



**UNCLE
PETER'S**

RESTAURANT & BAR

PRE-FIXE MENUS

**We are very happy to hear
that you are considering us
for your event.**

**Please contact us if you are interested
in celebrating your
special occasion with us.**

(718) 651-8600

Info@UnclePetersRestaurant.com

PRE-FIXE MENU #1

for the table

Caprese Bruschetta
*garlic & parmesan crostini,
diced tomato & fresh mozzarella, red onion,
basil & oregano, balsamic drizzle*

entrées

Penne alla Vodka
*tomato vodka cream sauce
with chicken or shrimp*

Chicken Francese
*egg battered & sautéed,
white wine lemon sauce,
linguini & broccoli*

Seafood Ravioli
thyme lobster bisque sauce

Pappardelle & Beef Ragu
*shredded braised beef shank, tomato
sauce, topped with whipped ricotta*

desserts

SERVED WITH COFFEE OR TEA

Warm Apple Tart
w/ dulce de leche gelato

CHOCOLATE LAVA CAKE
w/ french vanilla gelato

CRÈME BRULÉE
topped with fresh berries

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

TRES LECHEs
topped with strawberries & whipped cream

TRIO OF SORBET
*mango, lemon, raspberry,
served with waffle cookie*

UNCLE PETER'S SUNDAE
*vanilla & chocolate gelato,
pistachio & dried cherry biscotti,
whipped cream, chocolate syrup, & cherry*

\$45 PER PERSON PLUS TAX & 20% GRATUITY

PRE-FIXE MENU #2

appetizers

Meatballs & Ricotta
tomato basil sauce

Penne alla Vodka
tomato vodka cream sauce

Caesar Salad
*hearts of romaine, aged parmesan,
herbed brioche croutons, caesar dressing*

Gambas al Ajillo
*sautéed shrimp, chili flakes,
herbed garlic butter sauce*

entrées

Black Linguini Frutti di Mare
*shrimp, clams, mussels, salmon, branzino,
calamari, white wine garlic sauce*

Chicken Parm
*panko breaded, tomato sauce,
mozzarella, linguini*

Grilled Pork Chop
*red wine & balsamic braised
cipollini onions & tricolor peppers,
chive mashed potatoes*

Grilled Salmon
*sliced avocado & red onion, pesto cream
sauce, roasted rosemary potato medley*

desserts

SERVED WITH COFFEE OR TEA

Warm Apple Tart
w/ dulce de leche gelato

Tres Leches
topped with strawberries & whipped cream

Chocolate Lava Cake
w/ french vanilla gelato

Trio of Sorbet
*mango, lemon, raspberry,
served with waffle cookie*

Crème Brulée
topped with fresh berries

Uncle Peter's Sundae
*vanilla & chocolate gelato,
pistachio & dried cherry biscotti,
whipped cream, chocolate syrup, & cherry*

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

\$55 PER PERSON PLUS TAX & 20% GRATUITY

PRE-FIXE MENU #3

appetizers

Lump Crabmeat Tower
*avocado, mango, tomato,
red onion, mixed greens*

Gnocchi Sorrentino
*baked, tomato basil sauce,
fresh mozzarella*

Creamy Burrata Mozzarella
*tomato medley, jamon serrano,
roasted pepper, red onion, pesto crostini*

Baked Clams de España
*chorizo, baby spinach, bread crumbs,
red pepper, light tomato garlic sauce*

entrées

Fettuccine Fradiavolo
*lobster tail, clams, mussels, calamari,
shrimp, spicy tomato sauce*

Stuffed Branzino
*lump crabmeat, jumbo shrimp,
lobster bisque sauce, fried yukon potato*

Grilled Skirt Steak
*topped with avocado, tomato, & red onion,
roasted rosemary potato medley*

Grilled Baby Lamb Chops
*rosemary white wine butter sauce,
fried yukon potato, sautéed spinach*

desserts

SERVED WITH COFFEE OR TEA

Warm Apple Tart
w/ dulce de leche gelato

Chocolate Lava Cake
w/ french vanilla gelato

Crème Brulée
topped with fresh berries

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

Tres Leches
topped with strawberries & whipped cream

Trio of Sorbet
*mango, lemon, raspberry,
served with waffle cookie*

Uncle Peter's Sundae
*vanilla & chocolate gelato,
pistachio & dried cherry biscotti,
whipped cream, chocolate syrup, & cherry*

\$65 PER PERSON PLUS TAX & 20% GRATUITY