

BEGINNINGS

- 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
- White Pizza** pancetta, goat cheese, leeks, asparagus, arugula with truffle oil & sea salt 22
- Antipasti** finocchiona & soppressata salami, prosciutto, smoked provolone, marinated olives* 21

MIDS

- Minestrone Soup** seasonal vegetables, parmesan broth, ditalini pasta 9
- Seasonal Greens** mesclun mix, cucumber, sliced radish, gorgonzola, champagne vinaigrette 11
- Butter Lettuce Salad** strawberries, feta cheese, toasted almonds, white balsamic vinaigrette 12
- Grilled Asparagus Salad** prosciutto di parma, agrumato, grana padano, balsamic reduction 15
- Warm Spinach Salad** mushrooms, peppers, caramelized onions, gorgonzola cheese, balsamic vinegar 14
- Caesar** romaine lettuce, parmesan cheese, focaccia croutons, caesar dressing 12

PASTAS

- Capellini** plum tomatoes, olive oil, garlic, basil, fresh mozzarella 25
- Penne** gorgonzola alfredo, pancetta, english peas, cherry tomatoes, leeks, parsley 27
- Frutti di Mare** seasonal fish, clams, mussels, calamari, shrimp, saffron broth, linguini, 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

- 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 CAB 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
- Short Ribs** red wine braised boneless beef short rib, mashed potatoes, english peas & baby carrots * 33
- Chicken Marsala** crimini mushrooms, sautéed spinach, mashed potatoes, garlic * 28

ON THE SIDE

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

\$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



DINNER

Spring 2019