

SHAREABLES

FRITTO MISTO \$25 ★

CRISPY BLACK TIGER SHRIMP & SQUID, PEPPERONCINI, FRIED HERBS, CHIPOTLE, FRESH LEMON

SPINACH DIP \$18

SPINACH, GRANA PADANO, CHEDDAR, MOZZARELLA, MONTEREY JACK, VALENTINA'S, CRISPY PITA & TORTILLA CHIP MIX

CHICKEN FINGERS \$15

PANKO CRUST CHICKEN & HONEY DILL DIP

PETTY NACHOS \$21

MOZZARELLA & MARBLE CHEESE, SALSA, GREEN ONION, BLACK OLIVES, SOUR CREAM, PICKLED HOT PEPPERS, CILANTRO, TAJIN

ADD GUACAMOLE, CHICKEN BREAST, OR BEEF \$8

CARPACCIO \$25 ★

AAA BEEF TENDERLOIN DIJON AIOLI, PICKLED CIPPOLINI, FRIED CAPERS, TRUFFLE PARM, FRESH PARSLEY, ROSEMARY & GARLIC FLATBREAD

PADRÓN PEPPERS \$16

PECORINO CHEESE, CHARRED RED PEPPER AIOLI, FRESH LIME

BRUSSELS SPROUTS \$13 🌱

POMEGRANATE, FETA & BALSAMIC REDUCTION

PARM FRIES \$11 🌱

PARMESAN CHEESE, THYME, ROASTED GARLIC TRUFFLE AIOLI

WINGS \$21 🌱

HONEY BAY, ITALIAN DRY RUB, OR BUFFALO SERVED WITH FRIES

SALADS & SANDWICHES

BISTRO BURGER \$20

BAKERY BUN, SMOKED CHEDDAR, CARAMELIZED ONION, DIJON MAYO, BOSTON BIBB, PICKLES, SERVED WITH FRIES

WEDGE \$17 ★

ICEBERG & BABY GEM WEDGES, SEMI-CURED TOMATO, CRISPY BACON, FETA, ORGANIC OLIVE OIL, CHIVES CREAMY MUSTARD PEPPER DRESSING

BURRATA & MORTADELLA \$20

FRESH BURRATA, MORTADELLA, PISTACHIO SEMI-CURED TOMATO, HERB PESTO, HOUSE-MADE FOCACCIA

CLASSIC CAESAR \$16

FOCACCIA CROUTONS, GRANA PADANO, LEMON, CLASSIC CAESAR DRESSING

ADD CHICKEN BREAST OR BACON TO ANY SALAD FOR \$8

TEMPURA SHRIMP ROLL \$19

BLACK TIGER SHRIMP, CELERY, ICEBERG SLAW, SPICY MAYO, CHIVES, FRESH BRIOCHE BUN

POWER BOWL \$17

RED & WHITE QUINOA, SPINACH YOUNG KALE, CHERRY TOMATOES, CUCUMBER, YUZU CHILI, AVOCADO, FRESHLY GRATED PECORINO

PIZZA

MARGHERITA \$22

SAN MARZANO TOMATO SAUCE, STRACCIATELLA CHEESE, FRESH BASIL

NEW YORK CHEESE \$22

SAN MARZANO TOMATO SAUCE, SHREDDED FONTINA, BUFFALO MOZZARELLA, GRATED PARMESAN, DRIED OREGANO, CHOPPED GARLIC

SOPPRESSATA \$24

SAN MARZANO TOMATO SAUCE, BUFFALO MOZZARELLA, HABANERO HONEY, SOPPRESSATA SALAMI

PEPPERONI \$24

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, EZZO PEPPERONI

RIGATONI \$24 ★

VODKA SAUCE, FIOR DI LATTE, RED CHILI, PARSLEY

MEAT LOVERS \$24

SAN MARZANO TOMATO SAUCE, SOPPRESSATA, BACON, SPICY SAUSAGE, ARTICHOKE, BLACK OLIVES, MUSHROOMS, BUFFALO MOZZARELLA

MORTADELLA \$24 ★

CHARRED RED PEPPER & TOMATO SAUCE, BUFFALO MOZZARELLA, FIORE DE LATTE, CRISPY MORTADELLA, WILDFLOWER HONEY, PICKLED LONG ITALIAN HOT PEPPERS, BASIL

DIPS \$2

RANCH, BUFFALO, HABANERO HONEY, GARLIC, TRUFFLE AIOLI

GLUTEN FREE



HOUSE FAVOURITES ★

@PETTYCASHTO

CURATED BY CHEF UMBERTO ACETO