



PRE-FIXE MENUS

**Thank you for considering
us for your event. Pre-fixe Menus are
available for parties of 10 or more and must
be booked in advance
Please call (718) 651 8600 or email
info@unclepetersrestaurant.com
to book your Pre-fixe menu party**



Menu #1

starters

Meatballs & Ricotta

tomato basil sauce

Caesar Salad

hearts of romaine, aged parmesan,
herbed brioche croutons, caesar dressing

Caprese Bruschetta

diced tomato, basil & fresh mozzarella, garlic
parmesan bread, red onion, balsamic glaze

Clams de España

chorizo, baby spinach, bread crumbs,
red pepper, light tomato garlic sauce

mains

Rigatoni alla Vodka

tomato, cream & vodka sauce, parmesan
& stracciatella, with chicken or shrimp

Pappardelle & Beef Ragu

shredded braised beef shank,
tomato sauce, whipped ricotta

Frutti Di Mare Risotto

shrimp, clams, mussels, calamari,
octopus, truffle, cherry tomato, parmesan

Grilled Seafood Platter

branzino, calamari, shrimp, zucchini, mini
peppers, salsa verde, baby arugula

Salmon all'arancia

grilled, orange sauce, roasted carrot,
parsnip, zucchini, broccoli & potatoes

Chicken Francese

white wine lemon sauce, linguini & broccoli

desserts - served with coffee or tea

Tiramisu

layered coffee soaked lady fingers,
mascarpone cream filling, cocoa powder

Tres Leches

topped with strawberries &
homemade whipped cream

Warm Apple Tart

dulce de leche gelato

Crème Brûlée

topped with fresh berries

Chocolate Lava Cake

with french vanilla gelato

Uncle Peter's Sundae

vanilla & chocolate gelato, pistachio
& dried cherry biscotti, whipped cream,
chocolate syrup, & cherry

\$65 PER PERSON PLUS TAX & 20% GRATUITY



Menu #2

starters

Burrata Mozzarella

cherry tomatoes , prosciutto di parma,
roasted pepper, toasted pine nuts, pesto

Gambas al Ajillo

sautéed shrimp, chili flakes,
herbed garlic butter sauce, grilled bread

Rigatoni Alla Vodka

tomato cream vodka sauce,
aged parmesan, basil

Crab Cakes

garlic & celery root aioli, baby arugula,
tomato, blackberry, honey dijon dressing

mains

Seafood Fettuccine Fradiavolo

lobster tail, mussels, clams, calamari,
spicy tomato sauce

Chicken Cordon Bleu

panko breaded, stuffed with ham & swiss,
mushroom sauce, chive mashed potatoes

Filet of Branzino

pan seared, citrus beurre blanc,
broccolini, yukon potatoes

Grilled Pork Chop

red wine & balsamic braised cipollini onions
tri color peppers, chive mashed potatoes

Grilled Baby Lamb Chops

rosemary white wine butter sauce,
fried yukon potato & sauteed spinach

Grilled Skirt Steak

avocado & tomato salad,
roasted rosemary yukon potatoes

desserts – served with coffee or tea

Tiramisu

layered coffee soaked lady fingers,
mascarpone cream filling, cocoa powder

Tres Leches

topped with strawberries &
homemade whipped cream

Warm Apple Tart

dulce de leche gelato

Crème Brûlée

topped with fresh berries

Chocolate Lava Cake

with french vanilla gelato

Uncle Peter's Sundae

vanilla & chocolate gelato, pistachio
& dried cherry biscotti, whipped cream,
chocolate syrup, & cherry

\$75 PER PERSON PLUS TAX & 20% GRATUITY