

*Welcome to Petrillo's*  
"Quality and Freshness is Our Signature"

*Antipasti*

<b>Petrillo Calamari</b> <i>Deep fried calamari in a white wine sage hot cherry pepper sauce</i>	<b>12.95</b>
<b>Fried Calamari</b> <i>Deep fried calamari served with our homemade marinara sauce</i>	<b>10.95</b>
<b>Broccoli di Rabbe Soffrite</b> <i>Broccoli rabbe sautéed with extra virgin olive oil, garlic and pecorino cheese</i>	<b>9.95</b>
<b>Cozze con Vino</b> <i>Mussels sautéed with garlic, fresh tomato, garlic light tomato sauce</i>	<b>9.95</b>
<b>Toasted Ravioli</b> <i>Fried cheese ravioli served with our homemade marinara sauce</i>	<b>8.95</b>
<b>Bruschetta</b> <i>Toasted tuscan bread topped with marinated tomatoes, fresh mozzarella and balsamic reduction</i>	<b>8.95</b>
<b>Eggplant Rollatini</b> <i>Breaded Eggplant rolled with fresh ricotta and mozzarella, topped off with marinara sauce</i>	<b>8.95</b>
<b>Vongole</b> <i>Little neck clams, garlic white wine</i>	<b>12.95</b>
<b>Mushroom Ravioli</b> <i>Pancetta cream sauce</i>	<b>9.95</b>
<b>Shrimp Bruschetta</b> <i>Shrimp sautéed with artichokes, fresh tomatoes, garlic, wine over toasted Tuscan bread</i>	<b>12.95</b>

*Insalata*

<b>Antipasto</b> <i>Prosciutto, salami, fresh mozzarella cheese, roma tomatoes, olive, roasted red peppers and onions</i>	<b>14.95</b>
<b>Della Casa</b> <i>Mixed greens, red onions, olives, tomatoes, peppers, radicchio and shaved pecorino cheese</i>	<b>6.95</b>
<b>Caesar</b> <i>Romaine lettuce, seasoned crouton, shaved parmesan cheese tossed in homemade dressing</i>	<b>6.95</b>
<b>Caprese Salad</b> <i>Fresh mozzarella, roma tomatoes, basil, extra virgin olive oil, balsamic reduction</i>	<b>8.95</b>
<b>Zuppa</b> <i>Homemade soup of the day</i>	<b>cup 3.95    bowl 6.95</b>

*\*Salads are also available family style. Please ask your server\**

## *Pasta*

<b>Fusilli Avellinese</b>	<b>18.95</b>
<i>Homemade fusilli pasta, sweet sausage, broccoli rabbe and roasted red peppers tossed in garlic and olive oil</i>	
<b>Ziti con Pollo</b>	<b>15.95</b>
<i>Ziti, chicken medallions, broccoli and freshly diced tomatoes sautéed in a garlic white wine sauce</i>	
<b>Petrillo Fusilli</b>	<b>16.95</b>
<i>Homemade fusilli pasta tossed with baby spinach, fresh tomatoes, mozzarella, mushrooms, garlic and olive oil</i>	
<b>Ravioli di Aragosto</b>	<b>21.95</b>
<i>Ravioli stuffed with lobster served in a vodka pink cream sauce</i>	
<b>Gnocchi Copari</b>	<b>15.95</b>
<i>Potato gnocchi served in a spicy pomodoro sauce</i>	
<b>Amatricana</b>	<b>19.95</b>
<i>Ziti pasta, shrimp, pancetta in a spicy tomato basil sauce and topped with fresh mozzarella</i>	
<b>Bella Napoli</b>	<b>15.95</b>
<i>Ziti, breaded chicken, prosciutto, peas and mushrooms in a tomato cream sauce</i>	
<b>Linguini Vongole</b>	<b>18.95</b>
<i>Sauteed little neck clams tossed with linguini available in a red or white sauce</i>	
<b>Spaghetti Carbonara</b>	<b>15.95</b>
<i>Spaghetti sautéed with pancetta, eggs, romano cheese light cream sauce</i>	
<b>Fusilli al Forno</b>	<b>16.95</b>
<i>Baked fusilli with ricotta, mozzarella and marinara sauce</i>	
<b>Pasta Bolognese</b>	<b>18.95</b>
<i>Your choice of pasta in a traditional meat ragu</i>	

## *Sides*

<b>Vegetable Risotto</b>	<b>6.95</b>
<b>Sauteed Spinach</b>	<b>5.95</b>
<b>Mixed Vegetables</b>	<b>5.95</b>
<b>Meatballs</b>	<b>2.00 ea.</b>
<b>Sausages</b>	<b>3.00 ea.</b>
<b>Homemade Fusilli Pasta</b>	<b>3.00</b>

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

\*Before placing your order please inform your server if a person in your party has a food allergy

\*18% gratuity will be added for parties of 8 or more

## *Secondi*

<b>Pollo alla Linda</b>		<b>16.95</b>
<i>Sauteed chicken, artichoke hearts, mushrooms, peppers in a lemon cream sauce</i>		
<b>Pollo Caprese</b>		<b>18.95</b>
<i>Sauteed chicken topped with fresh mozzarella cheese in a fresh tomato basil sauce</i>		
<b>Pollo Mattone</b>		<b>19.95</b>
<i>Bone in marinated chicken breast, baked in its own juices "al mattone" under a brick, with fresh herbs and cherry tomatoes</i>		
<b>Pollo or Vitello Parmigiana</b>	<b>pollo 16.95 vitello 19.95</b>	
<i>Your choice of breaded chicken or veal cutlets, pomodoro sauce and mozzarella served with pasta</i>		
<b>Pollo or Vitello Saltimbocca</b>	<b>pollo 18.95 vitello 21.95</b>	
<i>Your choice of chicken or veal layered with prosciutto and mozzarella cheese in a mushroom marsala wine sauce</i>		
<b>Vitello Bragiolitini</b>		<b>19.95</b>
<i>Breaded veal stuffed with prosciutto, mozzarella cheese, garlic rolled then pan fried in a mushroom red sauce</i>		
<b>Vitello or Pollo Francesca</b>	<b>pollo 18.95 vitello 21.95</b>	
<i>Your choice of veal or chicken scallopini, egg dipped, artichoke hearts in a lemon white wine sauce</i>		
<b>Vitello or Pollo Marsala</b>	<b>pollo 16.95 vitello 19.95</b>	
<i>Your choice of veal or chicken scallopini sautéed with mushrooms and prosciutto in a marsala wine sauce</i>		
<b>Petrillo's Marinated Steak Tips</b>		<b>19.95</b>
<i>House marinated steak tips served over vegetable parmesean cheese risotto</i>		
<b>Chef's Special</b>		<b>23.95</b>
<i>Chicken, Veal and Shrimp in a roasted shallot ,cherry tomato veal reduction sauce served with mushroom ravioli</i>		
<b>Frutti di Mare</b>		<b>27.95</b>
<i>Clams, mussels, shrimp and calamari cooked in a tomato seafood broth served over linguini</i>		
<b>Haddock Carciofi</b>		<b>21.95</b>
<i>Baked haddock with artichokes, asparagus and cherry tomatoes in a garlic, white wine sauce</i>		
<b>Shrimp Positano</b>		<b>22.95</b>
<i>Pan seared jumbo shrimp in a scampi sauce served with baby spinach, parmesean cheese risotto</i>		

*All entrees served with pasta or potato and vegetable of the day, unless otherwise noted.  
Homemade fusilli pasta add \$3.00*