

PANINI

served with soup, salad or fries

- Pietras* **italian sausage sandwich** – served with sautéed red onions, roasted red peppers and cheese 16
- new york steak sandwich** – choice ny strip, garlic ciabatta roll 22
- meatball sandwich** – housemade meatballs, provolone cheese, garlic ciabatta roll 14
- eggplant parmigiana** – eggplant, ricotta, fior di latte cheese, mozzarella, marinara, basil, 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 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 oil, oregano, garlic, basil 17

PRIMI

- tagliatelle** – handmade fettuccine pasta, in a pork sausage, veal, porcini mushroom bolognese 16
- nettie’s housemade ravioli** – genovese ravioli, pork, beef, swiss chard, house meat sauce 15
- risotto funghi** – arborio risotto, portobello, porcini, and shiitake mushrooms, parmiggiano reggiano 17
- lasagne** – ricotta, mozzarella, parmiggiano reggiano, house meat sauce 16
- orecchiette** – handmade orecchiette pasta, green beans, potato, pesto, parmiggiano reggiano 15
- spaghetti** – handmade spaghetti pasta, house meat sauce and meatball 16
- gnocchi** – black pepper cream sauce, prosciutto cotto, parmiggiano reggiano 16
- vongole** – handmade spaghetti pasta, clams, pancetta, calabrian chile 18
- Pietras* **garganelli** – garganelli pasta, roman oxtail ragu 17

*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 19
- prawns scampi** – mushrooms, garlic in lemon wine sauce, roasted potatoes, vegetables 18
- cioppino** – prawns, fresh mussels, white fish, clams in a spicy tomato stew with grilled bread 23
- charbroiled chicken** – grilled breasts, special marinade, roasted potatoes, vegetables 17

chicken piccata – roasted potatoes, vegetables 17	calamari steak – roasted potatoes, vegetables 17
eggplant parmigiana – over vegetables 15	chicken parmigiana – roasted potatoes, vegetables 17

pork chop milanese – breaded bone-in pork chop, baby arugula, roasted potatoes 23

Pietras **catch of the day** – limited availability – market price

CONTORNI

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

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
soup & salad – 12 with chicken 5 antipasto 5 prawns 7
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 – with chicken and prawns 17
garden salad – 6.5 **caesar salad** – 6.5 **pietro's salad** – 6.5
barabietola– prosciutto di san daniele, roasted beets, arugula, toasted seasonal nuts, burrata cheese, aged balsamic vinegar 15