

— est. 1941 —

JIM *and* PETE'S

ITALIAN

SIDES

MEATBALLS

Our signature recipe, 100% beef

SAUSAGE

Mild style

BRACCIOLE

Thinly sliced flank steak rolled with bread crumbs, onions, pancetta

MACARONI & CHEESE

Gemelli pasta in creamy four cheese sauce

NECK BONES

Slowly braised in red sauce

SPINACH

Sautéed with garlic and oil

SAUTEED RAPINI

SALADS

SALMON SALAD

Grilled salmon over mixed greens with red onion, tomatoes, olives, fontinella cheese and fresh mozzarella. Served with our House dressing

STEAK SALAD

Grilled steak over mixed greens with red onion, tomatoes, olives, fontinella cheese and fresh mozzarella. Served with our House dressing

ANTIPASTO SALAD

Salami, pepperoni, mozzarella, ham, capicola, pepperoncini, green and black olives, fresh mozzarella, swiss cheese on a bed of mixed greens

CHICKEN CAESAR

Romaine lettuce topped with grilled chicken breast, parmesan cheese, croutons and creamy Caesar dressing

SEAFOOD SALAD

Chargrilled octopus, calamari, black olives, greens
*Add jumbo shrimp - 3 each

BROCCOLI SALAD

Broccoli florets in lemon vinaigrette

CAPRESE SALAD

Vine ripened tomatoes, fresh mozzarella, basil, drizzled with olive oil

HOUSE SALAD

Mixed greens, grape tomatoes and croutons

CALAMARI SALAD (COLD)

Fresh poached calamari, black olives, celery, fresh parsley, olive oil, lemon

ARUGULA SALAD

Fresh arugula, fontinella cheese, red onion, black olives, roasted red peppers, grape tomatoes and cucumbers tossed in our House dressing

APPETIZER

ANTIPASTO PLATE

Selection of imported meats and cheeses over fresh romaine, olives and tomatoes

BAKED CLAMS

Our signature baked clams drizzled with house made wine sauce

ARTICHOKE CASSEROLE

Baked artichoke hearts, olive oil, seasoned bread crumbs

STUFFED ARTICHOKE

Steamed whole artichoke, seasoned bread crumbs, melted butter

FRIED CALAMARI

Wild caught calamari, lightly floured, tangy cocktail sauce, lemon

GRILLED CALAMARI

Baby squid marinated and char grilled

GRILLED OCTOPUS

Fresh octopus, marinated and char grilled

BRUSCHETTA

Toasted Italian bread topped with diced tomatoes and fresh basil

SMELTS

MOZZARELLA STICKS

Covered in seasoned breadcrumbs and perfectly fried

SAUSAGE & PEPPERS

Mild Italian sausage, peppers

EGGPLANT CONVITO

Rolled eggplant stufed with ricotta

CHICKEN TENDERS

RISOTTO BITES

SEAFOOD PLATTER

Marinated in our House dressing and perfectly grilled. Includes calamari, octopus, and jumbo shrimp

SANDWICHES

CERTIFIED ANGUS BURGER

Char grilled, lettuce, tomato, onion, pickle, sesame bun
*American, Swiss, Mozzarella

RIB-EYE STEAK SANDWICH

Grilled or breaded, lettuce, tomato, onion, French bread

EGGPLANT PARMIGIANA SANDWICH

Classic style, breaded, marinara, mozzarella, French bread

CHICKEN PARMIGIANA SANDWICH

Classic style, breaded, marinara, mozzarella, French bread

CHICKEN BONE-IN

(PLEASE ALLOW 30 MINUTES FOR BONE IN CHICKEN)

ROASTED CHICKEN

Half-cut, Rosemary, garlic, olive oil, roasted potatoes

LEMON CHICKEN

Half-cut, Lemon, oregano, garlic, olive oil, roasted potatoes

CHICKEN VESUVIO

Half-cut, bone-in chicken with peas and Vesuvio potatoes in garlic white wine sauce

BREADED CHICKEN

Four pieces of battered chicken with fries

VEAL

VEAL MARSALA

Medallions sauteed in marsala wine, mushrooms & onions over linguine

VEAL LIMONE

Lightly floured medallions sauteed in lemon, herbs, and olive oil with roasted potatoes

VEAL PARMIGIANA

Breaded medallions baked with mozzarella and red sauce, served with mostaccioli

VEAL SORRENTINO

Layers of veal and eggplant baked with mozzarella and red sauce, served with rigatoni

BONELESS SKINLESS CHICKEN

CHICKEN FLORENTINE

Lightly floured chicken breast sauteed with spinach, olive oil, and lemon over linguine

CHICKEN FRANCESE

Breaded chicken breast over angel hair pasta in lemon wine sauce

CHICKEN PARMIGIANA

Breaded chicken breast baked with mozzarella and marinara served with mostaccioli

CHICKEN MARSALA

Lightly floured chicken breast sauteed in marsala wine sauce with mushrooms and onions over linguine

CHICKEN BOCCONCINO

Breaded chicken breast covered in red sauce, pancetta, and fresh mozzarella over angel hair pasta

LEMON CHICKEN BREAST

Lightly floured chicken breast sauteed with lemon, olive oil, and herbs over linguine

ITALIAN CHICKEN

Boneless chicken breast sauteed in red wine vinaigrette sauce with roasted red peppers and potatoes

FISH

MEDITERRANEAN WHITE FISH

Mild whitefish with calamari, cannellini beans, and stewed tomatoes in a light white sauce

FRIED LAKE PERCH

Coated in seasoned flour, fried and served with roasted potatoes

JUMBO FRIED SHRIMP

Five breaded and fried jumbo prawns served with fries

SALMON

Baked Atlantic salmon topped with pesto cream sauce, served with roasted potatoes

COD

Baked and topped with lemon butter, served with roasted potatoes

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JIM and PETE'S

ITALIAN

PIZZA STYLES

10"

12"

14"

18"

THIN - Our famous recipe from 1941

DOUBLE DOUGH - Twice the thickness of our thin crust

HAND ROLLED - Pizza dough hand rolled to perfection

PAN - Chicago style pizza

STUFFED - Our deep dish pizza topped with an additional layer of dough and pressed into a pizza pie

PIZZA TOPPINGS

EACH ADDITIONAL TOPPING

10"

12"

14"

18"

SAUSAGE

PEPPERONI

MEATBALL

SLICED BEEF

BACON

HAM

RICOTTA

MUSHROOMS

BROCCOLI

GREEN PEPPERS

RED PEPPERS

SPINACH

TOMATO

FONTINELLA CHEESE

BLACK OLIVES

GREEN OLIVES

FRESH GARLIC

HOT PEPPERS

ANCHOVIES

PINEAPPLE

ONIONS

SPECIALTY PIZZAS

10"

12"

14"

18"

SUPER

Sausage, pepperoni, onion, mushroom, green pepper, black olives, sliced beef, bacon and fresh garlic

SIGNATURE

Spinach, artichoke heart, red pepper, fresh garlic and fontinella cheese

VEGGIE

Mushroom, green pepper, sliced tomato, broccoli, spinach, black olives and fresh garlic

HOUSE MADE PASTAS AND RISOTTO

PENNE - RIGATONI - LINGUINE - CAPELLINI - SPAGHETTI - FETTUCCHINE

AGLIO E OLIO -

MARINARA

ARRABIATA

MEAT

ALFREDO

VODKA

LOBSTER RAVIOLI

With rich creamy pesto sauce

LINGUINE CALAMARI

In red sauce, one of our family favorites!

STUFFED SHELLS

Large pasta shells filed with creamy ricotta

RAVIOLI

Meat or Cheese in marinara sauce

RISOTTO OF THE DAY

Ask your server for today's risotto

BLACK INK PASTA PESCE

Squid ink pasta in white wine sauce with assorted seafood

CHICKEN BROCCOLI ALFREDO

Chicken breast and fresh broccoli in alfredo sauce over fettuccine

GNOCCHI WITH VODKA

Ricotta dumplings covered in creamy vodka sauce

GIANT FRESH RIGATONI

Ricotta, spinach, pignoli nuts and aglio sauce

TORTELLINI FLORENTINE

Spinach and plum tomatoes in creamy sauce topped with melted mozzarella

CLASSIC RED/WHITE CLAM

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

PASTA RIVERA

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

PASTA AND PEAS

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

LASAGNA

Wide noodles layered with ricotta and mozzarella and baked. Marinara Meat sauce

BAKED ZITI

Bolognese sauce, ground beef, melted mozzarella

GIOVANNE AND SHRIMP

Fresh sautéed vegetables in light red wine sauce over linguine pasta

SPECIALTIES

TRIBE Over pasta

NECK BONES With a side of pasta

BBQ RIBS Tender and meaty served with fries

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

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

PEPPER STEAK A House favorite! Thinly sliced flank steak simmered with peppers and onions in a savory sauce, served over garlic mashed potatoes

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