

Pete's

TRATTORIA ♦ PIZZERIA

Sept.
2020

TAKE-OUT & DINE-IN MENU - 315-782-6640

~Appetizers~

Garlic knots-

1/2 dozen garlic knots tossed in garlic butter and served with marinara- \$7

Half Hots-

Italian half hot peppers stuffed w/ ground beef and rice, served over marinara- \$9

Goat Cheese Fritters-

Panko encrusted flash fried goat cheese fritters served w/ spicy raspberry sauce- \$12

Broiled Portobello-

Portobello mushrooms w/ gorgonzola and roasted red peppers broiled w/ garlic butter- \$8

Encrusted Mozz-

Hand breaded mozzarella flash fried and served w/ marinara- \$7

Utica Greens-

Sautéed escarole, prosciutto & cherry peppers encrusted w/ panko and Pecorino- \$8

Bacon Wrapped Scallops-

Served with a maple Dijon glaze- \$12

Coconut Shrimp-

Flash fried and served w/ spicy raspberry sauce. \$10

Tomato Bruschetta- \$7

Shrimp Cocktail-

Chilled Black Tiger jumbo shrimp served with tangy house cocktail sauce- \$12

Mussels-

1 dozen mussels steamed in white wine and topped with garlic butter- \$10

Deep Fried Brussels Sprouts-

Topped with white truffle and Pecorino- \$9

~Pizza~

Small \$10-Large \$16-Gluten Free \$14- Sicilian \$14- Calzone \$8

Toppings \$1.50 ea. Sausage, Mushrooms, Pepperoni, Onions, Olives, Anchovies, Peppers, Bacon, Tomatoes, Salami, Garlic, Buffalo Mozz.

~Wings~

Original Buffalo, Ralphie style(baked), Danes Ghost Pepper, BBQ, Garlic Butter, Johnny, asian garlic soy, Hot Peanut Butter- \$12

~Soups/Bisque~

Daily menu - please inquire.

~Salads~

Garden- \$5. Caesar- \$7. Antipasto- \$9.

Mona Lisa- Baby greens, tomato pine nut and goat cheese with creamy balsamic- \$10.

~Dessert~

Dessert Menu Changes Daily - Call for Details

~Entrees~

Potato Gnocchi Marinara- \$12

Chicken or Shrimp Riggies- \$18

Cavatelli Marinara w/ Sausage- \$16

Linguine Alfredo w/ Chicken- \$16

Linguine Marinara w/ Half Hots- \$16

Spaghetti w/ Meatballs- \$10

Eggplant, Chicken or Veal Parmesan-

All served w/ Rigatoni- \$14/\$17/\$19

Chicken or Veal Melanzane- \$18/\$20

Tenderloin Tortellini w/ Cajun Alfredo- \$19

Lasagna w/ Italian Sausage- \$16

Carmine's Cavatelli- Cavatelli w/ chicken and pepperoni in a vodka cream sauce)- \$18

Eggplant Neopolitan- Eggplant layered w/mushrooms, roasted red peppers, gorgonzola, goat cheese, mozzarella and marinara)- \$18

Chicken and Greens- Grilled chicken breast topped w/ salami and provolone over Utica greens)- \$17

Chicken Portobello- Grilled chicken, roasted red peppers, gorgonzola and garlic butter over risotto)- \$18

Spicy Bucatini Mussels Marinara- \$17

Penne a'la Vodka w/ Shrimp- \$17

Penne w/ chicken & asparagus w/ truffle cream- \$17

Blackened Salmon- Over baby spinach w/ balsamic- \$26

Broiled Encrusted Haddock over broccoli risotto- \$18

Sicilian Cod- Broiled cod w/ Panko, anchovies & black olives over lemon butter risotto- \$22

NY Strip steak w/ Utica Greens- \$29

Filet Mignon- Served with cavatelli and daily veg.- \$33

Steak Supreme- 14oz. NY strip topped w/ peppers, onions and mushrooms served w/ homemade linguini marinara - \$30

Braised Pork Osso Buco over risotto topped with veal Demi-glace- \$22

~Sides~

Meatballs, Sausage, Rigatoni, Risotto, Spaghetti, Penne- \$4

~Sandwiches~

Served w/ french fries.

The "Tonee" Deep Fried Mozzarella Sandwich- \$8

Chicken Parm Hoagie- \$8

Meatball Hoagie- \$7

Sausage Pepper and Onion Patty Melt- \$7

Buffalo Chicken- \$7

Beer Battered Haddock- \$9

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