

Prix Fixe Menu



ANTIPASTI

Polpettine di Pollo al Pomodoro con Fagioli

Organic chicken breast meatballs with tomato, and cannellini beans.

Zuppa di Zucca GF V

Pumpkin soup with cannellini beans.

Insalata di Stagione GF

Italian greens with apples, hazelnuts, goat cheese, and EVOO.

PASTA

Spaghettoni con Pomodorino Salernitano V

The classic salerno-style spaghettoni with salerno hills, cherry tomatoes, and basil.

Paccheri della Domenica

Neapolitan-style rigatoni with sausage, lamb, beef, tomatoes, and dried stracciatella cheese.

PESCE E CARNE

Branzino in crosta di Sale Marino GF

San Pietro's Signature Dish: Mediterranean Wild Branzino baked in Sea Salt and Fresh Herbs, served with Grilled Seasonal Vegetables

Galletto Mattone Misticanza di Cicorie GF

Roasted Amish Baby Chicken, with Herbs, Peppercorns and Baby Chicory Medley, Garlic, Hot

Nodino di Vitello Grigliato con Funghi GF

Grilled Veal Chop with Braised Mushrooms, Herbs, and Veal Reduction.

DESSERT

Key Lime Tart

Zesty tart with a buttery crust and creamy key lime filling.

Chocolate Mousse

Velvety-smooth, high quality chocolate dessert that melts in your mouth.

Tiramisu

Classic Italian dessert, layers of ladyfinger biscuits with a coffee infused, creamy mascarpone spread and topped with cocoa powder.

Please select one of each course. Beverages, tax and tip not included, Thank you for dining with us.