

## BEGINNINGS

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- 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
- Fig Pizza** seasonal figs, goat cheese, mozzarella, pancetta, caramelized onions, chives, balsamic reduction 20
- Antipasti** finocchiona & soppressata salami, prosciutto, smoked provolone, marinated olives\* 20

## MIDS

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- Minestrone Soup** seasonal vegetables, parmesan broth, ditalini pasta 9
- Seasonal Greens** mesclun mix, cucumbers, shaved radish, gorgonzola, champagne vinaigrette 11
- Baby Kale Salad** arugula, goat cheese, white peach, toasted almonds, white balsamic vinaigrette 14
- Caprese Salad** heirloom tomatoes, burrata cheese, balsamic reduction, basil, agrumato, sea salt 16
- Warm Spinach Salad** mushrooms, peppers, caramelized onions, gorgonzola cheese, balsamic vinegar 13
- Caesar** romaine lettuce, parmesan cheese, focaccia croutons, caesar dressing\* 12

## PASTAS

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- Capellini** plum tomatoes, garlic, basil, fresh mozzarella 25
- Cannelloni** fennel sausage, ricotta, sweet corn, goathorn peppers, pomodoro, mozzarella & grana padano 26
- Penne Rosa** spicy pomodoro & cream, pancetta, peperoncini, spinach, pecorino romano 28
- Frutti di Mare** seasonal fish, clams, mussels, calamari, shrimp, saffron broth, linguine, crostini\* 30
- Linguini & Clams** littleneck clams, Calabrian chili butter, capers, garlic, white wine, parsley, crostini 29
- Spaghetti & Meatballs** bolognese sauce, garlic stewed tomatoes, grana padano parmesan\* 26
- Tuscan Lasagna** seasonal vegetables, pesto, goat cheese, pomodoro, grana padano 25

## MAINS

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- Saffron Risotto** rock shrimp, frisee with cherry tomatoes & agrumato, sea salt 28
- Grilled Salmon** summer squash with sweet corn and eggplant caponata, pesto aioli \* 29
- Bistecca** 10oz New York Strip, truffle parmesan fries, herb butter, arugula\* 35
- Pork Chop** 9oz loin chop, sweet corn polenta, roasted broccolini, cherry tomatoes, fig agrodolce\* 31
- Chicken Marsala** crimini mushrooms, sautéed spinach, mashed potatoes, garlic\* 27

## ON THE SIDE

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- sautéed spinach, roasted broccolini, sweet corn polenta, mashed potatoes, fries **7 each**
- truffle fries **10**



**DINNER**  
Summer 2018

**\$2 Split Charge**

Please advise your server of any food allergies or dietary restrictions 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.

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

**Split Checks exceeding 5 payments will be charged 20% service fee**