

# Don Pietro

SICILIAN CUISINE

## ANTIPASTI

### GARLIC BREAD

Ciabatta Loaf, Oven Roasted  
Garlic, Italian Parsley,  
Parmigiano, Butter / 9

### FRITTO MISTO

Fried Calamari, Scallops,  
Shrimp, Italian Parsley. Served  
with Calabrian Aioli / 17

### POMODORO & CIABATTA

Heirloom Tomato, Fried  
Ciabatta, Baby Kale, Red Onion,  
Pesto Honey Vinaigrette / 12  
*Add Burrata / 6*

### CAESAR SALAD

Baby Romaine, House Caesar  
Dressing, Shaved Parmigiano,  
Crostini / 12  
*Add Chicken / 8*  
*Add Shrimp / 8*

### BRUSCHETTA

Heirloom Tomato, Stracciatella,  
Caramelized Onion, Prosciutto,  
Shaved Parmigiano, Balsamic  
Reduction / 15

### BRUSSELS SPROUTS

Crispy Brussels Sprouts, Goat  
Cheese, Pancetta, Scallions,  
Balsamic Reduction / 15

### BUFFALO CAPRESE

Heirloom Tomato, Buffalo  
Mozzarella, Basil, Balsamic  
Reduction / 13

### BLOOD ORANGE & FENNEL

Blood Orange, Shaved Fennel,  
Arugula, Red Onion, Roasted  
Beets, Pistachio, Goat Cheese,  
Balsamic & Herb Oil Dressing / 13

### ARANCINI

Fried Saffron Risotto Balls,  
Stuffed with Bolognese, Pecorino  
Romano, Mozzarella / 14

### GRILLED OCTOPUS

Grilled Octopus, Fingerling  
Potatoes, Pancetta, Chimichurri  
Verde, Lemon / 19

### SOUP OF THE DAY

Chefs Choice Daily Soup using  
Seasonal Ingredients / MP

### WAGYU MEATBALLS

3 Wagyu Meatballs served with  
Bolognese, Pecorino Romano,  
Micro Basil / 15

### TEQUILA TIGER SHRIMP

Tequila, Garlic, Cilantro,  
Lime, Cherry Tomato,  
Serrano Peppers / 18

### PALERMO

Caramelized Onion, Anchovy,  
Ricotta, Romano, Mozzarella,  
Chunky Tomato Sauce,  
Breadcrumbs, EVOO / 20

### MARGHERITA

Pomodoro Sauce, Buffalo  
Mozzarella, Pecorino Romano,  
Basil, EVOO / 17

## PASTA

### MEZZI RIGATONI

Served with Sicilian Style  
Bolognese / 18  
*Add Meatballs / 6*

### LASAGNA

Pomodoro Sauce, Ricotta,  
Pecorino Romano / 22  
Served with Bolognese or  
Marinara Sauce

### CAMPANELLE

Basil, Pine Nuts, Pecorino  
Romano, EVOO / 19  
*Add Burrata / 6*  
*Add Shrimp / 8*  
*Add Chicken / 8*

### CASARECCE

Broccolini, Garlic, Onion,  
EVOO, Roasted Peppers / 18  
*Add Burrata / 6*

### CAPELLINI

Toasted Garlic, Anchovy, Cherry  
Tomato, White Wine, Italian  
Parsley, Grated Romano / 17  
*Add Shrimp / 8*

### GNOCCHI

Truffle-Infused Gnocchi, House  
Made Sausage, Mushroom,  
Sage, Bourbon / 22

### SPAGHETTI

Pistachio, Onion, White Wine,  
Pancetta, Pecorino Romano / 22

### RAVIOLI

Lobster Stuffed Ravioli, Spicy  
Vodka Sauce / 24  
*Add Shrimp / 8*

## INSALATE

## SPINOCIONE

### ROSATA

Spicy Vodka Sauce, Buffalo  
Mozzarella, Pecorino Romano,  
Basil / 19

### CALABRESE

Pomodoro Sauce, Mozzarella,  
Basil, Calabrese Salami / 19

## SECONDI

### BONELESS RIBEYE

Served with Oven-Roasted  
Truffle-Parmesan Fingerling  
Potatoes and Chef's Daily  
Vegetable / MP

### FISH OF THE DAY

Locally Sourced, Fresh Catch of  
the day, Served with Chef's  
Choice Side / MP

### POLLO FIORENTINA

Organic Chicken Breast stuffed  
with Prosciutto, Mushroom,  
Garlic, Spinach, Ricotta,  
Pecorino Romano served with  
Pesto Cous Cous / 29

### BRAISED SHORT RIB

16 Hour Demi Glazed Short Rib  
served with Saffron Risotto and  
Chef's Daily Vegetable / 32

*We politely delcine all modifications.*

ITEM AVAILABILITY SUBJECT TO DISTRIBUTION RESTRICTIONS DUE TO COVID-19  
PARTIES OF 6 OR MORE WILL INCLUDE GRATUITY OF 18%  
A 4% SURCHARGE IS APPLIED TO ALL CHECKS

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SICILIAN CUISINE

## REFRESHING

### APOLLONIA

Rum, Lime, Hibiscus Simple Syrup, Mango, Peach Liqueur, Aperol, Luxardo Cherry / 14

### PINK DRINK REMIX

Pink Whitney Vodka, Malibu, St. Germaine, Lemon, Coconut Milk, Strawberry, Aqua Fava / 14

### MI CORAZON

Vodka, Corazon Puree, Lime, Simple Syrup, Pomegranate Pellegrino, Sugar Rim / 14

### PEAKY BLINDER

Whiskey, Blood Orange, Asian Pear Puree, Aqua Fava, Simple Syrup, Lime, Hibiscus Bitters, Mint / 14

### FIREWATER

Cazadores Reposado, Pimm's Liqueur, Prickly Pear Puree, Blood Orange, Lime, Simple Syrup, Firewater Bitters, Tajin Rim, Fire Stick / 15

### PURPLE HAZE

Gin, St. Germaine, Black Currant, Lime, Butterfly Pea Tea Simple Syrup, Aqua Fava, Champagne Top / 14

### HOT GIRL SUMMER

Grey Goose Strawberry Lemongrass Botanical, St. Germaine, Lemon, Cucumber, Strawberry, Mint / 16

### PUSH'N PETE

Whiskey, Domaine de Canton Ginger Liqueur, Blackberry, Ginger Beer, Mint, Lime / 16

### EL SUEÑO

Mezcal, Pineapple, Lime, Agave, Chamoy & Tajin Rim, Serrano, Candied Pineapple / 15

### SERENADE

Gin, St. Germaine, Pineapple Juice, Domaine de Canton Ginger Liqueur, Mint, Lemon, Cucumber / 14

## DIRECT

### HALF BLOOD PRINCE

Malfy Sicilian Blood Orange Gin, Oxy London Dry Gin, Carpano Antica Formula, Campari, Blood Orange Zest / 16

## INDULGENT



### EMERALD CITY

Crema Di Pistacchio, Disaronno Amaretto, Vanilla Vodka / 14



### ESPRESSOTINI

Cantera Negra, Grey Goose, and our little secret / 17

### BRONX TAIL

Angels Envy Bourbon, Bacardi Ocho, Hennessy, Dr Pepper Simple Syrup, Luxardo Cherry, Angostura Bitters, Charred Grapefruit / 17

## HOT

### SICILIAN CAPPUCINO

Espresso, Steamed Milk & Five Farms Creme, Ramazotti Sambuca / 13

## FROZE

### DAILY MIX

ask server for the flavor of the day / 13

## SHOTS

### F\*CK THATS GOOD

Vodka, Lemon, Limoncello, Butterfly Pea Tea / 9



### KINKY NUT

Screwball Peanut Butter Whiskey, Five Farms Irish-Cream, Nutella, Toasted Coconut / 9

### LA CHUPACABRA

Tequila, Serrano, Lime, Blood Orange, Simple Syrup, Chamoy & Tajin Rim / 9

### POP STAR

Sour Patch Kids Infused Vodka, Lime, Agave, Pop Rocks & Buzz Button / 9

## IT'S HAMMER TIME

### 120 OZ CRYSTAL SANGRIA PITCHER

98

2 bottles of Rosé, Triple Sec, Martini & Rossi Fiero, Vodka, Lemon, Blood Orange, Strawberry, Blackberry, Blueberry, Raspberry, Pitaya, Pomegranate, Cranberry, Passionfruit

\*Serves twelve 10 oz drinks, Minimum 4 guests to order

## CRAFT BEER

### DRAFT

Pietro's Pilsner / 10  
Ketch Hazy IPA / 11

### LIGHT

El Chango / 9  
Pfriem Pilsner / 10  
Delahunt, 1924 Blonde / 11  
Lead Dog, Fade To Orange Wheat / 11

### IPA

Claremont, Pepper & Peaches / 11  
Ketch, Celestial / 11  
Lead Dog, Danskter Double IPA / 12

### SELTZERS & BOOCH

High Noon Seltzer / 10  
Swift, Strawberry Cider / 11  
Kokomo Kombucha / 11

## BY THE GLASS

### RED

Fattoria del Cerro, Chianti / 12  
Frescobaldi, Remole Toscana / 12  
Firesteed, Pinot Noir, Oregon / 13  
Torre Di Luna, Cabernet / 11  
Nieto Senetiner Mendoza, Malbec / 14  
Cusumano, Nero D'avola, Sicilia / 12  
Illuminati, Riparosso, Montepulciano / 15  
Toad Hollow, Merlot, Russian River / 15  
Ted, Red Blend, Lake County / 13

### WHITE

Fleur Du Cap, Chardonnay, S. Africa / 12  
Butternut, Chardonnay / 15  
Fuedi Falanginha / 17  
Nuraghe, Vermentino, Sardegna / 13  
Villa Sparina, Gavi di Gavi / 14  
Ballard Lane, Sauvignon Blanc, CA / 12  
Matteo Braidot, Pinot Grigio, Friuli / 12

### SPARKLING & ROSÉ

La Gioioso Prosecco Rosé Brut / 15  
Republic of Pink, Rosé, Central Coast / 14  
Luca Paretti, Prosecco Brut / 12  
Ruffino, Moscato D'Asti / 13

### PORT

Sandeman Fine Tawney Porto / 9  
Ramos Pinto Porto LBV 15 / 15  
Cockburns Tawny Porto 10 yr / 18