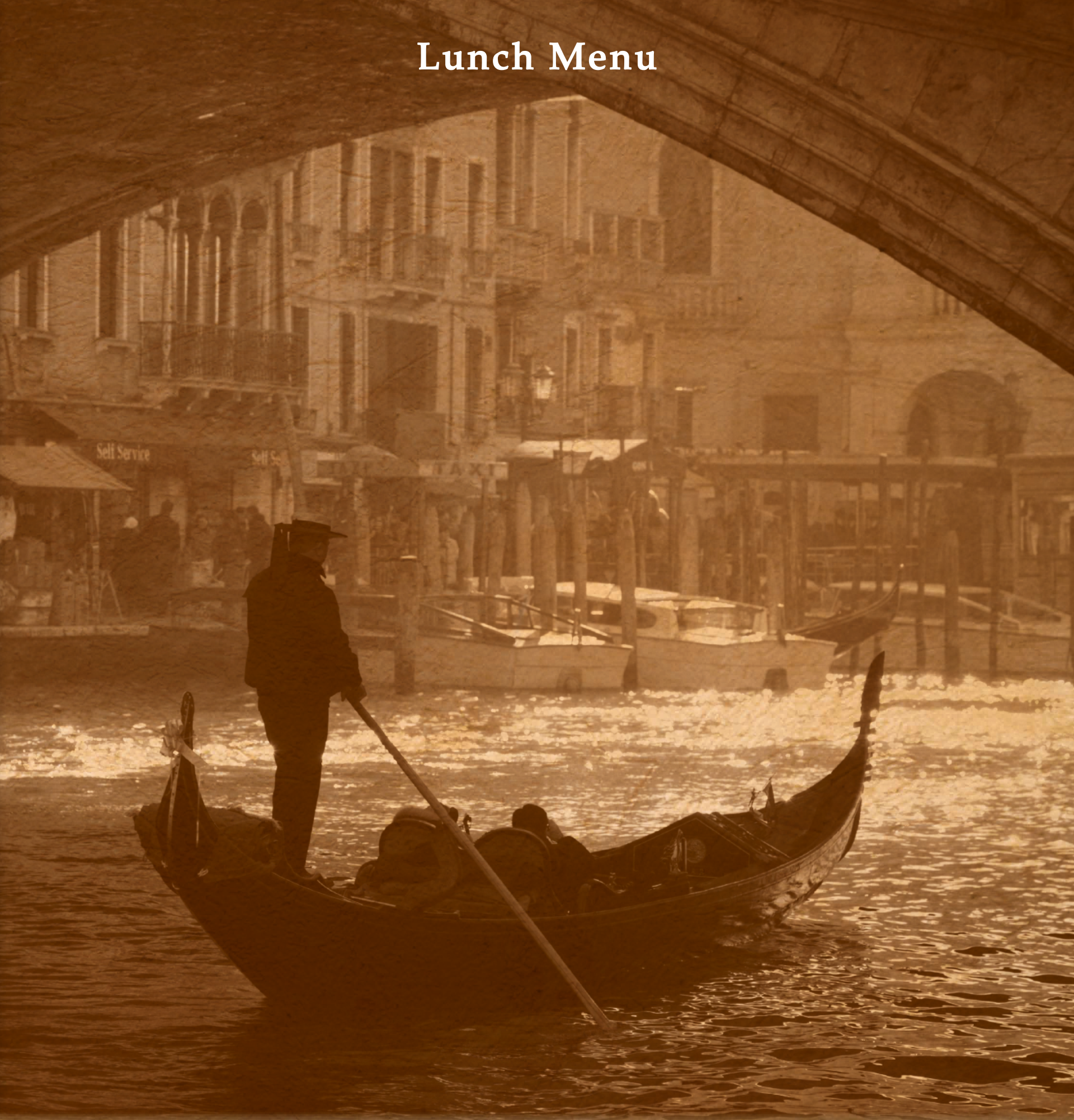


# Lunch Menu



FRESH • HOUSEMADE • LOCAL

**PIETRO'S**  
Italian Restaurant  
& Party House

# Appetizers

## Fritti di Calamari

Dusted in seasoned flour. Lightly fried, grated Parmesan-Reggiano. Marinara and lemon. 8.49

## Italian Spring Rolls **P**

Filled with capicola, salami, pepperoncini and our three cheese blend. Basil plum sauce. 7.99

## Artichoke Florentine Dip

Fresh spinach, artichokes, Fontina cheese, cream cheese, shallots, garlic, Alfredo. Lemon oregano bread. 7.99

## Bruschetta con Pomodoro **P**

Fresh Roma tomatoes, roasted garlic, fresh basil, red onion, olive oil and balsamic reduction. Grilled crostini. 6.99

## *New!* Calabrese Flatbread

Fresh Burrata on home-made garlic flatbread, baby arugula, shaved Prosciutto, sprinkled with extra virgin olive oil. 9.99

## Fresh Mozzarella Fritti

Hand breaded fresh Mozzarella, lightly fried. Marinara. 6.99

## House-Made Meatballs Ricotta

Three hand-crafted oven-baked meatballs in a pool of our signature Marinara. Whipped Ricotta and fresh basil. Grilled crostini. 6.99

## *New!* Tuscan Cheese Fonduta

Cream cheese blended with grated Fontina cheese, sliced pepperoni, Genoa salami, capicola, pepperoncini and oregano. Crostini and assorted crackers. 6.99

## Margherita Pizza

8" hand-crafted pizza dough, garlic butter, sliced tomatoes, fresh Mozzarella and fresh basil. Drizzled with EVOO and our balsamic reduction. 7.99

## Pietro's Sampler **P**

Italian Spring Rolls, Artichoke Florentine Dip and Bruschetta con Pomodoro. 14.99

# Sandwiches

Served with Pasta Salad. Fries may be substituted for 1.00 extra. Add House or Caesar Salad or Trip to Soup Bar 1.99 extra.

## Grilled Rosemary Chicken **P**

Rosemary marinated chicken breast, pan seared, roasted red pepper mayonnaise, lettuce and tomato on a housebaked knot roll. 7.99

## Meatball Sub

Tuscan-style meatballs, Marinara, melted Mozzarella cheese, toasted sub bun. 6.99

## Pietro's Tuscan Wrap

Tortilla filled with capicola, salami, pepperoncini, seasoned mayonnaise and Fontina cheese. 7.99

## BLTT Wrap

Smokeyhouse bacon, sliced turkey breast, tomato, lettuce and roasted red pepper mayonnaise. 7.49

## *New!* Angus Roast Beef Flatbread

Sliced Angus roast beef, shredded Cheddar, Italian-herbed horseradish mayonnaise on lemon-oregano flatbread. 8.99

## Oven-Baked Italian Grinder

Ham, capicola, salami, Mozzarella, Italian seasonings on Paesano bread and baked. 7.99

## *New!* Grilled Michigan Turkey & Arugula

House-smoked Michigan turkey breast, stacked with baby arugula, fresh Mozzarella, roasted red pepper mayonnaise. Grilled on Ciabatta bread. 7.99

# Salads & Soup Bar

Served with Pietro's homebaked bread and Italian butter. Add Trip to Soup Bar 1.99 extra.

## *New!* Baby Kale & Black Quinoa

Baby kale, roasted black quinoa, shredded carrots, halved kalamata olives with apple cider vinaigrette. 8.99

with Sautéed Chicken 11.99

with Sautéed Shrimp 13.99

## Tomato Caprese Salad

Fresh Mozzarella, layered with sliced tomatoes and fresh basil. Drizzled with EVOO and our balsamic reduction. Sprinkled with pink salt and fresh cracked pepper. 7.99

## Grilled Chicken Caesar

Grilled chicken, Romaine lettuce, shaved Parmesan and rosemary croutons with our house-made dressing. 8.99

## Pietro's Chicken Chopped **P**

Chopped garden greens, chicken, Gorgonzola, pancetta, orzo pasta, tomatoes, scallions with balsamic vinaigrette. 8.99

## Michigan Cherry Chicken

Garden greens, chicken, red onions, Michigan cherries, candied walnuts, Gorgonzola with raspberry vinaigrette. 8.99

## *New!* House or Caesar Salad & Soup Bar

Chilled House Salad or our Signature Caesar Salad with trip to our Soup Bar featuring Chef Jevon's 3 House-Made Soups of the Day. 7.99

**Now Taking Reservations On Line!**



Scan to visit our website to make on-line reservations.

We support our local farmers and businesses.  
We use local ingredients whenever possible.

**P** = Pietro's Signature Recipe.

Gluten Free Menu Available. • Please no personal checks.

# Pietro's Pasta

Served with Pietro's homebaked bread and Italian butter. Add House or Caesar Salad or Trip to Soup Bar 1.99 extra.  
Gluten-free Pasta & Sauces available upon request.

## **New! Sweet Italian Sausage Penne**

Sliced Italian sausage, tossed with our own tomato meat sauce, fresh basil, heavy cream, sun-dried tomatoes and Parmesan. 9.99

## **Angel Hair al Fresco**

Angel hair pasta, garlic, shallots, Roma tomatoes, basil, chicken broth, Parmesan and EVOO. 7.99  
with Sautéed Chicken 10.99  
with Sautéed Shrimp 12.99

## **New! Spinach & Chicken Cannelloni**

Shredded chicken breast, chopped spinach, Italian cheeses, wrapped in pasta crepes. Oven-baked. Topped with our signature Marinara sauce, Alfredo and three cheese blend. 9.99

## **Spaghettini**

Tuscan Meat (Our House-Made Meat Sauce.) 8.99  
Marinara (Fresh House-Made Marinara.) 8.49  
with Sautéed Chicken 11.49  
Meatballs  (House-Made. A Pietro's Favorite) 10.49

## **Fettuccine Michael**

Our #1 and most popular pasta. Spinach and semolina fettuccine, seasoned chicken, fresh mushrooms, roasted pine nuts. Alfredo. 9.99

## **Lasagne di Pietro**

House-made. Pasta sheets layered with fresh Ricotta, our three cheese blend, Italian sausage, Tuscan meat sauce. Fresh Mozzarella. 8.99

## **Fettuccine Alfredo**

Pietro's classic for over 30 years. 8.99  
with Sautéed Chicken 11.99 • with Sautéed Shrimp 13.99

## **House-Made Manicotti Formaggi**

Pasta crepes filled with fresh Ricotta, our three cheese blend. Oven-baked. Our signature Marinara sauce or Alfredo. 8.99

# House Lunch Specials

Served with Pietro's homebaked bread and Italian butter. Add House or Caesar Salad or Trip to Soup Bar 1.99 extra.

## **Grilled Rosemary Chicken**

Chicken breast marinated with rosemary and olive oil.  
Rosemary pan-roasted potatoes. Chef's fresh vegetable. 8.99

## **New! Sicilian Chicken Al Forno**

Chicken breast pan-seared and topped with sliced Italian sausage, pepperoni, our signature Marinara sauce and three cheese blend. Oven-baked. Served on black quinoa. Chef's fresh vegetable. 9.99

## **Chicken Fontina**

Chicken breast, Fontina cheese, sautéed mushrooms and onions.  
Tuscan sweet demi-glace. Orzo pasta. Chef's fresh vegetable. 9.99

## **Chicken Parmesan**

Breast of chicken lightly dusted, oven-baked with fresh Mozzarella and our signature Marinara sauce. Spaghettini Marinara.  
Chef's fresh vegetable. 9.99

## **Eggplant Parmesan**

Fresh sliced eggplant dusted with Panko breadcrumbs.  
Oven-baked with fresh Mozzarella and our signature Marinara sauce. Topped with fresh basil. Chef's fresh vegetable. 8.99

## **Well Dressed Salmon**

Flour dusted pan-seared cold water Atlantic salmon. Wilted spinach. Burst tomatoes. Lemon-butter sauce. Chef's fresh vegetable. 13.99

## **Beef Tenderloin Chianti\***

Strips of beef tenderloin sautéed with mushrooms, onions and finished with a Chianti wine sauce. Cavatappi pasta. 9.99

## **New! Three Meat Ravioli**

Ground beef, pork and Italian sausage seasoned and wrapped in our house-made pasta pillows. Topped with our signature Marinara sauce and three cheese blend. 9.99

## **Tuscan Sirloin\***

Aged grilled sirloin brushed with extra virgin olive oil, sea salt and pepper. Rosemary pan-roasted potatoes. Chef's fresh vegetable. 12.99

## **Veal Sorrento**

Southern-Italian classic. Hand-cut veal medallions pounded thin, lightly floured and sautéed in our sweet lemon-butter sauce. Fedelini pasta. Chef's fresh vegetable. 13.99

# Pick Due: Double up for Lunch!

House or Caesar Salad with Trip to Soup Bar 7.99

Pasta with Choice of Salad or Trip to Soup Bar 8.49

Half Sandwich with Choice of Salad or Trip to Soup Bar 8.99

### **Salads:**

House or Caesar  
Chopped Salad (add 1.00)  
Michigan Cherry (add 1.00)  
Baby Kale & Black Quinoa (add 1.00)

### **Soup Bar**

#### **3 Soups Daily:**

Pietro's Italian Chowder  
Chef's Fresh Soups of the Day

### **Pastas:**

Spaghettini Marinara  
Angel Hair al Fresco  
Fettuccine Alfredo  
Fettuccine Michael (add 2.00)

### **Half Sandwiches:**

Meatball Sub • Oven-Baked Italian Grinder • Pepperoni Flatbread • Pietro's Tuscan Wrap  
BLTT Wrap • Grilled Rosemary Chicken (add 1.00)

\*Notice: We prepare our steaks to order. Consuming raw or undercooked meats may increase your risk of food-borne illness.

## *Pietro's 4 Dinners for \$30*

### **2 Classic Dinners for Tonight Plus 2 Pasta Dinners for Tomorrow**

#### *4 Dinners for \$30 includes:*

Choice of One Sharing Appetizer *or* Chilled Sharing Salad *or* Soup Bar (2 bowls), **Plus** Two Classic Dinners, **Plus** One Sharing Dessert to enjoy today. **Plus** choice of Two Pasta Dinners to take home.

*Served with Pietro's homebaked bread and Italian butter.*

*Ask your server for our 4 Dinners for \$30 menu.*

## *The Tradition Continues...*

Pietro, an Italian immigrant who left his village of Masserano, Italy in 1906 with generations of family recipes, came to America with his wife, Regina. He sautéed, baked and cooked his way through restaurant kitchens in northern New Jersey. Quality was never compromised.

"Mangia Bene", he'd say. Which means, "Eat Well". And eat well, you always did after a hard day's work, because Pietro had made it with all the love and attention that goes into genuine Italian cooking.

Regina, his wife of 60 years, baked the bread and made pasta. Pietro grew the grapes and made wine and roasted the coffee. They spent a lifetime delighting friends with time-inspired meals.

We look forward to continuing this tradition with you for years to come and welcome you to break bread with us and watch us continue to grow not only in tradition but in spirit.



*Pietro 1890-1977*

## *Scratch Cooking*

At Pietro's we're passionate about great tasting ingredients we purchase locally for the time-inspired recipes we prepare. Our chefs and cooks are dedicated to preparing each dish from scratch and committed to your dining experience with great tasting Italian food. Pietro would be proud.

Mangia Bene Paisano (Eat Well, My Friends)

Chef Tim Fellows, Owner

## *Invite Pietro's To Your Next Party!*

Planning a party...Pietro's loves celebrations! Let our event planners assist you with everything you need for a one-stop party experience. We have private and semi-private party rooms perfect for your event with seating from 20-140 guests.

Our Chefs have the perfect menu service with our Signature Family-Style Dinners from 3-Course to 5-Course Menu Selections. We also have our Classic Plated or Reception-Style Menu for you to choose for your event.

Under the direction of Owner/Chef Tim Fellows along with Chef Jevon Reno, Pietro's has been invited to some of the best parties in town and we look forward to being a part of your special event. With over 40 years of combined catering experience, bring Pietro's to your next catering event.

Please contact our party room and catering event planners or go on line to [www.PietrosGR.com](http://www.PietrosGR.com).