

DINNER

SOUP & APPETIZERS

- TOMATO BISQUE TOASTED BREAD CRUMBS CUP 5/BOWL 7
- 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** BUTTER LETTUCE, HEARTS OF PALM, AVOCADO, TOMATOES, LORENZO & LOUIS. 9

ENTRÉE

- **GRILLED CHICKEN CAESAR** ROMAINE, GRANA PADANO, TOASTED BREAD CRUMBS 16
 - **IRV KUPCINET CHOPPED CHICKEN** 17
- CORN, AVOCADO, BACON, EGG, OLIVES, BLUE CHEESE, BREAD CRUMBS, ETC.

DRESSINGS:

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

SANDWICHES

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

SANDWICHES ARE SERVED WITH FRENCH FRIES

SIDE DISHES

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

• = 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!**



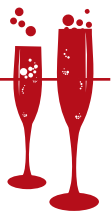
introducing

PETTERINO'S BRUNCH

SATURDAY & SUNDAY 10AM - 2PM

\$5 MIMOSAS & BLOODY MARYS

VIEW OUR MENU AT PETTERINOS.COM



Petterino's[®]



PRIX-FIXE MENU



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

FIRST COURSE

TOMATO BISQUE • SOUP OF THE DAY • GRILLED ARTICHOKE
CRISPY BURRATA • SHRIMP COCKTAIL (4 ea)
CAESAR SALAD • THE FRITZEL SALAD • HOUSE SALAD

ENTRÉE

COUNTRY RIGATONI • PAPPARDELLE BOLOGNESE
FIVE CHEESE RAVIOLI • CHICKEN POT PIE • CHICKEN PARMESAN
CHICKEN ARMANDO • RIZZI'S CHICKEN LIMONE
GRILLED RUBY RED TROUT (ADD 1) • ALMOND CRUSTED WHITEFISH
BRAISED BEEF SHORT RIBS (ADD 1) • FETTUCCINE & SHRIMP ALFREDO
TERIYAKI GLAZED SALMON (ADD 2) • PARMESAN CRUSTED FILET TRIO (ADD 4)

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

GLUTEN FREE LINGUINE PASTA AVAILABLE UPON REQUEST ADD 2

SEAFOOD

ALMOND CRUSTED WHITEFISH	ROASTED CAULIFLOWER, OVEN DRIED TOMATOES	25
BEER BATTERED FISH & CHIPS	HADDOCK, COLESLAW, TARTAR SAUCE.	20
• GRILLED IDAHO RUBY RED TROUT	MASHED POTATOES, BRUSSELS SPROUTS, TARTAR SAUCE	26
• TERIYAKI GLAZED SALMON	BLISTERED SESAME 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, WHITE WINE SAUCE	22
CHICKEN PARMESAN	MOZZARELLA, SPAGHETTI & MARINARA	22
• RIZZI'S CHICKEN LIMONE	CAPERS, SPINACH, LEMON WHITE WINE SAUCE	22

STEAKS

• BRAISED BEEF SHORT RIBS	CARROTS, MUSHROOMS, GREEN ONIONS, MASHED POTATOES.	26
• PARMESAN CRUSTED FILET TRIO*	MASHED POTATOES, FRIED ONIONS, AU JUS.	29
• PETITE FILET MIGNON*	6 OZ., BÉARNAISE SAUCE, HOUSEMADE TATER TOTS	33
• BONE IN FILET*	14 OZ., GARLIC BUTTER, HOUSEMADE TATER TOTS	49

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

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

