



PRE-FIXE MENUS

We are delighted to hear you are
considering us for your event.

Please contact us if you
have any questions

(718) 651 8600

Info@UnclePetersRestaurant.com



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 drizzle

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

SHRIMP SCAMPI

cappellini, baby spinach, diced tomato,
chili flakes, herbed garlic butter sauce

EGGPLANT PARM

panko breaded, tomato basil sauce,
melted fresh mozzarella, linguini

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

COCONUT PANNA COTTA

passionfruit sauce, mango sorbet,
coconut flakes

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

\$60 PER PERSON PLUS TAX & 20% GRATUITY



MENU #2

starters

BURRATA MOZZARELLA

tomato medley, prosciutto di parma, roasted pepper, toasted pine nuts, pesto

GAMBAS AL AJILLO

sautéed shrimp, chili flakes, herbed garlic butter sauce

BABY ARUGULA & ORANGE SALAD

aged parmesan, toasted hazelnuts, couscous, honey dijon vinaigrette

CRAB CAKES

panko breaded, served with remoulade

mains

SEAFOOD PAPPARDELLE

lobster tail, mussels, clams, baby spinach, cherry tomatoes, lobster cream sauce

CHICKEN PARM

panko breaded, tomato basil sauce, melted fresh mozzarella, linguini

BRANZINO PICCATA

pan seared, artichoke, capers, white wine lemon sauce, fried lemon pepper potatoes

GRILLED PORK CHOP

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

GRILLED BABY LAMB CHOPS

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

GRILLED SKIRT STEAK (ADDITIONAL \$6)

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 LECHE

topped with strawberries & homemade whipped cream

COCONUT PANNA COTTA

passionfruit sauce, mango sorbet, coconut flakes

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

\$70 PER PERSON PLUS TAX & 20% GRATUITY