

Pietra's Menu

CAPRESE

(INDIVIDUALLY PLATED)

FRESH MOZZARELLA, ROASTED PEPPERS, PROSCIUTTO, BASIL AND OLIVE OIL

HOT ANTIPASTO

(FAMILY STYLE)

FRIED CALAMARI, BAKED CLAMS, EGGPLANT ROLLATINI AND
MOZZARELLA IN CARROZZA

MIXED GREEN SALAD

(INDIVIDUALLY PLATED)

FIELD GREENS, TOMATOES AND OLIVES IN BALSAMIC DRESSING



PASTA

(CHOICE OF ONE)

PENNE FILETTO DI POMODORO

PENNE WITH PROSCIUTTO AND ONIONS IN A FRESH TOMATO SAUCE

PENNE ALLA VODKA

PENNE PASTA IN A TRADITIONAL TOMATO CREAM SAUCE

PENNE ALLA MELANZANA

PENNE PASTA WITH EGGPLANT AND ITALIAN SAUSAGE



ENTREE

(CHOICE OF ONE)

CHICKEN FRANCESE

BATTERED CHICKEN BREAST IN A LEMON, BUTTER AND WHITE WINE SAUCE

VEAL MARSALA

MEDALLIONS OF VEAL SAUTEED WITH WILD MUSHROOMS SERVED
IN A LIGHT MARSALA SAUCE

TILAPIA LIVORNESE

TILAPIA WITH PLUM TOMATOES, ONIONS, CAPERS, AND OLIVES
IN A WHITE WINE SAUCE

PORK CHOP ALLA PIZZAIOLA

GRILLED PORK CHOP TOPPED WITH ROASTED PEPPERS, ONIONS AND
MUSHROOMS WITH A TOUCH OF MARINARA

BISTECCA ALLA GRIGLIA

GRILLED 16OZ. CERTIFIED BLACK ANGUS RIB-EYE STEAK

SURF & TURF

PRIME FILET MIGNON AND BROILED LOBSTER TAIL



COOKIES OR FRESH FRUIT

SODA, COFFEE AND TEA INCLUDED

\$70.00

+ TAX &
GRATUITY