

**LUNCH**  
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
- add to any salad – grilled chicken\* 6 / grilled salmon\* 12 / grilled shrimp\* 9

**PANINIS**

- Vegetable Panini** grilled portobello mushroom, roasted red peppers, fresh mozzarella, basil, focaccia bread 13
- Grilled Chicken** sundried tomato aioli, fontina, caramelized onions, arugula, ciabatta bun\* 14
- Steak Wrap** tomato aioli, caramelized onion, tomatoes, gorgonzola cheese, grilled flatbread\* 15
- Prosciutto Panini** brie cheese, pickled onions, spinach, black pepper aioli, focaccia bread\* 15
- Burger** sharp cheddar, tomato aioli, lettuce, tomato, onion, pickles, ciabatta bun\* 16

**Working Lunch** minestrone soup or caesar salad\*, ½ Cappellini or chicken marsala\* and tiramisu 20  
Glass of house wine - add 5

**PASTAS**

- Capellini** plum tomatoes, garlic, basil, marinated fresh mozzarella 14/24
- Pappardelle** braised pork sugo, white wine, garlic, picholine olives, grana padano parmesan 17/29
- Linguini & Clams** littleneck clams, Calabrian chili butter, garlic, tomato, white wine, parsley, crostini\* 17/29
- Frutti di Mare** seasonal fish, clams, mussels, calamari, shrimp, saffron broth, linguine, crostini\* 18/30
- Spaghetti & Meatballs** bolognese sauce, garlic stewed tomatoes, grana padano 15/26
- add to any pasta – \*grilled chicken 6 / \*grilled flank steak 7 / \*grilled shrimp 9

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

**ON THE SIDE**

- sautéed spinach, sautéed green beans, sweet corn polenta, mashed potatoes, fries 7/each
- grilled asparagus 9
- truffle fries 10

**\$2 charge for split items**

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