



LUNCH

&

DINNER

APPETIZERS - ANTIPASTI

Smoked Salmon Pizzetta 10.00

"Cugino" Joey's smoked salmon served atop our 7" thin crust pizza dough lightly brushed with pesto sauce. We then add Roma tomatoes, red onions, capers, and freshly grated Reggiano Parmigiano.

Bruschetta 7.00 add smoked salmon and Reggiano Parm 10.50

Our toasted garlic bread with fresh Roma tomatoes, basil, and parmesan cheese.

Caponata 7.00

A famous Italian appetizer which has sautéed eggplant as its base ingredient with onions, bell pepper, celery, tomato, garlic, olives, capers, olive oil and vinegar. Served cold with warm and crusty Italian bread.

Caprese 8.00

Sliced Roma tomatoes topped with fresh mozzarella, basil, and Petrini's dressing.

Smoked Salmon Caprese 11.50

Take our regular caprese and add our terrific smoked salmon and a bit of diced red onion.

Sampler Plate 7.50

A little trio of our Bruschetta, Caponata, and Caprese.

Georgie's Sliders 9.00

We take my mom's creation to a new level. Three mini versions of our very popular burger minus the lettuce and tomato.

David's Wings 9.00

This was a favorite in our Scottsdale Restaurant/Bar back in the day. We bake the chicken wing pieces and coat them with a sauce of butter, black pepper, garlic, honey, and hot sauce.

Antipasto Salad - *Insalate del antipasto* 13.00

Italian cold cuts and cheese served with lettuce and diced Roma tomatoes, mushrooms and kalamata olives and then doused with our house dressing.

Garlic Bread 2.50

People rave about the way we do it! Make it cheesy for 4.50.

SALADS - INSALATE

Little Italy Salad 8.00 with Pesto Chicken 12.00

We mix our house lettuce blend with our white wine based Italian dressing and add sliced mushrooms, Roma tomatoes and oranges, and top it off with slivered almonds.

Number two salad - *Numero due insalate* 8.00

Salad served with sliced salami, kalamata olives, and shredded cheese. With our house dressing this is a Petrini tradition since 1958.

Half Antipasto Salad 9.00

It's a half portion of our Antipasto salad where we julienne the ingredients over a bed of lettuce and serve it with our house dressing.

House salad - *Insalata del pranzo* 3.75

Greens and spring mix with diced Roma tomatoes, parmesan cheese, and Italian parsley. Try it with my uncle's homemade Italian!

SOUPS - MINESTRE

Minestrone Cup 4.00 Bowl 5.75

A meatless, yet hearty, beef stock based soup sure to tantalize the taste buds.

Tortellini in Broth - *Tortellini in brodo* Bowl 6.75

Cheese tortellini in chicken broth.

Italian Wedding Soup - *Minestra Italiana di nozze* Cup 4.00 Bowl 5.75

The Petrini family's homemade Italian wedding soup. A family cure all for generations!



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All our pizza's are thin crust. The dough is made following Nonni Pettrini's recipe which includes a fine grade of flour, sugar, salt, yeast, and a bit of milk. The sauce is homemade and the cheese and ingredients are of the highest quality. We feel this creates a very good "pie." Hope you agree!!

<u>PIZZA</u> <u>Grande</u>	<u>7"</u> <u>Molto Piccolo</u>	<u>10"</u> <u>Piccolo</u>	<u>12"</u> <u>Mezzo</u>
Cheese	5.00	8.00	10.00
12.00			
One Item	6.00	10.00	12.00
16.00			
Two Items	7.00	11.00	13.00
17.00			
Three Items	8.00	12.00	14.00
18.00			
Four Items		13.00	15.00
19.00			
House Specials		14.00	16.00
20.00			

Salami, pepperoni, mushroom, olive, bell pepper, sausage or

Mushroom, olive, bell pepper, onion, garlic or

Pesto sauce, smoked salmon, red onions, capers, diced roma tomato, and reggiano parmigiano

Choose from the following items for pizza toppings:

Capicola, Salami, Pepperoni, Mushroom, Olive, Bell Pepper, Sausage, Anchovy, Meatball, Onion, Canadian Bacon, Pineapple, Fresh Basil, Tomato

Chicken on any sized pizza is an additional 3.00

SANDWICHES - PANINI add cheese to any sandwich for .75 / red onion .25

Torpedo 9.00

Capicola, salami, and provolone cheese baked on a garlic butter brushed roll and served with lettuce and tomato. For a special treat, we drizzle it with a little of our Italian dressing!

Chicken Sandwich - Pollo Panini 9.00

A chicken breast is lightly marinated in pesto sauce and grilled then placed on a garlic butter brushed roll. We add lettuce, tomato, and mayonnaise and brush a little more pesto on the breast before serving.

Sausage and Bell Pepper - Salsiccia e peperone dolce 9.00

Fresh homemade sausage with grilled bell peppers served with or without our homemade meat sauce.

Meatball - Polpetta 9.00

Homemade meatballs sliced on a toasted Italian roll and lightly covered with meat sauce.

Pork Loin 9.00

The pork is cooked with olive oil, garlic and rosemary and served with grilled red bell pepper and a special sauce on our delicious toasted hamburger bun.

Caponata 8.25

A vegetarians delight! We take our homemade caponata (see appetizer description) and place it on an Italian roll and then bake it in the oven. We then ladle our pommarolo sauce on top. Try it with provolone!

Capicola 8.50

Spiced Italian ham heated on a toasted Italian roll and served with mayo, lettuce, and tomato.

Pastrami 8.75

We grill the pastrami with chopped red onions and serve it on an Italian roll with lettuce and tomato and drizzled with our white wine Italian dressing.

Salami 8.25

Sandwich is served hot on an Italian roll with lettuce, tomato, and mayo.

Georgie Burger 9.00

Named after it's creator, my mom, this hamburger is served with garlic grilled mushrooms and topped with melted provolone cheese, lettuce, tomato, and mayo. People just can't seem to get enough of this one!

Hamburger 6.00

Served with lettuce, tomato, and mayo.

Formaggio 5.50

Provolone Cheese Sandwich served on an Italian roll with mayo, lettuce and tomato.



LUNCH

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DINNERS - Cena

All full dinners include house salad or cup of minestrone or Italian Wedding soup and garlic bread. Half portions include garlic bread.

Add a Pesto Chicken Breast to any order 4.00

Add a side of Italian Vegetables 3.00

Half Portions

Add our Garlic Butter Mushrooms 3.00

**Pasta with Butter - Pasta con burro 10.50
5.50**

Pasta with butter, to which we add parmesan, and fresh Italian parsley flakes.

**Pasta with Tomato Sauce - Pasta Pommarolo 12.50
6.50**

Pasta with a homemade pureed tomato sauce.

**Tortellini with Tomato Sauce - Tortellini con Pommarolo
13.50 7.00**

Cheese tortellini with a homemade pureed tomato sauce.

**Pasta with Meat Sauce - Pasta con il sauce della carne
13.50 7.00**

Pasta with our homemade meat sauce.

**Pasta with Mushrooms and Meat Sauce - Pasta con
funghi i sauce della carne 15.00 7.75**

Pasta topped with meat sauce and then laden with mushrooms sautéed in garlic butter. Make it a meatless dish with our Pommarolo sauce.

**Pasta with Meatballs and Meat Sauce - Pasta con le
polpette 16.50 8.50**

Pasta with homemade meatballs and meat sauce.

**Pasta with Sausage - Pasta con salsiccia 16.50
8.50**

Pasta served with our meat sauce and homemade sausage links.

**Pasta with Sausage and Bell Peppers - Pasta con la
salsiccia ed il peperone dolce 18.50 9.50**

Pasta with meat sauce served with homemade sausage and grilled bell peppers.

**Pasta with Mushrooms in Olive Oil - Pasta con i funghi
14.50 7.50**

Pasta with mushrooms sautéed with garlic, olive oil, oregano, basil, and parmesan.

**Baked Ziti - Ziti cotto 14.50
7.50**

Baked penne noodles smothered in meat sauce and topped with melted provolone and mozzarella. Can be made meatless using our pommarola sauce.

Fettucini Alfredo 15.50**8.00**

Made with butter and whipping cream. Can you taste the hint of nutmeg?

Rich and delicious.

Tortellini Alfredo 16.50**8.50**

Cheese tortellini with our delicious alfredo sauce.

Lasagna 15.50**8.00**

Our homemade lasagna is meatless but served with our meat sauce. Ask for the pommarolo to make it a meatless delight.

Eggplant Parmesan 16.50**8.50**

Fresh eggplant layered with meat sauce, provolone and mozzarella, and parmesan.

This dish is not meatless.

Manicotti 15.50**8.00**

A meatless dish simmered in our pommarolo sauce and smothered with a melted cheese blend.

Canneloni 18.50**9.50**

Made completely from scratch this homemade noodle is stuffed with beef, chicken, spinach, onions, garlic, spices, and parmesan cheese. It is then smothered in a red and white sauce, topped with provolone and mozzarella, and baked to perfection.

**LUNCH****&****DINNER****DINNERS CONTINUED - *Cena continua***

These dishes are not available in half sizes

Pasta Putanesca 15.50

Our version starts with garlic, anchovy and crushed red pepper sautéed in virgin olive oil. We then add kalamata olives and capers and simmer the mixture in our pommarolo sauce finishing it with fresh, diced Roma tomatoes and Italian parsley.

Chicken Cacciatori - Pollo Cacciatori 16.50

This is a true Italian peasant delight. Bone in chicken pieces dusted with spices and baked. It is then simmered in a red sauce with rosemary, sage, and white wine and served with pasta.

Baked White Fish - Pesci Bianchi Cotti 17.50

Tilapia filets marinated in our white wine Italian dressing and dill, dusted with seasoned breadcrumbs, and baked. We then sauté the marinade adding capers, lemon juice, white wine, butter, and mushrooms and pour it over the fish. The dish is finished off with toasted, slivered almonds. Served with your choice of Tuscan vegetables or a side of pasta with meat or pommarolo sauce.

Pasta Clams with Red Sauce - Pasta con la salsa rossa piccante del mollusco 16.50

This clam sauce has an Italian kick to it thanks to the cracked red pepper. Other ingredients include garlic, onion, olive oil and basil, and of course baby clams.

Pork Loin with Rosemary Garlic Potatoes 16.50

Baked pork loin stuffed with garlic cloves and brushed with olive oil, rosemary, salt and pepper. It is served with a raspberry, red bell pepper sauce and baked rosemary-garlic potatoes.

Veal or Chicken Parmesan with Pasta 18.95

The meat is drenched in egg, coated with Italian seasoned breadcrumbs, and fried in virgin olive oil. We then smother it with our homemade pommarolo, cover it with provolone cheese, and bake it until golden.

Your choice of pasta is served with our pommarolo sauce.

Veal or Chicken Picatta with Pasta 18.95

Lightly dusted with flour and spices, the meat is fried in virgin olive oil and covered with mushrooms sautéed in garlic, white wine, capers, and lemons. Your choice of side pasta is served with the same sauce, or choose our meat sauce or pommarolo.

Veal or Chicken Marsala with Pasta 18.95

Lightly dusted with flour and spices, the meat is fried in virgin olive oil. It is then topped with Regianno Parmigiano and smothered with mushrooms sautéed in garlic butter and Marsala wine. Your choice of side pasta is also tossed with the same sauce or choose our meat sauce or pommarolo.

Smoked Salmon Alfredo 19.95

Our homemade fettucini alfredo topped with "cugino" Joey's delicious smoked, farm raised Atlantic salmon sautéed in a bit of garlic, fresh Roma tomatoes, basil, and Regianno Parmigiano. Also available with the Pasta con i Funghi.

Petrini's Flat Iron Steak 19.95

Marinated in Moretti beer, garlic, rosemary, and a bit of our house Italian salad dressing, it is served with Tuscan style vegetables and your choice of spaghetti or penne with either our meat or pommarolo sauce.



DESSERTS & BEVERAGES

PORT WINES

Graham's "Six Grapes" Reserve Porto 7.00

One of Graham's original port brands, the six grape blend is bottled relatively young to conserve its fresh assertive style and delicious fruit concentration.

Blandy's Alvada 5 Year Old 8.00

Alvada is produced on the Island of Madeira where it uses its finest grapes to bring together richness, delicacy of fruit, and a fresh zesty finish that is Madeira's trademark.

Graham's 10 Year Tawny Porto 9.00

Made from the best grapes harvested in the finest vineyards in the Douro Valley, the young wines are aged in oak casks where the fruit flavors mellow. Gradually the wine develops its characteristic rich and smooth texture that is the hallmark of Graham's Tawny Ports.

Portuguese Ice Tea 8.50

Blandy's Alvada and Soda with a Lime Wedge over ice. Try it!

DESSERTS - DOLCE

Gelato or Sorbetto served with a Biscotti 5.00

Ask your server for the delicious flavors available today.

Torta Nona 5.00

Sugar dough tart filled with pastry cream custard flavored with a hint of lemon, topped with sliced almonds and powdered sugar.

Cannoli 4.75

Take a little love and add ricotta cheese, powdered sugar, vanilla, chocolate pieces, and a hint of almond and you have our homemade cannoli. Yummy. *Graham's Ten Year Tawny

Tiramisu Cake 7.95

The traditional Italian dessert in a cake form that is smooth and delicious. *Graham's Ten Year

Tawny

Torta alle Pere 5.50

Sugar dough tart filled with a thin layer of apricot jam and amaretto almond paste topped with pear halves.

*Graham's Ten Year Tawny

Principe 6.25

Lite and tasty semisweet chocolate mousse, layered on a chocolate sponge cake, wet with raspberry syrup and centered on a wild raspberry mousse. *Graham's 6 Grapes

Dessert Medley 6.95

Italian finger desserts with a variety that is sure to please every palate.

Italian Cheesecake 7.95

Made with ricotta cheese.

Spumoni Ice Cream Cake 7.95

Tastes like spumoni to me! *Portuguese Ice Tea

Apple Turnover and Gelato 7.95

Exquisite, especially with that scoop of our Tahitian vanilla gelato. *Graham's Ten Year

Tawny

Italian Cookies Cantucci 2.50 (for 4) Amaretti 3.00 (for 4) Mixed 2.75

Biscotti Cantucci-bleached flour mixed with natural almonds and pure vanilla extract.

Biscotti Amaretti-almond flour dough flavored with real almond extract and covered with toasted pine nuts.

***Suggested Pairing**

BEVERAGES - BEVANDE

Coke, Diet Coke, Sprite, Fanta Orange, Mr Pibb, Lemonade 2.25

Cranberry Juice, Orange Juice, Shirley Temple 2.50

Panna Spring Water 3.25

Sparkling Water 3.75

Passion Fruit Iced Tea 2.25

Milk 1.50

Coffee or De-Caf 2.50

Espresso 2.75

Cappuccino 3.00

Hot Tea 2.50

Hot Chocolate 2.50

Coffee syrup flavoring .50