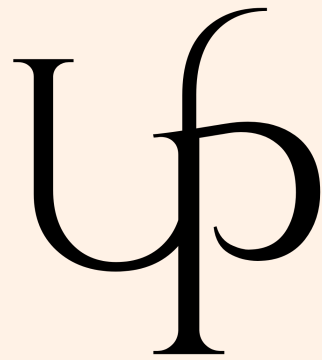




pre-fixe MENUS

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.

UP pre-fixe MENU #1

starters

MEATBALLS & RICOTTA

tomato basil sauce

CAPRESE BRUSCHETTA

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

CAESAR SALAD

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

SHRIMP OREGANATA

baked, herbed bread crumbs, oregano
white wine lemon sauce

mains

RIGATONI ALLA VODKA

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

CHICKEN FRANCESE

white wine lemon sauce, linguini & broccoli

PAPPARDELLE & BEEF RAGU

shredded braised beef shank, tomato
sauce, whipped ricotta

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

CRÈME BRÛLÉE

topped with fresh berries

TRES LECHES

topped with strawberries
& homemade whipped cream

CHOCOLATE LAVA CAKE

with french vanilla gelato

\$65 PER PERSON PLUS TAX & 20% GRATUITY

Up 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, & vodka sauce,
aged parmesan & basil

CRAB CAKES

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

mains

SEAFOOD FETTUCCINE FRADIAVOLO

clams, mussels, shrimp,
calamari, spicy tomato sauce

CHICKEN PARM

panko breaded, tomato sauce,
melted fresh mozzarella, linguini

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

GRILLED SEAFOOD PLATTER

branzino, calamari, shrimp, zucchini,
sweet mini peppers, salsa verde,
smokey red pepper crema

desserts served with coffee or tea

CRÈME BRÛLÉE

topped with fresh berries

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