend, oak farms, "tievoli", lodi – 10
 chianti classico, carpineto, italy – 12
 cabernet sauvignon, mettlar, lodi – 13
 cabernet sauvignon, rodney strong, sonoma – 19
 zinfandel, old vine, 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, lodi – 8
 soave, tenuta di corte giacobbe, 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
flavored pellegrino 3 per can

pellegrino water 5.5
rootbeer 3.5 per bottle

ANTIPASTI

Petru's **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

murdacca's minestrone soup 7
Pietro's **panzanella** – seasonal panzanella salad, chef's choice 17
antipasto salad – molinari salami, provolone, olives, white beans, romaine, arugula, corto olive oil, Pietro's vinaigrette 14
jimmy's salad – Pietro's, garden, or caesar salad with chicken 15 with prawns 17
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

PIZZA served with soup, salad or fries

Pietro's **milanese sandwich** – pork milanese, arugula, caramelized onion, salsa verde aioli, garlic ciabatta roll 16

italian sausage sandwich – served with sautéed red onions, roasted red peppers and cheese 17

meatball sandwich – housemade meatballs, provolone cheese, garlic ciabatta roll 15

rosie's pollo fritto – northern italian style fried chicken, salsa verde aioli, onion, pepperoncini, garlic ciabatta roll 16

chicken pesto – house marinated chicken breast, provolone cheese, pesto, ciabatta roll 15

PIZZE

jim's special – pesto, mozzarella cheese, broiled chicken, artichoke and garlic 17
margherita – crushed tomatoes, 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 – crushed tomatoes, mozzarella cheese, molinari sausage, pepperoni, salami 17
stagioni – seasonal pizza, chef's selection 19
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
amatriciana – rustichella d'abruzzo penne pasta, pancetta, calabrian chili, tomato sauce, basil 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 **pappardelle** – fresh pappardelle pasta, roman oxtail ragu 19
 *add garden salad – 7 caesar salad – 7 **pietro's salad** – 7
 *gluten free pasta 3

SECOND

market cut – chef's cut, all natural beef – market price
new york steak sandwich – choice ny strip, garlic ciabatta roll, with ravioli 23
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, crispy potatoes, vegetables 23

chicken piccata – crispy potatoes, vegetables 20
eggplant parmigiana – over vegetables 17
calamari steak – crispy potatoes, vegetables 23
chicken parmigiana – spaghetti, vegetables 20

Pietros **pork milanese** – breaded pork tenderloin, baby arugula, charred lemon, crispy potatoes, parmiggiano 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
 *add garden salad – 7 caesar salad – 7 **pietro's salad** – 7

DOLCE

gelato – seasonal flavors 9
spumoni ice cream – 8
affogato – vanilla bean gelato drowned in espresso 9
Putino **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.

***one check only please**
we need to earn the tip.