

ANTIPASTI

- Pietras* **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 11
- mussels** – in a spicy tomato sauce 16
- prosciutto di san daniele d.o.p** – with burrata cheese 19

INSALATA E ZUPPA

- murdaca’s minestrone soup** 6.5
- Pietras* **antipasto salad** – molinari salami, provolone, olives, white beans, romaine, aruglua, corto olive oil, pietro’s vinaigrette 14
- chicken salad** – pietro’s, garden, or caesar 14
- prawn salad** – pietro’s, garden, or caesar 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
- garden salad** – 6.5 **caesar salad** – 6.5 **pietro’s salad** – 6.5

PIZZE

- jim’s special** – pesto, cheese, broiled chicken, artichoke and garlic 16
- roman special** – arugula, san daniele prosciutto, mozzarella, corto olive oil 16
- margherita** – tomato sauce, fior di latte cheese, corto olive oil, fresh basil 14
- marinara** – crushed tomatoes, oregano, basil, roasted garlic, salt, pepper, corto olive oil, parmesan 13
- m&m** – molinari sausage, pepperoni, salami, tomato sauce 16
- bel paese** – bel paese cheese, san daniele prosciutto, grilled asparagus corto olive oil 16
- funghi** – corto olive oil, bel paese cheese, porcini and portobello mushrooms, parmigiano reggiano, truffle oil 15
- Pietras* **calabrese** – crushed tomatoes, fontina cheese, framani salami, calabrian chile, oregano, garlic, basil 17

PRIMI

- tagliatelle** – handmade fettuccine pasta, in a pork sausage, veal, porcini mushroom bolognese 17
- nettie’s housemade ravioli** – genovese ravioli, pork, beef, swiss chard, house meat sauce 17
- risotto funghi** – arborio risotto, portobello, porcini, and shiitake mushrooms, parmiggiano reggiano 18
- lasagne** – ricotta, mozzarella, parmiggiano reggiano, house meat sauce 17
- orecchiette** – handmade orecchiette pasta, green beans, potato, pesto, parmiggiano reggiano 17
- spaghetti** – handmade spaghetti pasta, house meat sauce and meatballs 17
- gnocchi** – black pepper cream sauce, prosciutto cotto, parmiggiano reggiano 18
- vongole** – handmade spaghetti pasta, clams, pancetta, calabrian chile 19
- Pietras* **garganelli** – garganelli pasta, roman oxtail ragu 19
- *gluten free pasta 3

SECONDI

- veal marsala** – pan seared veal cutlets in a mushroom and marsala wine sauce 29
- veal francese** – pan seared veal cutlets in a lemon white wine butter sauce, garlic, local cherry tomatoes 28
- rosie’s pollo fritto** – northern italian style fried chicken, fire roasted cherry tomatoes, salsa verde, shaved parmigiano reggiano 23
- prawns scampi** – mushrooms, garlic in lemon wine sauce, roasted potatoes, vegetables 24
- cioppino** – prawns, fresh mussels, white fish, clams in a spicy tomato stew with grilled bread 26
- charbroiled chicken** – grilled breasts, special marinade, roasted potatoes, vegetables 22
- new york steak sandwich** – choice ny strip, garlic ciabatta roll, with ravioli 22

chicken piccata – roasted potatoes, vegetables 19	calamari steak – roasted potatoes, vegetables 22
eggplant parmigiana – over vegetables 16	chicken parmigiana – spaghetti, vegetables 19

- pork chop milanese** – breaded bone-in pork chop, baby arugula, roasted potatoes 25
- catch of the day** – limited availability – market price
- Pietras* **bistecca per due – for 2 people** – chef’s choice all natural beef for two served with raviolis and seasonal vegetables – market price
- market cut** – chef’s choice all natural beef – market price

CONTORNI

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

LIQUORE

Pietras **italian greyhound** – tito's vodka, aperol, fresh grapefruit juice, rosemary garnish 11
venetian spritzer – prosecco, aperol, club soda, fresh cut orange slices – crisp, light, refreshing, very italian! 12
negroni – bulldog gin, campari, carpano antica sweet vermouth– barrel aged 12
strega nona – tito's, disaronno amaretto, splash of club soda with luxardo cherries 11
bellini – prosecco and peach nectar 10
italian margherita – patron silver tequila, amaretto, fresh squeezed orange, lime juice 12
bosconero – absolut pear, st germain, prickly pear juice, pear garnish 11
locri – soul premium cachaça white rum, club soda, apple juice, sour apples, fresh mint garnish 12
marrone – buffalo trace kentucky whiskey, agave, fresh grapefruit, bitters, luxardo cherries, rosemary garnish 11
sangria italiana – sangiovese wine, limoncello, tuaca, carpano antica sweet vermouth, fresh juices, fresh fruit, rosemary garnish 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, lincourt, santa rita hills – 12
 pinot noir, enroute, russian river valley – 18
 petite petit, michael david, lodi – 12
 red blend, tievoli, oak farms, lodi – 10
 chianti, classico, certosa, 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) 10
 sauvignon blanc, langetwins – 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
 flavored pellegrino 3 per can
 pellegrino water 5.5
 rootbeer 3.5 per bottle

The Famous ITALIAN DINNER PARTY

This is how it is done in our favorite restaurants in Italy.
 Your meal will be served family style and include the following options. Recommended 4 or more guests. Requires whole table participation.

ANTIPASTI - choose two

antipasti
 calamari fritti
 housemade meatballs
 bruschetta

INSALATA - choose one

mixed green salad
 caesar salad
 pietro's house salad

PRIMI - choose two

garganelli bolognese – garganelli pasta in a pork sausage, veal, porcini mushroom bolognese
 orecchiette cotto – handmade orecchiette pasta, black pepper cream sauce, prosciutto cotto
 gnocchi con pesto – gnocchi in a light creamy pesto sauce with pine nuts
 nettie's housemade ravioli – genovese ravioli with meat sauce

SECONDI - choose two, all entrees are served with seasonal vegetables

bistecca con radicchio – ny strip sliced and topped with fresh corto olive oil, sea salt, and parsley
 served over a bed of radicchio with a balsamic vinegar reduction
 chicken parmigiana – marinara, parmigiana, mozzarella
 chicken piccata – sautéed chicken with garlic and capers in a lemon wine sauce
 catch of the day – limited availability

42 per person

*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.