

APPETIZERS

Cold

NOVA SCOTIA SMOKED SALMON 13.50

Served with appropriate condiments:

Red Onions, Capers, Chopped Egg, Toast Points

LOBSTER COCKTAIL 17.95

Served with Cocktail, Remoulade and Fresh Lemon

JUMBO SHRIMP OR CRAB COCKTAIL 14.50

Served with Harlequin Sauce

PÂTÉ DE MAISON 11.95

En Croute with Loganberry Sauce

A SEAFOOD MEDLEY 15.95

A trio of Lobster Medallions, Crab Legs, and Jumbo Shrimp

Hot

COQUILLES ST. JACQUES 12.95

Tender Bay Scallops Blended with Chardonnay Wine and Cream Sauce

MUSSELS MARINIÈRE 11.95

Gently Steamed with Chablis Wine Fresh Marinara Sauce

ESCARGOTS À LA BOURGUIGNONNE 11.00

Herbed Garlic Butter

SCAMPI DU CHEF 15.00

Jumbo Shrimp sautéed with Chablis Wine, Butter, Dijon and Chives

QUENELLES OF SOLE NANTUA 12.50

Tender Dumplings made with Mousseline of White Fish Sauce Nantua

SOUPS

BISQUE DE LOBSTER 7.50

Served with Fresh, Diced Lobster

FRENCH ONION GRATINEE 8.50

Topped with Swiss Gruyere & Parmesan Cheese

SALADS

HEARTS OF ROMAINE 8.25

Tender Leaves with Choice of Dressings GREEN GODDESS SALAD 10.25
Our Own House Prepared Dressing

CAESARS SALAD 9.50 PER PERSON

The Classic HOT SPINACH SALAD 11.50 PER PERSON
Hot bacon dressing

PIETRO'S MEDITERRANEAN MÉLANGE 12.50 PER PERSON

Romaine and Assorted Seafood

ENTRÉES

From the Sea

WHOLE DOVER SOLE 36.00

Meunière or Amandine

GRILLED SALMON 28.00

Basil Butter

SAUTÉED SWORDFISH 27.00

Green Peppercorn Sauce

BROILED LOBSTER TAIL 56.95

Herb Lemon Butter

Poultry

CHICKEN KIEV 29.00

Fresh Breast of Chicken and Wild Rice

ROASTED DUCKLING 28.25

A la Orange or Montmorency and Wild Rice

BROILED FRESH BREAST OF CHICKEN 24.00

Marinated with Fresh Herbs

COQ AU VIN DU CHAMBERTIN

50.00 FOR TWO

Pommes Anglaise (allow 45 minutes to prepare)

Veal

VEAL PICCATA 30.50

Sauteed with Butter, White Wine, Capers and Fresh Lemon

VEAL SORRENTINO 33.50

Breaded then sautéed with Arugula, Tomatoes, and Red Onions

VEAL FRANCAISE 32.00

Dipped in Egg, Parmesan Cheese with a Lemon Butter Sauce, White Wine

VEAL A LA PIETRO'S 34.00

Veal Scallopine with Pâte, Sauce Périgourdine, and Garnished with Wild Mushrooms

VEAL MARSALA 31.00

Sautéed with Butter and Fresh Mushrooms in Marsala Wine Sauce

VEAL SALTIMBOCCA 32.50

Sautéed and Seasoned with Fresh Sage and Imported Prosciutto Ham

Viandes

TOURNEDOS ROSSINI 37.00

Twin filets, Foie Gras, Périgourdine sauce

STEAK DIANE 37.00

The classic, prepared tableside

CHARBROILED N.Y. STEAK 32.00

Beurre Maitre d'hôtel

BROILED DOUBLE N.Y. SIRLOIN 64.00 FOR TWO

DOUBLE CUT LAMB CHOPS 36.00

Vert-pré

FILET MIGNON 33.00

Aux champignons

CHÂTEAUBRIAND 72.00 FOR TWO

Bouquetiere

ROASTED RACK OF LAMB 72.00 FOR TWO

Printanière

DESSERTS FOR TWO

CHERRIES JUBILEE

BANANAS FOSTER

Prepared tableside for two 20.00

DESSERTS

PIETRO'S CRESPELLE FLAMBE AU COINTREAU 11.50

TIRAMISU VENEZIANO 9.50

PROFITEROLES AU CHOCOLAT 8.75

ASSORTED ICE CREAMS OR SORBETS 7.50

TARTUFO 8.50

ABBY SPECIAL 9.50

CAFES

ESPRESSO 4.25

CAFÉ 4.00

ASSORTED SELECTION OF TEAS 4.00