

DINNER

Spring 2018

BEGINNINGS

Olives mediterranean olives marinated in garlic and citrus 9

Carpaccio seared steak, wild arugula, capers, parmesan cheese* 14

Bruschetta goat cheese, garlic stewed tomatoes, basil, aged balsamic vinegar 11

Fritto Misto buttermilk marinated calamari and rock shrimp, tomato aioli 15

Mussels white wine, pear tomatoes, finocchiona salami, fennel, garlic, parsley, grilled crostini* 16

Margherita Pizza fresh mozzarella marinated with basil & chili flakes, pomodoro 16

White Pizza pancetta, goat cheese, leeks, asparagus, arugula with truffle oil & sea salt 20

Antipasti finocchiona & soppressata salami, prosciutto, smoked provolone, marinated olives* 20

MIDS

Minestrone Soup seasonal vegetables, parmesan broth, ditalini pasta 9

Seasonal Greens mesclun mix, cucumbers, shaved radish, gorgonzola, champagne vinaigrette 11

Butter Lettuce Salad strawberries, feta cheese, toasted almonds, white balsamic vinaigrette 12

Grilled Asparagus prosciutto di parma, agrumato, grana padano, balsamic reduction 16

Warm Spinach Salad mushrooms, peppers, caramelized onions, gorgonzola cheese, balsamic vinegar 13

Caesar romaine lettuce, parmesan cheese, focaccia croutons, caesar dressing* 12

PASTAS

Capellini plum tomatoes, garlic, basil, fresh mozzarella 25

Pappardelle braised pork sugo, white wine, garlic, picholine olives, grana padano parmesan 29

English Pea Ravioli brown butter & thyme, pancetta, peas, cherry tomatoes, shallots, garlic, parmesan 28

Frutti di Mare seasonal fish, clams, mussels, calamari, shrimp, saffron broth, linguine, crostini* 30

Linguini & Clams littleneck clams, Calabrian chili butter, capers, garlic, tomato, white wine, parsley, crostini 29

Spaghetti & Meatballs bolognese sauce, garlic stewed tomatoes, grana padano parmesan* 26

\$2 charge for split items

MAINS

Risotto Primavera asparagus, fava beans, English peas, preserved lemon, mascarpone, arugula, cherry tomatoes 26

Grilled Salmon grilled asparagus, peperonata, mashed potatoes, preserved lemon aioli* 29

Bistecca 10oz New York Strip, truffle parmesan fries, herb butter, arugula* 35

Pork Chop 9oz loin chop, sweet corn polenta, blue lake green beans, rhubarb & balsamic agrodolce * 31

Chicken Marsala crimini mushrooms, sautéed spinach, mashed potatoes, garlic* 27

\$2 charge for split items

ON THE SIDE

sautéed spinach, sautéed green beans, sweet corn polenta, mashed potatoes, fries 7/each

grilled asparagus 9

truffle fries 10

Please advise your server of any food allergies prior to ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Puccini & Pinetti is not responsible for lost or stolen items.

Maximum of 4 credit cards per table.

An automatic gratuity of 20% will be applied to parties of 6 or more