



# Pietrasanta Italian Trattoria

683 9th Avenue, at 47th Street



Pietrasanta is one of the Theatre District's most popular Italian eateries. Sleek and convivial with stone floors, mahogany details and glowing warm light, Pietrasanta offers a wide selection of delicious Italian favorites, as well as customized menus from acclaimed chef *Ciro Colantonio*. Come join us for lunch or dinner and see what all the locals are talking about!

## Student Menu # 1 Lunch/Dinner

Lunch - \$25 per person  
Dinner - \$28.50 per person  
*One Entree Selection  
and One Glass of Iced Tea or Soda*

### Entree Choices:

Spgghettini Pomodore e Basilico  
*Thin Spaghetti in a Tomato and Meat Sauce*

Pollo Melanzana  
*Breast of Chicken with Roasted Eggplant,  
Tomato and Parmesan Cheese  
served with a Vegetable*

Ravioli di Zucca  
*Pumpkin Ravioli in Red Pepper Sauce  
with a touch of Cream*

Chicken Fingers  
*served with French Fries*

### Dessert:

New York Cheesecake

## Student Menu # 2 Lunch/Dinner

Lunch - \$25 per person  
Dinner - \$28.50 per person  
*One Entree Selection  
and One Glass of Iced Tea or Soda*

### Entree Choices:

(All You Can Eat, Served Family Style)

Linguine con Pollo  
*Linguine with Chicken, Garlic, and Fresh  
Herbs in a light Cream Sauce*

Rigatoni Bolognese  
*Rigatoni in a Tomato Meat Sauce*

Pasta Primavera  
*Pasta with Fresh Vegetables*

### Dessert:

Scoop of Vanilla Ice Cream

## Group Dinner/Lunch

Lunch - \$28.50 per person  
*One Selection from each Course  
and One Glass of Iced Tea or Soda*  
Dinner - \$45.00 per person (Sun-Thurs)  
*One Selection from each Course  
and One Glass of House Wine, Iced Tea or  
Soda*

### First Course:

Insalata di Casa  
*House Salad with Vinaigrette*

### Second Course:

Pollo di Casa  
*Breast of chicken Sautéed in a delightful White  
Wine and Lemon Sauce and served with Mashed  
Potatoes and Vegetables*

Rigatoni Bolognese  
*Rigatoni in a Tomato Meat Sauce*

Salmone  
*Pan Roasted Salmon with Dijon Glaze  
served with a Vegetable*

Ravioli di Zucca  
*Pumpkin Ravioli in Red Pepper Sauce  
with a touch of Cream*

Spaghetti Pomodoro e Basilico  
*Thin Spaghetti in a Tomato Basil Sauce*

### Third Course:

New York Cheesecake  
*Served with Coffee or Tea*

## Upscale Dinner

\$68 per person  
*One Selection from each Course  
and a Glass of Wine, Unlimited Iced Tea, or  
Unlimited Soda*

### First Course:

Insalata di Casa  
*House Salad with Vinaigrette*

Warm Goat Cheese Salad  
*Warm Pistachio encrusted Goat Cheese, Roasted  
Beets, and Seasoned Walnuts on a Bed of Arugula,  
Radicchio, and Endive*

### Second Course:

Veal Scaloppini con Barolo and Portobello  
*Scaloppini of Veal sautéed with Spinache in Red  
Wine and finished with Smoked Mozzarella,  
Tomato, and Veal Stock*

House Aged 14 oz. New York Strip Steak  
*Roasted to Perfection*

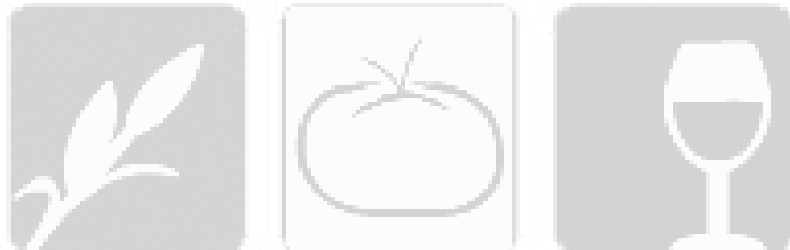
Chicken Parmigiana  
*Topped with Fresh Tomato Sauce, Melted  
Mozzarella, Basil, and Parmesan Cheese*

Seafood Risotto  
*With Shrimp, Clams, Mussels, and Calamari  
with a Touch of Tomato Broth*

Capellini Primavera  
*Angel Hair Pasta with Fresh Vegetables  
in a Garlic Wine Sauce*

### Third Course:

Tiramisu  
New York Cheesecake  
*Served with Coffee or Tea*



# Pietrasanta

**1-800-BROADWAY x2**  
to book your Group!

All prices include tax and gratuity; valid through Dec 2012.  
Make menu selections at time of payment.  
Group Minimum: 20 people, Maximum: 62 people.

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