

3 Course "Working Lunch" \$18

Caesar salad or Soup, Chicken Marsala or Tuscan Lasagna & Tiramisu
add a glass of house wine for \$3

ANTIPASTI

- Mussels** white wine and garlic steamed, shallots, tomato-caper broth, grilled bread 13
Calamari Fritto buttermilk battered and fried crisp, lemon, spicy tomato aioli 11
Carpaccio thin sliced filet mignon, kalamata olive tapenade, arugula, shaved parmesan 14
Bruschetta basil and garlic stewed tomatoes, goat cheese, balsamic, grilled bread 9.5
Antipasti assorted pesto, daily charcuterie, Italian cheese, grilled vegetables, mixed olives, crostini 14

INSALATA e ZUPPA

- Rustic Italian Minestrone** 7 **Seasonal Soup of the Day** 7
Mista organic greens, shaved fennel, cucumbers, kalamata olives, champagne vinaigrette 9
Arugula Salad avocado, cherry tomatoes, red onion, grilled corn, warm pesto croutons 11
Caesar Salad crisp romaine lettuce, Caesar dressing, focaccia croutons, anchovy filets 8
Asparagus grilled asparagus, aged balsamic vinegar, extra virgin olive oil, parmesan cheese 11
Grilled Caesar grilled romaine lettuce, Caesar dressing, focaccia croutons, anchovy filets 8.5
add chicken or steak to any of the above salads 5
Warm Spinach Salad grilled steak, sweet onions, mushrooms, pancetta, gorgonzola, balsamic 15

PANINI e PIZZA

- Vegetable Panini** grilled eggplant, piquillo peppers, fresh mozzarella & basil on toasted focaccia 12
Steak Panini Wrap grilled steak, arugula, aioli, gorgonzola, caramelized onions with fries 13
Pinetti Burger gorgonzola, avocado, butter lettuce, tomato, onions, spicy aioli on ciabatta bun 13
Italian Club grilled chicken, pancetta, black pepper aioli, tomato, butter lettuce, grilled focaccia 13
Margherita Pizza marinated fresh mozzarella, basil, pomodoro, chili flakes 13
Pesto Pizza basil pesto, cherry tomato, sweet corn, roasted chicken, marinated fresh mozzarella 14

PASTA

- Linguine & Clams** toasted garlic, Calabrian chilies, tomato butter, white wine and parsley 21
Lasagna Bolognese layers of ricotta cheese, Italian sausage, fresh pasta, Bolognese sauce 24
Orecchiette ricotta cheese, basil pesto, stewed tomatoes, shredded parmesan cheese 21
Frutti di Mare mussels, calamari, shrimp, saffron lobster broth, linguini, grilled bread 24
Tuscan Lasagna layers of seasonal vegetables and fresh pasta, basil pesto, tomato sauce 19
Spaghetti & Meatballs P&P's signature dish with Bolognese and shaved parmesan cheese 19
Capellini basil and garlic stewed tomatoes, marinated fresh mozzarella, extra virgin olive oil 17
Pappardelle English peas, asparagus, fava beans, prosciutto, parmesan cream sauce 21

SECONDI

Fresh Market Fish A.Q.

- Short Rib** red wine braised, pesto mashed potato, baby carrots, natural jus, gremolata 23
Ribeye grilled Niman Ranch ribeye steak, parmesan smashed potatoes, arugula, balsamic glaze 29
Chicken Marsala sautéed chicken breast, Yukon mashed, spinach, mushroom-Marsala sauce 21
Pork Chop grilled Niman Ranch chop, sage polenta, peaches, pancetta, watercress, peach agrodolce 24
Salmon summer vegetable caponata, topped with black olive tapenade butter 25

CONTORNI

- creamy sage polenta 7
summer vegetable caponata 7
sautéed sweet corn and peas with chili butter 7
grilled asparagus with lemon 7

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
18% gratuity added to all parties of 6 or more.

A conscientious effort has been made to bring locally grown, organic & sustainable ingredients to your table.

Executive Chef Richard Hodge Sous Chef's Avery Holt & Neftali Yah