



ANTIPASTI

Polpo, Cozze e Cannellini 38

Octopus with Mussels and Cannellini Beans, sauteed with Cherry Tomatoes, Garlic and Herbs.

Frittura di Calamari e Carciofini 38

Pan-fried tenderized Calamari, and Baby Artichokes.

Polpettine di Pollo al Pomodoro con Fagioli 38

Organic Chicken Breast Meatballs with Tomato, and Cannellini Beans.

Carpaccio di Vitello alla Romana 52

Seared Veal Carpaccio with Mushrooms, Spinach, Basil Flavored Primo Sale Cheese, and toasted Hazelnuts.

Carpaccio di Manzo all'Italiana 52

Beef Carpaccio with Arugula, Capers, Pine Nuts, and EVOO.

LE ZUPPE INVERNALI

Zuppa di Zucca Violina 24

Soup of Butternut Squash with Mushrooms, and Parmigiano

Zuppa di Farro 24

Spelt and Winter Vegetable Soup.

Zuppa di Manzo e Vitello 28

Beef and Veal Soup with Baby Kale.

INSALATE

Insalata di Stagione 25

Italian Greens with Apples, Hazelnuts, Goat Cheese, and EVOO.

Insalata di Rucola, Speck, Gorgonzola, e Pera 26

Arugula with Speck, Pear, Gorgonzola Cheese, Candied Walnuts, and EVOO.

Insalata di Radicchio, Indivia, Mandorle, e Arance 26

Radicchio, Endive, Oranges, Almonds, Semi-Soft Pecorino Cheese, and EVOO.

LA PASTA INVERNALE DI SALERNO

Spaghettoni con Pomodorino Salernitano 39

The classic Salerno-style Spaghettoni with Salerno Hills Cherry Tomatoes, and Basil.

Bucatini All' Amatriciana di Mare 48

Bucatini Pasta with home-smoked Swordfish, Tomato, Garlic, Olives, and EVOO.

Gnocchi con Rape e Pomodori Secchi 46

Potato Gnocchi with Leeks, Sun-dried Tomatoes, Rabe, Capers, and Parmigiano Cheese.

Ravioli San Pietro con Burrata Pugliese 48

Ravioli filled with Buffalo Mozzarella, Porcini Mushrooms, Tomato, and Burrata Cheese.

Tagliolini Cacio e Pepe ai Sette Re di Roma 46

Homemade Tagliolini Pasta with 00 Flour, Semolina, Pecorino Cheese, Black Pepper, Garden Onion, Egg Yolk, and smoked Pork Cheek.

Paccheri della Domenica 48

Neapolitan-style Rigatoni with Sausage, Lamb, Beef, Tomatoes, and dried Stracciatella Cheese.

Lagane e Fagioli Piccanti 48

Homemade Pappardelle with Beans, Roman Cauliflower, Italian Pancetta Bacon, Garlic, Parsley, Hot Pepper, and EVOO.

RISOTTI

Risotto con Castagne e Zafferano 46

Risotto with Chestnuts and Saffron, with Veal Reduction, and Parmigiano.

Risotto con Branzino Selvatico e Bottarga di Tonno 52

Risotto with Wild Branzino, Zucchini, and sun-dried Yellowfin Tuna Eggs.

IL PESCE

Branzino in crosta di Sale Marino MP

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

Spigola Cilena con Scarola e Ceci Neri MP

Roasted Wild Chilean Sea Bass with Escarole, and Chickpeas.

Salmone Re' Rosso al Forno MP

Roasted Wild King Red Salmon with Chopped Olives, Capers, Hot Pepper, Asparagus, and EVOO.

IL POLLO

Galletto al Mattone con Misticanza di Cicorie 58

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

Petto di Pollo al Forno con Pastinaca 56

Braised Amish Chicken Breast with a Parsnip Velvet

LE CARNI

Battuta di Vitello all'Agro con Spinaci 62

Thin Veal Scaloppine with Lemon Juice, Spinach, and Capers.

Nodino di Vitello Grigliato con Funghi 78

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

Costata di Manzo al Pepe Rosa MP

Grilled Dry-Aged Ribeye Steak with Sea Salt, Pink Peppercorns, Arugula, and Cherry Tomatoes topped with melted Parmesan Cheese.

Costolette d'Agnello Cacio e Pepe 78

Grilled Rack of Lamb with a Velvet of Pecorino Cheese, Black Pepper, Herbs, Grilled Leeks, Carrots, and Potatoes.

Veal Ossobuco Mediterraneo MP

Veal Shank with Couscous, and melted Parmigiano.

CONTORNI

Scarola Brasata 26

Escarole with Garlic, Pinoli Nuts, Raisins, and EVOO.

Broccoli di Rape Affogati 26

Broccoli Rabe with Garlic, Hot Pepper, and EVOO.

***Cavoletti di Bruxelles 26**

Brussels Sprouts with Hot Pepper, White Onion, Pancetta Bacon, and EVOO.