

LUNCH

Fall 2011

Working Lunch Minestrone or Caesar, Lasagna or Chicken Marsala & Tiramisu 18
With a glass of house wine add 3

ANTIPASTO

Olives assorted olives marinated in garlic and citrus 5
Mussels white wine steamed, garlic stewed tomatoes, basil and capers with grilled bread 12
Bruschetta burrata cheese, garlic stewed tomatoes, extra virgin olive oil, 25yr balsamic vinegar 11
Pizza roasted figs, creamy goat cheese, arugula, pancetta and white truffle oil 14
Carpaccio lightly seared beef, garnished with arugula and kalamata olive tapenade, parmesan cheese 14
Fritto Misto buttermilk marinated calamari and rock shrimp, fried crisp served with tomato aioli 12
Charcuterie Mortadella, Spicy Coppa, Salami di Cacao, Finocchiona, Soppresseta, Prosciutto 18
Antipasti Platter house marinated olives and your choice of 3 charcuterie varieties listed above 14

PRIMO

Minestrone Soup seasonal vegetables, parmesan broth, ditalini pasta 7
Seasonal Greens pomegranate seeds, almonds, gorgonzola, pomegranate vinaigrette, torn croutons 9
Grilled Romaine Caesar dressing, anchovies, parmesan cheese, focaccia croutons 10
Fig Salad baby spinach, figs, almonds, goat cheese, white balsamic vinaigrette 9
Warm Spinach Salad mushrooms, peppers, caramelized onions, gorgonzola cheese and balsamic 11
Caesar romaine lettuce, Caesar dressing, anchovies, parmesan cheese, focaccia croutons 9
add to any salad **grilled chicken** for 5 / **grilled salmon** for 7 / **grilled shrimp** for 7

PANINI

Vegetable Panini grilled eggplant, peppers, grilled onion, fresh mozzarella & basil on toasted focaccia 12
Grilled Chicken melted brie, romesco aioli, balsamic onions, arugula on ciabatta served with fries 12
Steak Panini grilled flat bread, tomato aioli, caramelized onion, heirloom tomato and gorgonzola 12
Burger provolone cheese, sautéed mushrooms, crispy fried onions, tomato aioli on ciabatta bun 13

PASTA

Capellini plum tomatoes, garlic, fresh mozzarella, basil, extra virgin olive oil 18
Bucatini Carbonara with house made pancetta, shallots and parmesan cream, egg yolk 21
Rigatoni with herbed duck Bolognese, picholine olives, shaved grana padano 21
Gnocchi roasted squash, Brussels sprout, pumpkin seeds, sage ricotta 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
Spaghetti with house made meatballs, Bolognese sauce, garlic stewed tomatoes, shaved parmesan 20
add to any pasta **grilled chicken** for 5 / **grilled steak** for 7 / **grilled shrimp** for 7

SECONDO

Risotto grilled shrimp, diced squash, pomegranate seeds, spinach, parmesan cheese 22
Short Rib red wine braised boneless short rib, root vegetable ragout, parsley gremolata 25
Grilled Salmon black lentils, garlic roasted cauliflower, romesco sauce 25
Chicken Marsala sautéed chicken breast, mashed potatoes, mushroom-Marsala sauce 22

CONTORNO \$5ea

Roasted Squash, Roasted Potatoes, Root Vegetables, Black Lentils, Sautéed Brussels sprouts

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.