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.

pre-fixe MENU #1

starters

MEATBALLS & RICOTTA

tomato basil sauce, garlic
parmesan crostini

CAESAR SALAD

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

HAM & CHEESE CROQUETTES

prosciutto di parma, manchego, bechamel,
served with dijon aioli

GARLIC SHRIMP

sauteed, herbed garlic butter sauce,
red chilli flakes, served with grilled bread

mains

RIGATONI ALLA VODKA

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

SEAFOOD LINGUINI FRADIAVOLO

clams, mussels, shrimp, salmon, calamari,
spicy tomato sauce

CHICKEN FRANCESE

white wine lemon sauce,
linguini & broccoli

SALMON ALL'ARANCIA

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

COCONUT FLAN

topped with dulce de leche, coconut flakes

CHOCOLATE LAVA CAKE

with french vanilla gelato

$65 PER PERSON PLUS TAX & 20% GRATUITY

pre-fixe MENU #2

starters

BURRATA MOZZARELLA

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

BAKED CLAMS

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

RIGATONI ALLA VODKA

tomato, cream, & vokda sauce,
aged parmesan & basil

FRIED CALAMARI

lemon pepper, spicy tomato sauce

mains

PAPPARDELLE & BEEF RAGU

Shredded braised beef shank,
tomato sauce, whipped ricotta

CHICKEN PARM

panko breaded, tomato sauce,
melted fresh mozzarella, linguini

FRUTTI DI MARE RISOTTO

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

FILET OF BRANZINO

pan seared, citrus beurre blanc,
broccolini, yukon potatoes

FRENCH CUT PORK CHOP

pan roasted, red wine & balsamic reduction,
cipollini onions, sweet mini peppers,
chive mashed potatoes

GRILLED BABY LAMB CHOPS

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

desserts *served with coffee or tea*

COCONUT FLAN

topped dulce de leche, coconut flakes

TRES LECHES

topped with strawberries
& homemade whipped cream

TIRAMISU

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

CHOCOLATE LAVA CAKE

with french vanilla gelato

$75 PER PERSON PLUS TAX & 20% GRATUITY