



Entrées



**** Some Items Available Gluten Free • 18% Gratuity will be added to parties of 6 or more.****

◇ Contains shell fish

• Contains veal stock

○ Vegetarian

Veal and Beef Specialties

Veal Saltimboca ◇ \$23.99
Medallions of veal layered with prosciutto and whole milk Mozzarella cheese, served over garlic wilted spinach and bowtie pasta, topped with a sweet lavender-butter sauce.

Pete's Veal Greek \$23.99
Thinly pounded tender veal sautéed in Balsamic vinaigrette with green peppers, red onions, spinach, Kalamata olives, pepperoncinis and Feta, accompanied by vegetable risotto.

Veal Piccata ◇ \$23.99
Veal medallions topped with a sweet lavender-butter and caper sauce, served with a medley of vegetables and risotto.

Veal Parmesan \$23.99
Thinly pounded and breaded veal topped with tomato sauce and Provolone, then baked and served with angel hair.

Veal Marsala \$22.99
Medallions of veal sautéed with mushrooms in a sweet Marsala wine sauce, served with linguini.

Land and Sea • \$24.99
Maryland style baked crab cake and a 4 oz. Bistro filet grilled to order served with fresh vegetables and the potato di giorno.

Meat Lasagna \$16.99
Lasagna noodles layered with meat sauce and herbed Ricotta, topped with Mozzarella then baked.

Calves' Liver Leonardo • \$17.99
Baby calves' liver sautéed with onions in a rich veal stock, served with bacon and sweet potato fries.

Chicken Specialties

Chicken Parmesan \$19.99
Thinly pounded and breaded chicken breast topped with tomato sauce and Provolone, then baked and served with angel hair.

Chicken Piccata ◇ \$19.99
Chicken medallions topped with a sweet lavender-butter and caper sauce, served with a medley of vegetables and risotto.

Chicken Marsala • \$18.99
Medallions of chicken breast sautéed with mushrooms in a sweet Marsala wine sauce, served with linguini.

Pete's Chicken Greek \$19.99
Thinly pounded chicken sautéed in Balsamic vinaigrette with green peppers, red onions, spinach, Kalamata olives, pepperoncinis and Feta, accompanied by vegetable risotto.

Chicken Arrabbiata \$18.99
Tender pieces of chicken breast sautéed with artichoke hearts in a spicy marinara sauce, served over penne pasta.

Chicken Stella Notte \$18.99
Tender pieces of chicken breast lightly sautéed with blackening spices, served atop tri-colored cheese filled tortellini in a creamy tomato pesto sauce.

Chicken Saltimboca ◇ \$19.99
Medallions of chicken layered with prosciutto and whole milk Mozzarella, served over garlic wilted spinach and bowtie pasta, topped with a sweet lavender-butter sauce.

Vegetarian Specialties

Spaghetti Squash Primavera ○ \$16.99
Spinach, onions, zucchini, mushrooms, peppers and carrots sautéed in garlic and oil, served over spaghetti squash.

Gnocchi ○
Mini potato dumplings tossed with choice of sauce, then baked with Mozzarella cheese.

Tomato \$14.99 Alfredo \$16.98 Meat Sauce \$18.98

Additions: Grilled Chicken \$4.99 Shrimp (5) \$7.99

Meatballs (2) \$3.50 Steak \$8.99

Sophia's Eggplant ○ \$15.99
Sliced eggplant batter-dipped and flash fried, baked with homemade tomato sauce and Mozzarella cheese, served with bowtie pasta.

Stuffed Shells ○ \$15.99
Large sea shell pasta stuffed with herbed Ricotta cheese, topped with tomato sauce and baked with Mozzarella.

Additions: Chicken \$4.99 Sausage & Peppers \$5.99

Shrimp (5) \$7.99 Meat Sauce \$3.99



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Seafood Specialties

<p>Shrimp Parmesan \$21.99 Large shrimp lightly encrusted with seasoned bread crumbs, topped with tomato sauce and Provolone cheese, then baked and served over angel hair pasta.</p> <p>Scallops Michelangelo ◇ \$22.99 Sea scallops lightly floured then flash fried, served on a bed of garlic wilted baby spinach with tomatoes and sliced mushrooms, topped with a sweet lavender-butter sauce, accompanied by vegetable risotto.</p> <p>Shrimp and Sausage Paella \$20.99 Large shrimp and Roma sausage blended with garlic, tomatoes, onions and peppers, simmered in a spicy marinara broth, served over vegetable risotto.</p> <p>Shrimp Stella Notts \$20.99 Large broken shrimp lightly sautéed with blackening spices, served atop tri-colored cheese filled tortellini in a creamy tomato pesto sauce.</p> <p>Seafood Mac N' Cheese \$26.99 Shrimp, sea scallops and lump crab meat simmered in a cheesy cream sauce with sea shell pasta, topped with bread crumbs and Parmesan cheese, then baked.</p>	<p>Chesapeake Ravioli \$23.99 Lump crab meat simmered in Old Bay seasoned marinara sauce, served over large cheese filled ravioli.</p> <p>Shrimp and Scallops alla Scampi \$23.99 Large shrimp and sea scallops tossed with sun-dried tomatoes, broccoli, rosemary, basil and Romano cheese, simmered in a lemon-butter, garlic and white wine sauce, served over linguini.</p> <p>Rainbow Trout Almandine • \$20.99 Pan seared trout topped with a lemon butter veal demi-glace and slivered almonds, served with homemade vegetable risotto and a medley of fresh vegetables.</p> <p>Frittiti Di Mare \$24.99 Sea scallops, shrimp, mussels and clams simmered in a lightly spiced marinara broth, served over sea shell pasta.</p> <p>Linguini with Clam Sauce \$16.99 Chopped clams sautéed with parsley, garlic and romano, served over linguini. Choose Red or White Sauce.</p> <p>Salmon Piccata ◇ \$21.99 Fillet of salmon topped with a sweet lavender-butter and caper sauce, served with a medley of fresh vegetables and risotto.</p>
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Create your own pasta dish for \$10.99

Start with your pasta...

Spaghetti
Linguini
Fettuccini
Angel hair
Penne
Sea shell
Bowtie
Wheat Pasta (add \$1.00)
Cheese Ravioli (add \$3.00)
Tortellini (add \$4.00)
Spaghetti Squash ○
Vegetable Risotto

add a favorite sauce...

Aglio é Olio
Tomato (smooth puree)
Marinara (chunky tomato)
Scampi ◇
Arrabiata (spicy marinara)
Pesto, Garlic & Oil (add \$1.99)
Rosa (add \$1.99)
Stella Notte (add \$1.99)
Alfredo (add \$1.99)
Meat Sauce • (add \$3.99)
Bolognese • (add \$3.99)
Pesto Cream (add \$1.99)

top it as you like...

Grilled Chicken (add \$4.99)
Shrimp (5) (add \$7.99)
Scallops (add \$9.99)
Crab Meat (seasonal price)
Steak (add \$8.99)
Primavera (mixed vegetables) (add \$5.99)
Meatballs (2) (add \$3.50)
Sausage and Peppers (add \$5.99)
Salmon (add \$7.99)
Blackened Chicken & Broccoli (add \$7.99)