

A warm-toned photograph of a courtyard. On the left, a large, ornate classical column stands prominently. The background features a building with a series of arches and a stone bridge-like structure. The overall atmosphere is serene and historical.

Pinelli's Cucina
Slatersville

Appetizers

Fried Calamari \$8

Tender crispy squid rings tossed with your choice of sauce.

alla mama-hot pepper rings & garlic champagne butter sauce.

giovanni-red roasted peppers, scallions & garlic butter soy sauce.

arrabbiata-hot peppers rings, black olives & spicy plum tomato sauce.

balsamico-hot pepper rings & sweet balsamic reduction.

Mussels Zuppa \$8

Fresh Prince Edward Island mussels sauteed with Bermuda onions, scallions, black olives and tomatoes in your choice of red, white or green sauce, served with garlic bread.

Clams Zuppa \$10

Fresh steamed littlenecks in your choice of red, white or green seafood broth, served with garlic bread.

Old Fashioned Garlic Bread \$5

Slices of fresh Italian bread brushed with garlic butter and toasted until golden brown.

Mozzarella Triangles \$7

Homemade fried mozzarella cheese, served over a bed of our plum tomato pomodoro sauce.

Seafood Stuffed Mushrooms \$7

Fresh mushroom caps filled with a Ritz cracker crumb, seafood and butter stuffing, finished with a creamy Mornay sauce.

Bruschetta of the Day \$8

Chef's choice.

Clams Casino \$8

Fresh littlenecks topped with Ritz cracker crumbs and bacon then baked to perfection.

Insalata

House Salad \$5

Fresh greens topped with shredded carrots, tomatoes, cucumbers, kalamata olives and homemade garlic foccacia croutons.

Caesar Salad \$6

Crisp romaine lettuce tossed with our tangy caesar dressing, topped with homemade garlic foccacia croutons, sprinkled with Romano cheese.

Chopped Salad \$8

Mixed greens topped with chopped green and black olives, hot pepper rings, sharp provolone cheese, ham, cappicola, prosciutto, tomatoes, cucumbers and red onion, finished with our house balsamic vinaigrette.

Caprese Salad \$8

Fresh mozzarella cheese, basil and ripened garden tomatoes, served over a bed of greens, drizzled with extra virgin olive oil and sweet balsamic reduction.

Antipasta \$10

A traditional Italian classic of imported cold cuts, aged provolone cheese and marinated vegetables.

Add Chicken...\$4

Shrimp...\$5

Steak...\$6

Pasta

Tortellini Carbonara \$15

Fresh cheese tortellini, creamy house alfredo sauce, sauteed pancetta, mushrooms and sweet peas, topped with mozzarella cheese and Ritz cracker crumbs.

Pesto Tortellini \$14

Cheese tortellini, diced tomatoes and black olives, finished in a fresh basil pesto cream sauce.

Papardelle "Poor Man's Pasta" \$16

Braised veal, beef and sausage in a savory red tomato sauce tossed with wide hand-cut noodles.

Lobster Ravioli \$18

Jumbo lobster ravioli topped with shrimp and tomatoes, finished in our house pink vodka cream sauce.

Pasta Romana \$14

Sauteed spinach, roasted red peppers, portobello mushrooms and artichoke hearts tossed in a white wine and garlic butter sauce, finished with a hint of sambuca, served over your choice of pasta.

Cavatelli & Broccoli Aglio Olio \$14

Fresh broccoli florets and black olives sauteed in a light aglio olio sauce tossed with cavatelli and finished with Romano cheese.

Penne Pink Vodka \$14

Penne pasta tossed in our homemade pink vodka cream sauce.

Add Chicken...\$4

Shrimp...\$5

Old World Favorites

Pasta With House Gravy \$9

Your choice of penne, rigatoni, linguine or cappalini topped with our house gravy.

*Add (2) meatballs or (2) sausages: Add...\$3

Lasagna \$14

Tender pasta sheets topped with ground meat, mozzarella cheese, a blend of fresh herbs, creamy ricotta cheese and house gravy, baked to perfection then finished with Romano cheese, served with crispy garlic bread.

Cheese Ravioli \$12

Jumbo cheese ravioli topped with our house gravy.

Parmesan:

Eggplant \$13

Breaded Chicken Cutlet \$14

Breaded Veal Cutlet \$17

Topped with our house gravy and melted mozzarella cheese, served with your choice of pasta.

Fettucine Alfredo \$13

Fresh fettucine noodles simmered with cream, butter and Romano cheese.

Marsala

Chicken \$15

Veal \$18

Pan-seared with sauteed fresh mushrooms and scallions in a marsala wine demi. Served with pasta or potato & vegetable.

Carne

All sirloin dishes are served with pasta or potato & vegetable.

New York Sirloin \$18

Grilled 14 oz. sirloin cooked to your liking, topped with your choice of sauce.

Alla Mama \$20

Fresh sauteed mushrooms in a white wine & garlic butter sauce.

Alla Papa \$20

Fresh sauteed mushrooms and hot pepper rings in a white wine & garlic butter sauce.

Pizzaiola \$20

Fresh herbs, oregano and plum tomato sauce.

Florentine \$20

Sauteed spinach, tomatoes and mozzarella cheese, finished in a light lemon & garlic cream sauce.

Polla

Tuscan Chicken \$15

Marinated chicken tenders tossed with sauteed spinach, red roasted peppers, cannalini beans and sausage in a plum tomato sauce, finished with a sprinkle of Asiago cheese, served over penne pasta.

Chicken Casa Linga \$15

Lightly breaded chicken cutlet topped with eggplant, ricotta cheese mixture and mozzarella cheese, baked to perfection then finished with our house gravy, served with your choice of pasta or potato & vegetable.

Portofino Chicken \$16

Marinated roasted chicken tenders tossed with shrimp, tomatoes, asparagus spears and white mushrooms, finished in a pink aioli, served over linguine.

Chicken Francais \$14

Pan-fried egg battered chicken breast deglazed with sherry wine, finished in a light lemon butter sauce with a touch of cream, served with pasta or potato & vegetable.

Chicken Cacciatore \$14

Roasted chicken tenders, sauteed onions, peppers, mushrooms and fennel seed in a savory red sauce, served over penne pasta.

Polenta Arrustica \$16

Parmesan-encrusted chicken tenders served over a bed of polenta filled with prosciutto, sausage, spinach, sundried tomatoes, scallions and mozzarella cheese, finished in a plum tomato pomodoro sauce.

Pesto Chicken \$16

Grilled chicken breast topped with sliced eggplant, spinach, tomato and mozzarella cheese, finished in a creamy pesto sauce, served with pasta or potato & vegetable.

Chicken Florentine \$16

Roasted chicken tenders sauteed with spinach, tomatoes and prosciutto in a lemon & garlic cream sauce baked with mozzarella cheese, served over penne pasta.

Polla Fresca \$15

Marinated roasted chicken tenders tossed with artichoke hearts, white & portobello mushrooms, red roasted peppers and spinach in a white wine and chicken stock reduction, finished with a drizzle of truffle oil. Served with pasta or potato & vegetable.

Chicken Scallopine \$15

Pan-seared chicken breast topped with prosciutto, finished in a light lemon butter caper sauce, served with pasta or potato & vegetable.

Pesce

Baked Scrod \$14

Baked scrod fillet topped with Ritz cracker crumbs, served with pasta or potato & vegetable.

Baked Scrod Florentine \$16

Baked scrod fillet topped with spinach, tomatoes and mozzarella cheese, finished in a light lemon butter sauce, served with pasta or potato & vegetable.

Seafood Ragusa \$19

Fresh mussels, clams and shrimp accompanied by sausage, chicken, cannalini beans, prosciutto and black olives, finished in a savory red broth, served over ditilini pasta.

Shrimp Scampi \$16

Tender shrimp and sauteed primavera vegetables, finished in a fresh garlic & herb scampi sauce, served over linguine.

Shrimp Roma \$16

Sauteed shrimp, red roasted peppers, artichoke hearts and spinach, finished in a garlic butter sauce, served over linguine.

Frutti di Mare \$20

Sauteed shrimp, clams, mussels and cod simmered in a red or white seafood sauce, served over linguine.

Cucina Clam Sauce \$15

Fresh littlenecks mixed with garlic and herbs in a red or white seafood sauce, served over linguine.

Open-Faced Seafood Ravioli \$19

Fresh pasta sheets topped with scallops, shrimp, cod and ricotta cheese blend, finished in our pink vodka cream sauce.

Cedar Plank Salmon \$16

Fresh salmon fillet rubbed with house spice baked on a cedar shingle, finished in a beurre blanc, served with pasta or potato & vegetable.

Pesto Salmon \$16

Fresh salmon fillet topped with a pesto cream sauce, served with pasta or potato & vegetable.

Vitella

Veal Valdostano \$18

Breaded veal cutlet topped with prosciutto and mozzarella cheese, finished in a mushroom marsala sauce, served with pasta or potato & vegetable.

Veal Casa Linga \$18

Breaded veal cutlet topped with sliced eggplant, ricotta cheese mixture and mozzarella cheese, finished with our house gravy, served with pasta or potato & vegetable.

Veal Florentine \$18

Breaded veal cutlet topped with spinach, tomatoes and mozzarella cheese, finished in a light lemon butter wine sauce, served with pasta or potato & vegetable.

Veal Scallopine \$18

Pan-seared veal topped with prosciutto, finished in a lemon butter caper sauce, served with pasta or potato & vegetable.

Veal Francais \$18

Tender pieces of veal scallopine egg battered then pan fried, deglazed with sherry wine and finished in a lemon butter sauce with a touch of cream, served with pasta or potato & vegetable.

Executive Chef Robert "Bobby" LaMoia

* Consumer Advisory

All meals are prepared to order. Consumers are recommended seafood and other food from animals be thoroughly cooked. Partially cooked food can increase the risk of food born illness.

20% gratuity added for parties of 8 or more.

White Wines

| | Glass | Bottle |
|-------------------------------------|--------------|--------|
| <i>Crisp Dry White Wines</i> | | |
| Principato Pinot Grigio | 6 | 22 |
| Montevina Pinot Grigio | 7 | 26 |
| Ca Montini Pinot Grigio | (1/2 bottle) | 22 |
| Feudi di San Gregoria Greco di Tufo | | 32 |
| Santa Margarita Pinot Grigio | | 42 |
| <i>Smooth Medium Bodied Whites</i> | | |
| Blue Fish Riesling | 6 | 22 |
| Banrock Station Chardonnay | 6 | 22 |
| Trinchera Sauvignon Blanc | 7 | 26 |
| Eline Vaigner | 9 | 34 |
| St. Supery Sauvignon Blanc | (1/2 bottle) | 18 |
| Oyster Bay Sauvignon Blanc | | 32 |
| <i>Full - Bodied Whites</i> | | |
| Hess Select Chardonnay | 8 | 30 |
| Kendall-Jackson Chardonnay | (1/2 bottle) | 18 |
| Rosemount Show Reserve Chardonnay | | 30 |
| Treanna White | | 39 |
| <i>Blush Wines</i> | | |
| Montevina White Zinfandel | 6 | 22 |

Red Wines

| | | |
|---|--------------|----|
| <i>Smooth Medium Bodied Red</i> | | |
| Goats do Raam Red | 6 | 22 |
| Bagle Merlot | 7 | 26 |
| Robert Mondavi "Private Selection" Cabernet Sauvignon | 7 | 26 |
| Castle Rock Pinot Noir | 8 | 30 |
| Steele Pinot Noir | (1/2 bottle) | 24 |
| Bertani Valpolicella | | 38 |
| Robert Mondavi "Caneros" Pinot Noir | | 38 |
| <i>Spicy Reds</i> | | |
| Penfolds "Rawsons Retreat" Shiraz Cabernet | 6 | 22 |
| Straccali Chianti | 6 | 22 |
| Rolling Shiraz | 7 | 28 |
| Rodney Strong Zinfandel | 8 | 30 |
| Fanterutoli Chianti Classico | (1/2 bottle) | 29 |
| Rosemount Estate Shiraz | | 28 |
| Ruffino Chianti Tan Label | | 38 |
| <i>Full Bodied Reds</i> | | |
| Sterling Merlot | 8 | 30 |
| Hess Select Cabernet Sauvignon | 10 | 38 |
| St. Supery Merlot | (1/2 bottle) | 22 |
| Clos du Val Cabernet Sauvignon | (1/2 bottle) | 26 |
| Montes "Alpha" Cabernet Sauvignon | | 37 |
| Murphy Goode "Liars Dice" Zinfandel | | 35 |
| Chateau St Michelle Merlot | | 38 |

Sparkling Wines

| | | |
|----------------------------|---------|----|
| Freixenet Brut | (split) | 6 |
| Piper Heidsieck Brut | (split) | 12 |
| Moet et Chandon White Star | | 60 |