



Pete's

TRATTORIA ♦ PIZZERIA

2023 - FALL/WINTER

DINE-IN & TAKE-OUT MENU

315-782-6640

~Appetizers~

Garlic Knots- 1/2 dozen garlic knots tossed in garlic butter and served with marinara- \$7.95

Goat Cheese Fritters- Panko encrusted flash fried goat cheese fritters served w/ spicy raspberry sauce- \$12.50

Broiled Portobello- Portobello mushrooms w/ gorgonzola and roasted red peppers broiled w/ garlic butter- \$8.95

Encrusted Mozz- Hand breaded mozzarella flash fried and served w/ marinara- \$8.95

Utica Greens- Sautéed escarole, prosciutto & cherry peppers encrusted w/ panko and Pecorino- \$8.95

Arancini- Buffalo Mozzarella stuffed risotto fritters served over marinara- \$10.50

Stuffed Half Hot Long Peppers - topped w/marinara- \$8.45

Tomato Bruschetta- \$8.95

Truffle Fries with Truffle Black Pepper Aioli- \$10.45

Shrimp Cocktail- Chilled Black Tiger jumbo shrimp served with tangy house cocktail sauce- \$12.95

Spiced Fried Calamari- 5 spiced fried calamari with marinara- \$12.95

Deep Fried Brussels Sprouts- Topped with white truffle and Pecorino- \$10.50

Fried Gnocchi- Deep fried gnocchis with garlic butter and Pecorino- \$10.50

~Pizza~

Small \$10.50 - Large \$16.50 - Gluten Free \$15.95
-Sicilian \$14.50 - Calzone \$8.50
Toppings \$2.00 ea. 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- \$12.95

~Soups/Bisque~

Daily menu - please inquire.

~Salads~

Garden- \$7.50
Caesar- \$8.50
Antipasto- \$10.50
Mona Lisa- Baby greens, tomato pine nut and goat cheese with creamy balsamic- \$10.50
Pete's Salad- Romaine, bacon tomato red onion and crumbly bleu in a Sweet Italian vinaigrette- \$10.50
Beet Salad - Baby greens, roasted beet, walnuts and goat cheese w/ a creamy balsamic- \$12.50

~Dessert~

Dessert Menu Changes Daily - Call for Details

~Entrées~

Potato House-made Gnocchi Marinara- \$12.95
Chicken or Shrimp Riggies- \$20.95
Cavatelli Marinara w/ House-made Sausage- \$16.95
Linguine Alfredo w/ Chicken- \$16.50
Manicotti w/Meatballs- \$16.95
Spaghetti w/ Meatballs- \$10.95
Eggplant Neopolitan- Eggplant layered w/mushrooms, roasted red peppers, goat cheese, mozzarella and marinara)- \$18.95
Eggplant, Chicken, or Veal Parmesan-
All served w/ Rigatoni- \$16.95/\$18.95/\$20.95
Portobello Parmesan- Portobello mushroom cap topped with panko, marinara, Parmesan and provolone, w/ side of rigatoni- \$16.95
Chicken or Veal Melanzane- \$20.95/\$22.95
Tenderloin Tortellini w/ Cajun Alfredo- \$22.50
Lasagna w/ Italian Sausage- \$16.95
Carmine's Cavatelli- Cavatelli w/ chicken and pepperoni in a vodka cream sauce)- \$18.95
Chicken and Goat Cheese - Grilled chicken breast over sautéed beets and organic spinach topped with melted goat cheese and balsamic- \$22.95
Chicken Portobello- Grilled chicken, roasted red peppers, gorgonzola and garlic butter over risotto)- \$20.95
Chicken Bruschetta- Grilled chicken breast topped with provolone and bruschetta tomatoes served over baby spinach with a balsamic reduction- \$20.95
Bruschetta Salmon- Broiled Atlantic Salmon served over spinach risotto topped with bruschetta tomato mix and balsamic reduction- \$29.95
Penne a'la Vodka w/ Shrimp- \$18.50
Penne w/ chicken & asparagus w/ truffle cream- \$18.95
Blackened Salmon- Over baby spinach w/ balsamic- \$29.95
Broiled Encrusted Haddock- Over broccoli risotto- \$20.95
Sicilian Cod- Broiled cod w/ Panko, anchovies & black olives over lemon butter risotto- \$25.95
NY Strip steak w/ Utica Greens- \$29.95
NY Strip- 14oz. NY strip steak served with linguini marinara and asparagus- \$29.95
18oz T-Bone steak- served with linguini marinara and sautéed peppers, onions and mushrooms- \$44
Braised Beef Short Rib- Over red skin mashed potatoes topped with veal Demi glacé- \$34.95
Ribeye- 18oz ribeye served with linguini and Brussels sprouts in a truffle cream sauce- \$36.95
Truffle Steak Frites- 12oz NY Strip steak served with hand-cut truffle fries- \$28.50
Braised Pork Osso Buco- Over risotto topped with veal Demi-glacé- \$29.95
Braised Lamb Shank- Over red skin mashed potatoes topped with veal Demi glacé and fig jam- \$34.95
~Sides~
Meatballs, Sausage, Rigatoni, Risotto, Spaghetti, Penne, Broccoli- \$4.50

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