



CLASSIC SPECIALTIES



ALL CLASSIC SPECIALTIES 16

- MON: DELUXE TOASTED CHEESE BACON, TOMATO, TOMATO BISQUE
- TUE: STUFFED PEPPER GROUND BEEF, RISOTTO, MARINARA, MASHED POTATOES
- WED: •CHOPPED STEAK FRESH GROUND BLACK ANGUS, ROASTED BELL PEPPERS, MASHED POTATOES
- THUR: FOCCACIA STUFFED ROASTED TURKEY MASHED POTATOES, CRANBERRY SAUCE & GRAVY
- FRI: SALMON CAKES CUCUMBER SLAW, TARTAR SAUCE, FRENCH FRIES

*Pasta, Steak, Chicken and Seafood entrées include your choice
of House Salad or Tomato Bisque.
– Caesar or Soup of the Day add 1 • Fritzel add 2 –*

PASTA

- PAPPARDELLE BOLOGNESE BRAISED PORK, SAUSAGE 16
- COUNTRY RIGATONI ITALIAN SAUSAGE, BROCCOLI, TOMATOES, PARMESAN BROTH 16
- FIVE CHEESE RAVIOLI BURRATA, POMODORO, BASIL 17**
- FETTUCCINE & SHRIMP ALFREDO ASIAGO CREAM SAUCE, BROCCOLI 24

GLUTEN FREE LINGUINE PASTA AVAILABLE UPON REQUEST ADD 2

STEAKS

- BRAISED BEEF SHORT RIBS CARROTS, MUSHROOMS, GREEN ONIONS, MASHED POTATOES. 21
- PARMESAN CRUSTED FILET TRIO* MASHED POTATOES, FRIED ONIONS, AU JUS. 29
- PETITE FILET MIGNON* 6 OZ., BÉARNAISE SAUCE, HOUSEMADE TATER TOTS 33

CHICKEN

- CHICKEN POT PIE ALL WHITE MEAT, ASPARAGUS, BABY CARROTS, PEAS, GREEN ONIONS 17
- CHICKEN PARMESAN MOZZARELLA, SPAGHETTI & MARINARA 18**
- RIZZI'S CHICKEN LIMONE SPINACH, CAPERS, LEMON WHITE WINE SAUCE 18
- CHICKEN ARMANDO PARMESAN CRUSTED, ASPARAGUS, WHITE WINE SAUCE 18

SEAFOOD

- ALMOND CRUSTED WHITEFISH ROASTED CAULIFLOWER, OVEN DRIED TOMATOES 19
- BEER BATTERED FISH & CHIPS HADDOCK, COLESLAW, TARTAR SAUCE 17
- TERIYAKI GLAZED SALMON BLISTERED SESAME GREEN BEANS 20
- **GRILLED IDAHO RUBY RED TROUT MASHED POTATOES, BRUSSELS SPROUTS, TARTAR SAUCE . . 25**
- MARYLAND STYLE CRAB CAKES PAN ROASTED CORN, TARTAR SAUCE 27

ALL FISH CAN BE PREPARED SIMPLY BROILED WITH LEMON AND BROCCOLI.

SIDE DISHES

- ROASTED CAULIFLOWER & TOMATOES . 8 • GARLIC SPINACH 7
- SAUTÉED ASPARAGUS. 8 • MASHED POTATOES 6
- ROASTED BRUSSELS SPROUTS 8 FRENCH FRIES. 5
- HOUSEMADE TATER TOTS 6

SUBSTITUTIONS? SURE! ASK YOUR SERVER FOR OPTIONS AND ANY POSSIBLE UPCHARGES.

GOING TO A MATINEE? LEAVE YOUR LEFTOVERS WITH US AND PICK THEM UP AFTER THE SHOW!



LUNCH

SOUP & APPETIZERS

- TOMATO BISQUE TOASTED BREAD CRUMBS CUP 4/BOWL 6
- SOUP OF THE DAY. A.Q
- GRILLED ARTICHOKE BALSAMIC, PARMESAN, ROASTED GARLIC AIOLI. 10
- STUFFED MUSHROOMS SPINACH, PARMESAN. 11
- CRISPY BURRATA PESTO, BALSAMIC, MARINARA 10**
- FRENCH FRIED CALAMARI TARTAR SAUCE, COCKTAIL SAUCE. 14
- GRILLED CALAMARI GIARDINIERA, ARUGULA 14
- MARYLAND STYLE CRAB CAKE PAN ROASTED CORN, TARTAR SAUCE 15
- JUMBO SHRIMP COCKTAIL COCKTAIL SAUCE, MUSTARD SAUCE 15

SALADS

SMALL

- PETTERINO'S MIXED GREENS, CARROTS, RADISHES, CUCUMBERS, TOMATOES, ITALIAN VINAIGRETTE 7
- CAESAR ROMAINE, GRANA PADANO, TOASTED BREAD CRUMBS 8
- THE FRITZEL BOSTON LETTUCE, HEARTS OF PALM, TOMATOES, AVOCADO, LORENZO & LOUIS 9

ENTRÉE

- SOUTHWESTERN CHOPPED GRILLED SPICED CHICKEN, QUESO FRESCO, BLACK BEANS, CORN, CRISPY TORTILLA, CILANTRO LIME VINAIGRETTE 17
- IRV KUPCINET CHOPPED CORN, AVOCADO, BACON, EGG, BLUE CHEESE, OLIVES, BREAD CRUMBS, ETC 12
- CAESAR ROMAINE, GRANA PADANO, TOASTED BREAD CRUMBS. 12

ADD TO YOUR SALAD

GRILLED CHICKEN BREAST 5 • GRILLED SHRIMP 6 • GRILLED SALMON FILET 6

DRESSING CHOICES:

Caesar • Blue Cheese • Ranch • Cilantro Lime Vinaigrette • Lorenzo Italian Vinaigrette • Balsamic Vinaigrette • Louis

SANDWICHES

- OPEN FACE TUNA MELT RUSTIC OLIVE BREAD, SWISS, CHEDDAR, HARD BOILED EGG. 16**
- GRILLED CHICKEN CLUB APPLEWOOD SMOKED BACON, HAM, AVOCADO 14
- TRIO OF SLIDERS* FILET MIGNON, HORSERADISH CREAM, CRISPY ONIONS, SWISS, ARUGULA 17
- BLACK ANGUS CHEESEBURGER* CHEDDAR, AMERICAN, BLUE, PEPPER JACK OR PROVOLONE. 15

SANDWICHES SERVED WITH FRENCH FRIES

• = THESE MENU ITEMS CAN BE PREPARED GLUTEN FREE.
PLEASE ASK YOUR SERVER FOR MORE DETAILS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



PETTERINO'S PRIVATE EVENTS



HAVE YOU SEEN OUR PRIVATE EVENT SPACE LOCATED ON OUR LOWER LEVEL?
ASK FOR A QUICK TOUR! PERFECT FOR:

WEDDINGS, REHEARSALS, BAR/BAT MITZVAHS, BRUNCH EVENTS & MORE!

VIEW OUR MENUS AT **PETTERINOS.COM**

CONTACT PAM WILSON AT: PWILSON@LEYE.COM OR 312.422.0150

