

DINNER

SOUP & APPETIZERS

- TOMATO BISQUE CROUTONS CUP 5/BOWL 7
- SOUP OF THE DAY A.Q.
- STUFFED MUSHROOMS SPINACH, PARMESAN 11
- CRISPY BURRATA PESTO, BALSAMIC, TOMATO SAUCE 10**
- FRENCH FRIED CALAMARI TARTAR & COCKTAIL SAUCES 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

- CAESAR GRANA PADANO, BRIOCHE CROUTONS 8
- THE FRITZEL BUTTER LETTUCE, HEARTS OF PALM, AVOCADO, TOMATOES, LORENZO & LOUIS. 9
- WEDGE ICEBERG, BACON, TOMATO, BLUE CHEESE DRESSING, CROUTONS. 9

DRESSINGS:

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

ENTRÉE

- GRILLED CHICKEN CAESAR GRANA PADANO, BRIOCHE CROUTONS 16
 - IRV KUPCINET CHOPPED CHICKEN 17
- CORN, AVOCADO, BACON, EGG, OLIVES, BLUE CHEESE, MIGAS & MORE

SANDWICHES

- BLACK ANGUS CHEESEBURGER CHEDDAR, AMERICAN, BLUE, PROVOLONE OR PEPPER JACK. 16
- TRIO OF SLIDERS FILET MIGNON, HORSERADISH CREAM, CRISPY ONIONS, SWISS, ARUGULA. 17

ALL PETTERINO'S SANDWICHES ARE SERVED WITH FRENCH FRIES

SIDE DISHES

- GARLIC GREEN BEANS. 7
- SAUTÉED ASPARAGUS. 8
- ROASTED BRUSSELS SPROUTS 8
- HOUSEMADE TATER TOTS. 7
- SAUTÉED BROCCOLI 8
- GARLIC SPINACH 7
- MASHED POTATOES 7
- FRENCH FRIES. 5

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

**GOING TO A MATINEE? LEAVE YOUR LEFTOVERS WITH US AND PICK THEM UP AFTER THE SHOW!
TUESDAY - SUNDAY, PARK AND DINE AFTER 7PM AND VALET IS FREE!**



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



PRIX-FIXE MENU



AVAILABLE EVERY NIGHT
PERFECT FOR BEFORE THE THEATER
CHOOSE ONE FOR EACH COURSE

FIRST COURSE

TOMATO BISQUE • SOUP OF THE DAY
FRENCH FRIED CALAMARI • GRILLED CALAMARI
CAESAR SALAD • THE FRITZEL SALAD • WEDGE SALAD

ENTRÉE

COUNTRY RIGATONI • PAPPARDELLE BOLOGNESE
FIVE CHEESE RAVIOLI • CHICKEN POT PIE • CHICKEN PARMESAN
CHICKEN ARMANDO • RIZZI'S CHICKEN LIMONE
ROASTED IDAHO RAINBOW TROUT (ADD 1.00) • ALMOND CRUSTED WHITEFISH
BRAISED BEEF SHORT RIBS (ADD 1.00) • FETTUCCINE & SHRIMP ALFREDO
TERIYAKI GLAZED SALMON (ADD 2.00) • PARMESAN CRUSTED FILET TRIO (ADD 4.00)

DESSERT

LAVAZZA ESPRESSO TIRAMISU • CALLEBAUT MILK CHOCOLATE MOUSSE CAKE
KEY LIME PIE • HOMER'S PEPPERMINT OR VANILLA ICE CREAM

36 PER PERSON

PASTA

PAPPARDELLE BOLOGNESE	BRAISED PORK, SAUSAGE	21
COUNTRY RIGATONI	ITALIAN SAUSAGE, BROCCOLI, TOMATOES, PARMESAN BROTH.	21
FIVE CHEESE RAVIOLI	BURRATA, POMODORO, BASIL	19
FETTUCCINE & SHRIMP ALFREDO	ASIAGO CREAM SAUCE, BROCCOLI	24

PETTERINO'S ONLY SERVES FRESH PASTA.
GLUTEN FREE LINGUINE PASTA AVAILABLE UPON REQUEST.

SEAFOOD

ALMOND CRUSTED WHITEFISH	ROASTED CAULIFLOWER, OVEN DRIED TOMATOES	25
FISH & CHIPS	HADDOCK, COLESLAW, TARTAR SAUCE	20
• ROASTED IDAHO RAINBOW TROUT	MASHED POTATOES, LEMON, HORSERADISH	26
• TERIYAKI GLAZED SALMON	BLISTERED GREEN BEANS	27
MARYLAND STYLE CRAB CAKES	PAN ROASTED CORN, TARTAR SAUCE	29

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

CHICKEN

CHICKEN POT PIE	ALL WHITE MEAT, ASPARAGUS, BABY CARROTS, PEAS, GREEN ONIONS	19
CHICKEN ARMANDO	PARMESAN CRUSTED, ASPARAGUS	22
CHICKEN PARMESAN	MOZZARELLA, SPAGHETTI & MARINARA	22
RIZZI'S CHICKEN LIMONE	CAPERS, SPINACH	22

STEAKS

• BRAISED BEEF SHORT RIBS	CARROTS, MUSHROOMS, GREEN ONIONS, MASHED POTATOES.	26
• BLACK ANGUS FLAT IRON STEAK	GARLIC TOAST, TATER TOTS, PICKLED PEPPERS.	27
• PARMESAN CRUSTED FILET TRIO	MASHED POTATOES, FRIED ONIONS, AU JUS	29
• CENTER CUT FILET MIGNON	7 OZ., BÉARNAISE SAUCE, HOUSEMADE TATER TOTS	35
• PRIME BONE IN RIBEYE	18 OZ., MAITRE D' BUTTER	48

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