

Peter's

Antipasti

Mozzarella in Marinara Thick sliced, breaded and fried with marinara sauce.	\$5.95
Zuppa del giorno Our homemade soup of the day.	\$5.95
Cheese Plate Served with perfectly paired garnish.	\$6.95
Italian Sausages and Meatballs Served with marinara sauce, mozzarella and parmesan cheese.	\$7.95
Eggplant Rollatina Rolled eggplant with ricotta cheese baked in tomato sauces And topped with mozzarella cheese	\$7.95
Calamari Fritti Deep fried in our spicy flour and served with marinara sauce.	\$7.95
Antipasto Toscano The Chef selection of assorted Italian meats And cheeses served with homemade pickled vegetables.	\$9.95
Mussels Fresh mussels steamed with marinara or white wine sauce.	\$10.95

Insalate

Spinach Baby spinach, goat cheese, and caramelized spicy pecans tossed in sherry vinaigrette.	\$6.95
Wille Salad Chopped romaine lettuce, red tomatoes with gorgonzola cheese, olive oil, pepperoncini, calamata olives, balsamic vinaigrette.	\$7.95
Caesar With crunchy parmesan cheese and fresh focaccia croutons.	\$7.95
Caprese Sliced fresh mozzarella cheese, tomatoes. Served with baby arugola, basil dressing, olive oil, and balsamic vinegar.	\$7.95
Bernie Salad Roasted peppers, tomatoes, purple onions, basil, anchovies and Peter's dressing.	\$7.95

Pasta and Eggplant

Spaghetti Marinara Marinara sauce made with San Marzano tomatoes, garlic and basil.	\$12.95
Fresh Ravioli di Giorno Ravioli of the day.	\$14.95
Eggplant Parmigiana Our rendition; baked in tomato sauce with mozzarella cheese and basil.	\$14.95
Eggplant Rollatina Egg battered eggplant stuffed with ricotta, parmesan and mozzarella cheese and baked in tomato sauce.	\$14.95
Gnocchi With sautéed spinach and aglio-olio.	\$14.95
Lasagna Alla Bolognese A classic with bolognese sauce, ricotta, béchamel and parmesan cheese.	\$15.95
Fettuccine Alfredo with Chicken Breast Fettuccine in classic alfredo sauce topped with grilled chicken.	\$15.95
Black Ravioli Stuffed with Lobster With authentic alfredo sauce and basil .	\$15.95

Fine Casual Dining

Side Dishes

Pasta \$4.95, Asparagus \$6.95, Sautee Spinach \$4.95.
Parsley Risotto \$5.95, Parmesan Polenta Fries \$4.95

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Seafood

Filet of Sole Francese Egg battered sole sautéed with lemon and caper sauce presented over a bed of spinach.	\$15.95
Salmon Al "Salmoriglio" Grilled salmon fillet over sauté spinach topped with shallots, parsley, garlic, lemon juice and fresh oregano.	\$15.95
Grouper Picatta Grouper cooked in a picatta sauce over sauté spinach.	\$19.95
White Truffle Scallops Pan seared scallops over a mushroom risotto and sprinkle with white truffle oil.	\$19.95
Lobster and Asparagus Risotto Succulent pieces of cold water lobster and asparagus prepared in a creamy parmesan Italian rice.	\$19.95
Jumbo Shrimp Francese Egg battered shrimp sautéed with lemon and caper sauce presented over a bed of spinach.	\$19.95
Peter's Frutta di Mare Shrimp, mussels, clams, calamari and fish over linguini in marinara sauce.	\$22.95

Chicken and Sausages

Sausages & Peppers Sausages with red peppers and mushrooms over penne with marinara.	\$15.95
Chicken Francese Egg battered chicken sautéed with lemon and caper sauce presented over a bed of spinach.	\$16.95
Chicken Parmigiana Breaded boneless chicken breast topped with tomato sauce, mozzarella, and parmesan cheese, with a side of pasta	\$16.95
Chicken Scarpariello Deep fried chicken with sausage, potatoes, olives, capers, pepperoncini, and mushrooms sautéed in garlic wine sauce.	\$19.95
Chicken Diamante Half chicken grilled with garlic olive oil, oregano, red wine vinegar and white wine sauce and roasted potatoes (Please allow adequate time to prepare this dish accurately)	\$19.95

Veal and Beef

Veal Parmigiana Breaded topped with tomato sauce, mozzarella, and parmesan cheese and served with a side of pasta.	\$18.95
Veal Marsala Thinly sliced veal with mushrooms in a Marsala wine sauce with roasted potatoes.	\$19.95
Veal Francese Egg battered veal scaloppini sautéed with lemon and caper sauce presented over a bed of spinach.	\$19.95
Veal Saltimbocca Veal scaloppini covered with a slice of prosciutto and mozzarella served in a Chianti wine sauce with roasted potatoes.	\$21.95
Veal Chop Dolce Vita Price Grilled with mushrooms, brandy and cream sauce with green beans and gnocchi.	Market
Veal Chop Ricardo Grilled with a fradiavollo marinara, capers, anchovies and calamata olives. Served with side of pasta.	Market Price
Filet Mignon Gorgonzola Grilled and served with a creamy gorgonzola sauce, green beans, and gnocchi.	\$28.95

18% Gratuity added to parties of 6 or more.
Items can be cooked to temperature. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food born illness.
Entrée split charge \$ 3.00