



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 \$23.99
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 \$18.99
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

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.

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.

Shrimp and Sausage Paella

\$21.99

Large shrimp and Roma sausage blended with garlic, tomatoes, onions and peppers, simmered in a spicy marinara broth, served over vegetable risotto.

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.

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.

Chesapeake Ravioli

\$23.99

Lump crab meat simmered in Old Bay seasoned marinara sauce, served over large cheese filled ravioli.

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.

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.

Frittiti Di Mare

\$24.99

Sea scallops, shrimp, mussels and clams simmered in a lightly spiced marinara broth, served over sea shell pasta.

Linguini with Clam Sauce

\$16.99

Chopped clams sautéed with parsley, garlic and romano, served over linguini. Choose Red or White Sauce.

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.

Create your own pasta dish for \$10.99

Start with your pasta...

Spaghetti

Linguini

Fettuccini

Angel hair

Penne

Sea shell

Bowtie

Cheese Ravioli (add \$4.00)

Tortellini (add \$4.00)

Spaghetti Squash ○

Vegetable Risotto

add a favorite sauce...

Aglio é Olio (garlic & olive oil)

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)