

~Appetizers~

- Garlic Knots-** 1/2 dozen garlic knots tossed in garlic butter and served with marinara
- Goat Cheese Fritters-** Panko encrusted flash fried goat cheese fritters served w/ spicy raspberry sauce
- Broiled Portobello-** Portobello mushrooms w/ gorgonzola and roasted red peppers broiled w/ garlic butter
- Encrusted Mozz-** Hand breaded mozzarella flash fried and served w/ marinara
- Utica Greens-** Sautéed escarole, prosciutto & cherry peppers encrusted w/ panko and Pecorino
- Stuffed Half Hots-** Hungarian wax peppers stuffed with Italian spiced beef and rice topped with marinara
- Bacon Wrapped Scallops -** topped w/ maple Dijon glaze
- Tomato Bruschetta**
- Truffle Fries with Truffle Black Pepper Aioli**
- Shrimp Cocktail-** Chilled Black Tiger jumbo shrimp served with tangy house cocktail sauce
- Spiced Fried Calamari-** 5 spiced fried calamari with marinara
- Deep Fried Brussels Sprouts-** Topped with white truffle and Pecorino
- Shrimp Scampi-** Sauteed U-12 shrimp topped with lemon butter scampi sauce and grilled ciabatta

~Pizza~

Small - Large - Gluten Free

-Sicilian - Calzone

Toppings: Sausage, Mushrooms, Pepperoni, Onions, Olives, Anchovies, Peppers, Bacon, Tomatoes, Salami, Garlic, Buffalo Mozz.

~Wings~

8 Wings per order -

Original Buffalo, Ralphie style(baked), Danes Ghost Pepper, BBQ, Garlic Butter, Johnny, Asian garlic soy, Hot Peanut Butter

~Soups/Bisque~

Daily menu - please inquire.

~Salads~

- Garden Caesar Antipasto**
- Mona Lisa-** Baby greens, tomato pine nut and goat cheese with creamy balsamic
- Pete's Salad-** Romaine, bacon tomato red onion and crumbly bleu in a Sweet Italian vinaigrette
- Beet Salad -** Baby greens, roasted beet, walnuts and goat cheese w/ a creamy balsamic

~Dessert~

Dessert Menu Changes Daily - Call for Details

~Entrées~

- Cavatelli w/ Half Hots-** Cavatelli pasta served with stuffed half hot peppers and topped with marinara
- Chicken or Shrimp Riggies**
- Chicken or Veal Limone-** Hand breaded cutlet over fettuccini broccoli alfredo topped with a fresh lemon cream sauce
- Fettuccini Alfredo with Chicken add Broccoli Manicotti w/Meatballs**
- Spaghetti w/ Meatballs**
- Eggplant Neopolitan-** Eggplant layered w/mushrooms, roasted red peppers, goat cheese, mozzarella and marinara)
- Eggplant, Chicken, or Veal Parmesan-** All served w/ Rigatoni
- Portobello, Porcini and White Truffle rRisotto-** topped with Pecorino
- Chicken or Veal Melanzane**
- Tenderloin Tortellini w/ Cajun Alfredo**
- Lasagna w/ Italian Sausage**
- Carmine's Cavatelli-** Cavatelli w/ chicken and pepperoni in a vodka cream sauce)
- Chicken and Goat Cheese -** Grilled chicken breast over sautéed beets and organic spinach topped with melted goat cheese and balsamic
- Chicken Portobello-** Grilled chicken, roasted red peppers, gorgonzola and garlic butter over risotto)
- Chicken Bruschetta-** Grilled chicken breast topped with provolone and bruschetta tomatoes served over baby spinach with a balsamic reduction
- Bruschetta Salmon-** Broiled Atlantic Salmon served over spinach risotto topped with bruschetta tomato mix and balsamic reduction
- Scallops Florentine-** Broiled sea scallops over seared cherry tomatoes and baby spinach topped with garlic butter
- Penne a'la Vodka w/ Shrimp**
- Penne w/ chicken & asparagus w/ truffle cream**
- Blackened Salmon-** Over baby spinach w/ balsamic
- Broiled Encrusted Haddock-** Over broccoli risotto
- Sicilian Cod-** Broiled cod w/ Panko, anchovies & black olives over lemon butter risotto
- NY Strip steak w/ Utica Greens**
- NY Strip-** 14oz. NY strip steak served with linguini marinara and asparagus
- Braised Beef Short Rib-** Over red skin mashed potatoes topped with veal Demi glacé
- Ribeye-** 18oz ribeye served with fettuccini and Brussels sprouts in a truffle cream sauce
- Truffle Steak Frites-** 12oz NY Strip steak served with hand-cut truffle fries
- Braised Pork Osso Buco-** Over risotto topped with veal Demi-glacé
- 8oz Filet Mignon -** Over Portobello Risotto topped with Pecorino and white truffle

~Sides~

Meatballs, Sausage, Rigatoni, Risotto, Spaghetti, Penne, Broccoli, Roasted Beets, Asparagus

Please notify staff of any allergies prior to ordering.

Ask your server for additional descriptions of entrées, as menu descriptions are limited due to space constraints.