

## BEGINNINGS

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- Olives** mediterranean olives marinated in garlic and citrus 9
- Carpaccio** seared steak, wild arugula, capers, parmesan cheese\* 16
- Bruschetta** goat cheese, garlic stewed tomatoes, basil, aged balsamic vinegar 12
- 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 18
- Persimmon Pizza** fuyu persimmons, goat cheese, mozzarella, pancetta, caramelized onions, arugula 20
- Antipasti** finocchiona & soppressata salami, prosciutto, smoked provolone, marinated olives\* 21



## DINNER

Fall 2018

## MIDS

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- Minestrone Soup** seasonal vegetables, parmesan broth, ditalini pasta 9
- Seasonal Greens** mesclun mix, cucumber, pomegranate seeds, gorgonzola, champagne vinaigrette 11
- Beet Salad** roasted red & gold beets, arugula, goat cheese, white balsamic vinaigrette, toasted almonds 15
- Arugula Salad** wild baby arugula and spinach, gala apples, feta cheese, red wine vinaigrette, candied walnuts 16
- Warm Spinach Salad** mushrooms, peppers, caramelized onions, gorgonzola cheese, balsamic vinegar 14

## PASTAS

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- Capellini** plum tomatoes, olive oil, garlic, basil, fresh mozzarella 25
- Bucatini Arrabbiata** spicy pomodoro, pancetta, preserved lemon, shallots, garlic, pecorino romano 27
- 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 parmesan 26

## MAINS

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- Mushroom Risotto** crimini mushrooms, mascarpone, arugula with truffle oil & sea salt, grana Padano 28
- Grilled Salmon** roasted brussel sprouts, pancetta, butternut squash, mashed potatoes, romesco aioli \* 29
- Bistecca** 10oz New York Strip, truffle parmesan fries, herb butter, arugula \* 35
- Pork Chop** 9oz loin chop, sweet corn polenta, roasted baby carrots, apple chutney \* 32
- Chicken Marsala** crimini mushrooms, sautéed spinach, mashed potatoes, garlic\* 28

## ON THE SIDE

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

**\$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 5 or more.**

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