

ANTIPASTI CALDI E FREDDI - All the flavors fo bread, olive oil and the sun

Pesce spada con crescenza e pure' di peperoni Verdi 26

Thin slices of sword fish seared with herbs and served with crescenza cheese on a bed of pureed sweet green peppers

Tonno scottato con melanzane passate all'olio d'oliva 27

Yellowfin tuna seared with extra virgin olive on a bed of pureed eggplant

Polenta con vongole, bottarga, e rucola 26

White and whole wheat polenta with sautéed italian clams and arugula

Macedonia di verdure, seppie, e gamberetti 26

Grilled vegetables, cuttlefish and shrimp with extra virgin olive oil and lemon

Polipetti in salsa di pomodorini e capperi con couscous 27

Baby octopus sautéed with cherry tomatoes, capers and couscous

Frittarella di calamari e carciofini 24

Pan-fried calamari and artichokes

Carpaccio di manzo con funghi scottati e pecorino tartufato 26

Beef carpaccio with seared mushrooms and truffled pecorino cheese

Formaggio di capra, con radicchio, fichi secchi e vin cotto 22

Fresh goat cheese with grilled radicchio, dried figs and grapes must (cooked red wine)

Salsiccia con broccoli di rape e fagioli 25

Italian style sausage with broccoli di rabe, garlic and extra virgin olive oil

Polpettine di pollo con salsa di pomodorini e cannellini 24

Chicken breast meal balls with cherry tomato sauce and cannellini beans

Bresaola con insalata di carciofini e parmigiano 25

Bresaola with artichokes, celery, parmiggiano with extra virgin olive oil and lemon

LE ZUPPE DI SAN PIETRO

Zuppa di zucca e porcini 22

Pumpkin soup with seared porcini mushrooms

Zuppa San Pietro 22

San Pietro luscious soup with cabbage fennel chicory frisee', tomatoes and wild fennel seeds

Tortellini di pollo in brodo 24

Chicken dumplings in a chicken broth and vegetables

LA PASTA - Pasta cannot be left out of an important menu

Spaghetti alla chitarra con pomodorini e basilico 26

The classic San Pietro pasta dish-spaghetti with fresh cherry tomatoes and basil

Gnocchi di patate al profumo di porri e funghi 26

Potatoes gnocchi with leeks and mushrooms

Scialatielli con crema di zucchini e prosciutto 25

Salerno style home-made pasta with prosciutto, pureed zucchini, extra virgin olive oil and parmiggiano

Paccheri al sugo di salsiccia, agnello e vitello 26

Neapolitan rigatoni with ground fresh sausage, lamb, veal, tomatoes, fennel seed and basil

Orecchiette con fagiolini pancetta e cipolla 25

Orecchiette with haricots verts, smoked bacon, and white onions

Tagliolini al nero di seppia con calamaretti, zucchini, scalogno e carote 27

Squid ink tagliolini with baby zucchini, shallots and carrots

Ziti con tonno, capperi, cipolla rossa e pomodoro 27

Ziti with fresh yellowfin tuna, capers, red onion and tomatoes

Spaghetti di farro con alici, pomodoro e basilico 26

Spelt spaghetti with anchiovies, basil and tomatoes

Ravioli di bufala e porcini con pepe nero e basilico 27

Ravioli filled with buffalo mozzarella and porcini mushrooms with fresh tomatoes and basil

Ravioli di caprino e melanzane 27

Ravioli filled with fresh goat cheese and eggplant with a julienne of vegetables and dry ricotta



D.O.P.

Extra Virgin
Olive Oil

Tenuta Pazzulli

Produced and Bottled in
The Hills of Montecorvino

Rovella (Salerno, Italy)

By Gaetano Bruno

& Figli, Azienda Agricola

Nicolina Bruno

Hand Picked &
Cold Preserved
100% Extra Virgin
Olive Oil

This extra Virgin Olive Oil
Is made from a variety of olives
(Leccino, Coratina and Frantoio)
Which have been confirmed
By government studies as the
Best in the Region

Scientific Studies have proven
That olive oil has a variety
Of health benefits

IL POLLO – Chicken is a versatile and delicious part of the Salerno culture

Petto di pollo arrosto con pancetta, erbette e asparagi in salsa di Barolo 35

Roasted chicken breast with smoked bacon, herbs, and asparagus on a barolo wine sauce

Petto di pollo al balsamico, couscous e rosmarino 35

Chicken breast braised with aged balsamic vinegar, rosemary and couscous

Pollo con pomodorini, olive, peperoni dolci e piccanti con scalogno 35

White and dark chicken meat on the bone with olives, sweet and spicy peppers, shallots and cherry tomatoes

Galletto al mattone con tricolore di pepe 38

Grilled baby chicken with rosemary and peppercorns

LE CARNI - Beef, veal & lamb are always highly prized & lend themselves to a variety of preparations

Costolette d'agnello in crosta di pistacchio con broccoli dolci in salsa di aglianico 41

Baked rack of lamb in a pistachio and herbs crust served with steamed sweet broccoli on a red wine (aglianico) sauce

Filetto di maiale con ragu' di melanzane e cipolle rosse al marsala 37

Filet mignon of pork, braised with dry marsala, with a puree of red onions and eggplant

Bocconcini di coniglio con olive, zucchini, pepe rosa e falanghina 37

Rabbit spezzatino with olives, zucchini, herbs, pink peppercorn and dry whit wine

Piccione ripieno di fichi e carciofi con cavoli neri brasato al merlot 42

Squab stuffed with dried figs, artichokes, and black cabbage braised with merlot wine and herbs

Scaloppine di vitello con pomodoro, olive, origano e fior di latte 42

Veal scaloppini with tomatoes, oregano, basil and smoke mozzarella

Scaloppine di vitello con pinoli, uva passa, aglianico e spinaci 42

Veal scaloppini with pine nuts, raisin, aglianico wine and pinach

Fiorentina di manzo con grigliata di radicchio e indivia 48

Dry-aged T-bone steak with gilled endive and radicchio

Nodino di vitello alla griglia con rosmarino e scarola 48

Classic veal chop with rosemary dressing and braised escarole

Battuta di vitello al balsamico con frisee' e radicchio trevisano 48

Pounded pan-seared rack of veal with balsamic vinegar, topped with a salad of radicchio and frisee'

IL PESCE - Fish makes an increasing appearance in everyday meals

Branzino in crosta di sale con panache di vegetali 42

San Pietro signature sea bass baked in sea salt and fresh herbs crust, served with steamed vegetables

Zuppa dei pescatori salernitani con pane tostato 46

A combination of seafood with white wine, olive oil, celery, laurel, leeks, tomatoes and extra virgin olive oil

Pesce San Pietro al vino bianco, lenticchie e gamberetti 42

Filet of John Dory braised in dry white wine, lentils and shrimp

Cernia con sherry, scalogno, pomodorini, pinoli e mandorle 39

Filet of grouper braised with dry sherry, shallots, olives, cherry tomatoes, pine nuts and almonds

Ippoglosso al vino bianco, limone, capperi e scarola 42

Halibut braised in dry white wine, lemon, capers and escarole

INSALATISSIME E CONTORNI - Vegetables & salads are the protagonists in every discussion about food & in every dish

Insalata di campo con ricotta salata, zucca e nocciole 15

Mesclun with salty ricotta, butternut squash and hazelnut dressing

Insalata riccia della costiera 15

Italian curly endive with capers, anchovies and olives with extra virgin olive oil and red wine vinegar dressing

Insalata mista con gorgonzola e pere 15

Mesclun, fresh pears and gorgonzola cheese with a dressing of extra virgin olive oil and lemon

Insalata di rape rosse con ricotta di capra e cetriolini 15

Salad or red beets with goat cheese and dill with extra virgin olive oil, lemon and balsamic vinegar dressing

Insalata invernale di cappuccio rosso e frutta secca 15

Winter salad of red cabbage, dried fruits with extra virgin olive oil and raspberry vinegar dressing

Insalata di cicoria, rucola, carciofi, pompelmo e scaglie di pecorino 15

Chicory, arugula, artichokes, grapefruit and pecorino cheese with extra virgin olive oil and grapefruit juice dressing

Fagiolini al pomodoro, origano e basilico 17

Haricots verts sautéed with tomatoes, oregano, basil, garlic and pecorino cheese with extra virgin olive oil

Broccoli di rape saltati in padella con pancetta 17

Classic broccoli rape with extra virgin oil, garlic and smoked bacon

Misto di funghi saltati con scalogno, aglio e pinoli 22

A combination of mushrooms sautéed with shallots, garlic and pine nuts with extra virgin olive oil

Carciofini saltati con cipollotti, finocchio, capperi e limone 20

Artichokes, onions, fennel and capers sautéed with extra virgin olive oil and lemon

Formaggi misti con frutta secca e miele al tartufo 20

A fine selection of cheese with dried fruit and truggled honey

ZABAGLIONE WITH MIXED FRUIT

Buon appetito - Chef Antonio Bruno

Food on this menu is prepared using our Extra Virgin Olive Oil produced by our father, Gaetano Bruno, on our farm in the hill of Salerno

ANTIPASTI CALDI E FREDDI - All the flavors fo bread, olive oil and the sun

Pesce spada con crescita e pure' di peperoni Verdi 27

Thin slices of sword fish seared with herbs and served with crescita cheese on a bed of pureed sweet green peppers

Tonno scottato con melanzane passate all'olio d'oliva 28

Yellowfin tuna seared with extra virgin olive on a bed of pureed eggplant

Polenta con vongole, bottarga, e rucola 27

White and whole wheat polenta with sautéed italian clams and arugula

Macedonia di verdure, seppie, e gamberetti 27

Grilled vegetables, cuttlefish and shrimp with extra virgin olive oil and lemon

Polipetti in salsa di pomodorini e capperi con couscous 28

Baby octopus sautéed with cherry tomatoes, capers and couscous

Frittarella di calamari e carciofini 25

Pan-fried calamari and artichokes

Carpaccio di manzo con funghi scottati e pecorino tartufato 27

Beef carpaccio with seared mushrooms and truffled pecorino cheese

Formaggio di capra, con radicchio, fichi secchi e vin cotto 23

Fresh goat cheese with grilled radicchio, dried figs and grapes must (cooked red wine)

Salsiccia con broccoli di rape e fagioli 26

Italian style sausage with broccoli di rabe, garlic and extra virgin olive oil

Polpettine di pollo con salsa di pomodorini e cannellini 25

Chicken breast meal balls with cherry tomato sauce and cannellini beans

Bresaola con insalata di carciofini e parmigiano 26

Bresaola with artichokes, celery, parmiggiano with extra virgin olive oil and lemon

LE ZUPPE DI SAN PIETRO

Zuppa di zucca e porcini 22

Pumpkin soup with seared porcini mushrooms

Zuppa San Pietro 22

San Pietro luscious soup with cabbage fennel chicory frisee', tomatoes and wild fennel seeds

Tortellini di pollo in brodo 24

Chicken dumplings in a chicken broth and vegetables

LA PASTA - Pasta cannot be left out of an important menu

Spaghetti alla chitarra con pomodorini e basilico 27

The classic San Pietro pasta dish-spaghetti with fresh cherry tomatoes and basil

Gnocchi di patate al profumo di porri e funghi 27

Potatoes gnocchi with leeks and mushrooms

Scialatielli con crema di zucchini e prosciutto 26

Salerno style home-made pasta with prosciutto, pureed zucchini, extra virgin olive oil and parmiggiano

Paccheri al sugo di salsiccia, agnello e vitello 25

Neapolitan rigatoni with ground fresh sausage, lamb, veal, tomatoes, fennel seed and basil

Orecchiette con fagiolini pancetta e cipolla 26

Orecchiette with haricots verts, smoked bacon, and white onions

Tagliolini al nero di seppia con calamaretti, zucchine, scalogno e carote 28

Squid ink tagliolini with baby zucchini, shallots and carrots

Ziti con tonno, capperi, cipolla rossa e pomodoro 28

Ziti with fresh yellowfin tuna, capers, red onion and tomatoes

Spaghetti di farro con alici, pomodoro e basilico 27

Spelt spaghetti with anchovies, basil and tomatoes

Ravioli di bufala e porcini con pepe nero e basilico 28

Ravioli filled with buffalo mozzarella and porcini mushrooms with fresh tomatoes and basil

Ravioli di caprino e melanzane 28

Ravioli filled with fresh goat cheese and eggplant with a julienne of vegetables and dry ricotta

RISOTTI – The adaptable risotto speaks many dialects

Risotto con pere, porto e polvere di noci 29

Risotto with fresh pears, port wine and powdered walnuts

Risotto con gamberetti e asparagi 32

Risotto with shrimp and asparagus

Risotto con granchio, zucchini e spinaci 32

Risotto with crab meat, zucchini, spinach and tarragon

Risotto integrale con porcini, vitello e pomodoro 30

Whole wheat risotto with porcini mishrooms, ground veal and tomato



D.O.P.

Extra Virgin
Olive Oil

Tenuta Pazzulli

Produced and Bottled in

The Hills of Montecorvino

Rovella (Salerno, Italy)

By Gaetano Bruno

& Figli, Azienda Agricola

Nicolina Bruno

Hand Picked &
Cold Preserved
100% Extra Virgin
Olive Oil

This extra Virgin Olive Oil

Is made from a variety of olives
(Leccino, Coratina and Frantoio)

Which have been confirmed

By government studies as the
Best in the Region

Scientific Studies have proven

That olive oil has a variety

Of health benefits

IL POLLO – Chicken is a versatile and delicious part of the Salerno culture

Petto di pollo arrosto con pancetta, erbe e asparagi in salsa di Barolo 36

Roasted chicken breast with smoked bacon, herbs, and asparagus on a barolo wine sauce

Petto di pollo al balsamico, couscous e rosmarino 36

Chicken breast braised with aged balsamic vinegar, rosemary and couscous

Pollo con pomodorini, olive, peperoni dolci e piccanti con scalogno 36

White and dark chicken meat on the bone with olives, sweet and spicy peppers, shallots and cherry tomatoes

Galletto al mattone con tricolore di pepe 38

Grilled baby chicken with rosemary and peppercorns

LE CARNI - Beef, veal & lamb are always highly prized & lend themselves to a variety of preparations

Costolette d'agnello in crosta di pistacchio con broccoli dolci in salsa di aglianico 42

Baked rack of lamb in a pistachio and herbs crust served with steamed sweet broccoli on a red wine (aglianico) sauce

Filetto di maiale con ragu' di melanzane e cipolle rosse al marsala 38

Filet mignon of pork, braised with dry marsala, with a puree of red onions and eggplant

Bocconcini di coniglio con olive, zucchini, pepe rosa e falanghina 38

Rabbit spezzatino with olives, zucchini, herbs, pink peppercorn and dry whit wine

Piccione ripieno di fichi e carciofi con cavoli neri brasato al merlot 43

Squab stuffed with dried figs, artichokes, and black cabbage braised with merlot wine and herbs

Scaloppine di vitello con pomodoro, olive, origano e fior di latte 43

Veal scaloppini with tomatoes, oregano, basil and smoke mozzarella

Scaloppine di vitello con pinoli, uva passa, aglianico e spinaci 43

Veal scaloppini with pine nuts, raisin, aglianico wine and pinach

Fiorentina di manzo con grigliata di radicchio e indivia 48

Dry-aged T-bone steak with gilled endive and radicchio

Nodino di vitello alla griglia con rosmarino e scarola 48

Classic veal chop with rosemary dressing and braised escarole

Battuta di vitello al balsamico con frisee e radicchio trevisano 48

Pounded pan-seared rack of veal with balsamic vinegar, topped with a salad of radicchio and frisee

IL PESCE - Fish makes an increasing appearance in everyday meals

Branzino in crosta di sale con panache di vegetali 42

San Pietro signature sea bass baked in sea salt and fresh herbs crust, served with steamed vegetables

Zuppa dei pescatori salernitani con pane tostato 46

A combination of seafood with white wine, olive oil, celery, laurel, leeks, tomatoes and extra virgin olive oil

Pesce San Pietro al vino bianco, lenticchie e gamberetti 42

Filet of John Dory braised in dry white wine, lentils and shrimp

Cernia con sherry, scalogno, pomodorini, pinoli e mandorle 39

Filet of grouper braised with dry sherry, shallots, olives, cherry tomatoes, pine nuts and almonds

Ippoglosso al vino bianco, limone, capperi e scarola 42

Halibut braised in dry white wine, lemon, capers and escarole

INSALATISSIME E CONTORNI - Vegetables & salads are the protagonists in every discussion about food & in every dish

Insalata di campo con ricotta salata, zucca e nocciole 16

Mesclun with salty ricotta, butternut squash and hazelnut dressing

Insalata riccia della costiera 16

Italian curly endive with capers, anchovies and olives with extra virgin olive oil and red wine vinegar dressing

Insalata mista con gorgonzola e pere 16

Mesclun, fresh pears and gorgonzola cheese with a dressing of extra virgin olive oil and lemon

Insalata di rape rosse con ricotta di capra e cetriolini 16

Salad or red beets with goat cheese and dill with extra virgin olive oil, lemon and balsamic vinegar dressing

Insalata invernale di cappuccio rosso e frutta secca 16

Winter salad of red cabbage, dried fruits with extra virgin olive oil and raspberry vinegar dressing

Insalata di cicoria, rucola, carciofi, pompelmo e scaglie di pecorino 16

Chicory, arugula, artichokes, grapefruit and pecorino cheese with extra virgin olive oil and grapefruit juice dressing

Fagiolini al pomodoro, origano e basilico 18

Haricots verts sautéed with tomatoes, oregano, basil, garlic and pecorino cheese with extra virgin olive oil

Broccoli di rape saltati in padella con pancetta 18

Classic broccoli rape with extra virgin oil, garlic and smoked bacon

Misto di funghi saltati con scalogno, aglio e pinoli 24

A combination of mushrooms sautéed with shallots, garlic and pine nuts with extra virgin olive oil

Carciofini saltati con cipollotti, finocchio, capperi e limone 22

Artichokes, onions, fennel and capers sautéed with extra virgin olive oil and lemon

Formaggi misti con frutta secca e miele al tartufo 22

A fine selection of cheese with dried fruit and truggled honey

ZABAGLIONE WITH MIXED FRUIT

Buon appetito - Chef Antonio Bruno

Food on this menu is prepared using our Extra Virgin Olive Oil produced by our father, Gaetano Bruno, on our farm in the hill of Salerno