

# JIM *and* PETE'S

ITALIAN DINING CATERING DELIVERY

## SIDES

<b>MEATBALLS</b> <i>Our signature recipe, 100% beef</i>	<b>7</b>	<b>NECK BONES</b> <i>Slowly braised in red sauce</i>	<b>14</b>
<b>SAUSAGE</b> <i>Mild style</i>	<b>7</b>	<b>POLENTA</b> <i>Creamy Italian style</i>	<b>9</b>
<b>BRACCIOLE</b> <i>Thinly sliced flank steak rolled with bread crumbs, onions, pancetta</i>	<b>15</b>	<b>SPINACH</b> <i>Sautéed with garlic and oil</i>	<b>7</b>
<b>MACARONI &amp; CHEESE</b> <i>Gemelli pasta in creamy four cheese sauce</i>	<b>9</b>	<b>SAUTEED RAPINI</b>	<b>7</b>

## SALADS

<b>SALMON SALAD</b> <i>Grilled salmon over mixed greens with red onion, tomatoes, olives, fontinella cheese and fresh mozzarella. Served with our House dressing</i>	<b>21</b>	<b>SEAFOOD SALAD</b> <i>Chargrilled octopus, calamari, black olives, greens * Add jumbo shrimp - 3 each</i>	<b>23</b>
<b>STEAK SALAD</b> <i>Grilled steak over mixed greens with red onion, tomatoes, olives, fontinella cheese and fresh mozzarella. Served with our House dressing</i>	<b>22</b>	<b>BROCCOLI SALAD</b> <i>Broccoli florets in lemon vinaigrette</i>	<b>12</b>
<b>ANTIPASTO SALAD</b> <i>Salami, pepperoni, mozzarella, ham, capicola, pepperoncini, green and black olives, fresh mozzarella, Swiss cheese on a bed of mixed greens</i>	<b>15</b>	<b>CAPRESE SALAD</b> <i>Vine ripened tomatoes, fresh mozzarella, basil, drizzled with olive oil</i>	<b>12</b>
<b>CHICKEN CAESAR</b> <i>Romaine lettuce topped with grilled chicken breast, parmesan cheese, croutons and creamy Caesar dressing</i>	<b>15</b>	<b>HOUSE SALAD</b> <i>Mixed greens, grape tomatoes and croutons</i>	<b>8</b>
		<b>CALAMARI SALAD (COLD)</b> <i>Fresh poached calamari, black olives, celery, fresh parsley, olive oil, lemon</i>	<b>20</b>
		<b>ARUGULA SALAD</b> <i>Fresh arugula, fontinella cheese, red onion, black olives, roasted red peppers, grape tomatoes and cucumbers tossed in our House dressing</i>	<b>12</b>

## APPETIZER

<b>ANTIPASTO PLATE</b> <i>Selection of imported meats and cheeses over fresh romaine, olives and tomatoes</i>	<b>21</b>	<b>BRUSCHETTA</b> <i>Toasted Italian bread topped with diced tomatoes and fresh basil</i>	<b>10</b>
<b>BAKED CLAMS</b> 1/2 - <b>13</b> FULL - <b>21</b> <i>Our signature baked clams drizzled with house made wine sauce</i>		<b>SMELTS</b>	<b>17</b>
<b>ARTICHOKE CASSEROLE</b> <i>Baked artichoke hearts, olive oil, seasoned bread crumbs</i>	<b>13</b>	<b>MOZZARELLA STICKS</b> <i>Covered in seasoned breadcrumbs and perfectly fried</i>	<b>9</b>
<b>STUFFED ARTICHOKE</b> <i>Steamed whole artichoke, seasoned bread crumbs, melted butter</i>	<b>12</b>	<b>SAUSAGE &amp; PEPPERS</b> <i>Mild Italian sausage, peppers</i>	<b>14</b>
<b>FRIED CALAMARI</b> <i>Wild caught calamari, lightly floured, tangy cocktail sauce, lemon</i>	<b>18</b>	<b>EGGPLANT CONVITO</b> <i>Rolled eggplant stuffed with ricotta</i>	<b>15</b>
<b>GRILLED CALAMARI</b> <i>Baby squid marinated and char grilled</i>	<b>18</b>	<b>CHICKEN TENDERS</b>	<b>13</b>
<b>GRILLED OCTOPUS</b> <i>Fresh octopus, marinated and char grilled</i>	<b>18</b>	<b>RISOTTO BITES</b>	<b>12</b>
		<b>SEAFOOD PLATTER</b> <i>Marinated in our House dressing and perfectly grilled. Includes calamari, octopus, and jumbo shrimp</i>	<b>29</b>

## SANDWICHES

<b>CERTIFIED ANGUS BURGER</b> <i>Char grilled, lettuce, tomato, onion, pickle, sesame bun *American, Swiss, Mozzarella</i>	<b>14</b>	
		<b>15 w/ cheese</b>
<b>RIB-EYE STEAK SANDWICH</b> <i>Grilled or breaded, lettuce, tomato, onion, French bread</i>	<b>20</b>	
<b>EGGPLANT PARMIGIANA SANDWICH</b> <i>Classic style, breaded, marinara, mozzarella, French bread</i>	<b>15</b>	
<b>CHICKEN PARMIGIANA SANDWICH</b> <i>Classic style, breaded, marinara, mozzarella, French bread</i>	<b>16</b>	

## CHICKEN

(PLEASE ALLOW 30 MINUTES FOR BONE IN CHICKEN)

<b>HALF ROASTED CHICKEN</b> <i>Rosemary, garlic, olive oil, roasted potatoes</i>	<b>22</b>
<b>LEMON CHICKEN</b> <i>Lemon, oregano, garlic, olive oil, roasted potatoes</i>	<b>22</b>
<b>CHICKEN VESUVIO</b> <i>Bone-in chicken with peas and Vesuvio potatoes in garlic white wine sauce</i>	<b>22</b>
<b>BREADED CHICKEN</b> <i>Four pieces of battered chicken with fries</i>	<b>20</b>

## BONELESS SKINLESS CHICKEN

<b>CHICKEN FLORENTINE</b> <i>Lightly floured chicken breast sauteed with spinach, olive oil, and lemon over linguine</i>	<b>24</b>
<b>CHICKEN FRANCESE</b> <i>Breaded chicken breast over angel hair pasta in lemon-wine sauce</i>	<b>24</b>
<b>CHICKEN PARMIGIANA</b> <i>Breaded chicken breast baked with mozzarella and marinara served with mostaccioli</i>	<b>24</b>
<b>CHICKEN MARSALA</b> <i>Lightly floured chicken breast sauteed in marsala wine sauce with mushrooms and onions over linguine</i>	<b>24</b>
<b>CHICKEN BOCCONCINO</b> <i>Breaded chicken breast covered in red sauce, pancetta, and fresh mozzarella over angel hair pasta</i>	<b>24</b>
<b>LEMON CHICKEN BREAST</b> <i>Lightly floured chicken breast sauteed with lemon, olive oil, and herbs over linguine</i>	<b>24</b>
<b>ITALIAN CHICKEN</b> <i>Boneless chicken breast sauteed in red wine vinaigrette sauce with roasted red peppers and potatoes</i>	<b>24</b>

## VEAL

<b>VEAL MARSALA</b> <i>Medallions sauteed in marsala wine, mushrooms &amp; onions over linguine</i>	<b>29</b>
<b>VEAL LIMONE</b> <i>Lightly floured medallions sauteed in lemon, herbs, and olive oil with roasted potatoes</i>	<b>29</b>
<b>VEAL PARMIGIANA</b> <i>Breaded medallions baked with mozzarella and red sauce, served with mostaccioli</i>	<b>29</b>
<b>VEAL SORRENTINO</b> <i>Layers of veal and eggplant baked with mozzarella and red sauce, served with rigatoni</i>	<b>29</b>

## FISH

<b>MEDITERRANEAN WHITE FISH</b> <i>Mild whitefish with calamari, cannellini beans, and stewed tomatoes in a light white sauce</i>	<b>25</b>
<b>FRIED LAKE PERCH</b> <i>Coated in seasoned flour, fried and served with roasted potatoes</i>	<b>21</b>
<b>JUMBO FRIED SHRIMP</b> <i>Five breaded and fried jumbo prawns served with fries</i>	<b>25</b>
<b>SALMON</b> <i>Baked Atlantic salmon topped with pesto cream sauce, served with roasted potatoes</i>	<b>26</b>
<b>COD</b> <i>Baked and topped with lemon butter, served with roasted potatoes</i>	<b>24</b>

— est. 1941 —

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ITALIAN DINING — CATERING — DELIVERY

## PIZZA STYLES

	10"	12"	14"	18"
<b>THIN</b> - <i>Our famous recipe from 1941</i>	15	17	18	23
<b>DOUBLE DOUGH</b> - <i>Twice the thickness of our thin crust</i>	17.50	19	21	27
<b>HAND ROLLED</b> - <i>Pizza dough hand rolled to perfection</i>	17.50	19	21	27
<b>PAN</b> - <i>Chicago style pizza</i>	18	22	27	29
<b>STUFFED</b> - <i>Our deep dish pizza topped with an additional layer of dough and pressed into a pizza pie</i>	20	23	27	32

## PIZZA TOPPINGS

EACH ADDITIONAL TOPPING	10" - 2.25	12" - 2.75	14" - 3.25	18" - 3.75		
<b>SAUSAGE</b>	<b>PEPPERONI</b>	<b>MEATBALL</b>	<b>SLICED BEEF</b>	<b>BACON</b>	<b>HAM</b>	<b>RICOTTA</b>
<b>MUSHROOMS</b>	<b>BROCCOLI</b>	<b>GREEN PEPPERS</b>	<b>RED PEPPERS</b>	<b>SPINACH</b>	<b>TOMATO</b>	<b>FONTINELLA CHEESE</b>
<b>BLACK OLIVES</b>	<b>GREEN OLIVES</b>	<b>FRESH GARLIC</b>	<b>HOT PEPPERS</b>	<b>ANCHOVIES</b>	<b>PINEAPPLE</b>	<b>ONIONS</b>

## SPECIALTY PIZZAS

10" - 19	12" - 22	14" - 24	18" - 30
<b>SUPER</b> <i>Sausage, pepperoni, onion, mushroom, green pepper, black olives, sliced beef, bacon and fresh garlic</i>	<b>SIGNATURE</b> <i>Spinach, artichoke heart, red pepper, fresh garlic and fontinella cheese</i>	<b>VEGGIE</b> <i>Mushroom, green pepper, sliced tomato, broccoli, spinach, black olives and fresh garlic</i>	

## HOUSE MADE PASTAS AND RISOTTO

PENNE - RIGATONI - LINGUINE - CAPELLINI - SPAGHETTI - FETTUCCINE

AGLIO E OLIO - 18

MARINARA - 17

ARRABIATA - 18

MEAT - 18

ALFREDO - 18

VODKA - 19

### LOBSTER RAVIOLI

*With rich creamy pesto sauce*

24

### LINGUINE CALAMARI

*In red sauce, one of our family favorites!*

25

### STUFFED SHELLS

*Large pasta shells filled with creamy ricotta*

19

### RAVIOLI

*Meat or Cheese in marinara sauce*

20

### RISOTTO OF THE DAY

*Ask your server for today's risotto*

23

### BLACK INK PASTA PESCE

*Squid ink pasta in white wine sauce with assorted seafood*

29

### CHICKEN BROCCOLI ALFREDO

*Chicken breast and fresh broccoli in alfredo sauce over fettuccine*

22

### GNOCCHI WITH VODKA

*Ricotta dumplings covered in creamy vodka sauce*

22

### GIANT FRESH RIGATONI

*Ricotta, spinach, pignoli nuts and aglio sauce*

23

### TORTELLINI FLORENTINE

*Spinach and plum tomatoes in creamy sauce topped with melted mozzarella*

24

### CLASSIC RED/WHITE CLAM

*Our family's recipe. Linguine with fresh clams, white wine, parsley, garlic, creamy sauce*

23

### PASTA RIVERA

*Spaghetti in spicy arrabiata, fresh tomato, and mozzarella. Choice of chicken or sausage.*

21

### PASTA AND PEAS

*Elbow macaroni in a light broth with onions, peas and fresh basil*

20

### LASAGNA

*Wide noodles layered with ricotta and mozzarella and baked.*

*Choice of marinara or meat sauce.*

21/22

### BAKED ZITI

*Bolognese sauce, ground beef, melted mozzarella*

22

### GIOVANNE AND SHRIMP

*Fresh sautéed vegetables in light red wine sauce over linguine pasta*

26

## SPECIALTIES

TRIBE ..... Over pasta 20

NECK BONES ..... With a side of pasta 21

BBQ RIBS ..... Tender and meaty served with fries ..... 1/2 — 18 ..... FULL — 25

ESCAROLE AND BEANS ..... Sautéed savory escarole with garlic, olive oil and cannellini beans ..... 19

EGGPLANT PARMIGIANA ..... Thinly sliced, battered eggplant baked in marinara and mozzarella ..... 20

PEPPER STEAK ..... A House favorite! Thinly sliced flank steak simmered with peppers and onions in a savory sauce, served over risotto ..... 28

STEAK VESUVIO ..... Prime ribeye in white wine sauce with peas and vesuvio potatoes ..... 28