

# DINNER

## ANTIPASTI

- Olives** assorted olives marinated in garlic and citrus 5
- Charcuterie** selection of assorted artisanal cured and smoked meats served with house marinated olives  
2 varieties 6 / 3 varieties for 9 / 4 varieties for 12
- Mussels** white wine steamed, garlic stewed tomatoes, basil and capers with grilled bread 12
- Burrata** creamy mozzarella, heirloom tomato, 25yr balsamic vinegar, extra virgin, cracked black pepper, basil 9
- Prosciutto and Melon** burrata cheese, extra virgin olive oil, basil and sea salt 11
- Fritto Misto** buttermilk marinated calamari and rock shrimp, fried crisp served with spicy tomato aioli 12
- Pizza** basil pesto, marinated fresh mozzarella, cherry tomatoes, roasted corn 14
- Bruschetta** herbed goat cheese, tomatoes, basil and aged balsamic vinegar 10

## INSALATA e ZUPPA

- Rustic Italian Minestrone** 7  
add to any salad grilled chicken for 5 / grilled salmon for 7 / grilled shrimp for 7
- Caesar** romaine lettuce, Caesar dressing, anchovies, parmesan cheese, focaccia croutons 9
- Fig Salad** baby spinach, figs, almonds, goat cheese, white balsamic vinaigrette 9
- Beets** sweet grapes, gorgonzola cheese, frisée and beet vinaigrette 9
- Arugula** avocado, heirloom cherry tomatoes, red onion, grilled corn, pesto vinaigrette, olive oil croutons 9
- Grilled Romaine** Caesar dressing, anchovies, parmesan cheese, focaccia croutons 10
- Warm Spinach Salad** mushrooms, sweet peppers, caramelized onions, gorgonzola cheese and balsamic 11

## PASTA

- Capellini** plum tomatoes, garlic, fresh mozzarella, basil, extra virgin olive oil 18 with grilled shrimp add 7
- Pappardelle** sweet peas, house made crispy pancetta, preserved lemon, parmesan cream sauce 21 with grilled chicken add 6
- Ravioli** ricotta cheese filled pasta, heirloom tomatoes, roasted corn, pesto cream sauce 20
- Frutti di Mare** seasonal fish, clams, calamari, shrimp, saffron broth, linguine and grilled bread 25
- Tuscan Lasagna** layers of fresh pasta, seasonal vegetables, goat cheese, pomodoro and basil pesto 21
- Linguine & Clams** garlic stewed tomatoes, white wine, Calabria chili butter, fresh parsley 22
- Rigatoni** with house made fennel sausage, rapini, parmesan cheese, creamy pomodoro sauce 21
- Spaghetti** with house made meatballs, Bolognese sauce, garlic stewed tomatoes, shaved parmesan 20

## SECONDI

- Risotto** grilled shrimp, sweet peas, fresh corn, oven dried tomatoes, black pepper mascarpone 22
- Grilled Salmon** vegetable caponata with kalamata olive vinaigrette, olive oil 25
- Bistecca** ribeye steak, roasted fingerling potatoes, peperonata and arugula 29
- Scallops** creamy polenta, rapini, corn, pancetta, parsley pesto 27
- Pork Chop** crispy fingerling potatoes, mâche and crispy fried onions, rosemary olive oil 25
- Saltimbocca** prosciutto wrapped veal scaloppine, roasted potatoes, spinach, cherry tomatoes, white wine sauce 26
- Short Rib** red wine braised, pesto mashed potato, parsley gremolata 25
- Chicken Marsala** sautéed chicken breast, mashed potatoes, broccolini, mushroom-Marsala sauce 22

## CONTORNI 5ea

sautéed corn and peas, roasted potatoes, rapini, crispy fries

**Executive Chef Richard Hodge    Sous Chefs Avery Holt & Neftali Yah**

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 2 checks per table  
18% gratuity automatically added to all parties of 5 or more.

