

JIM *and* PETE'S

ITALIAN DINING CATERING DELIVERY

SIDES

MEATBALLS <i>Our signature recipe, 100% beef</i>	6	NECK BONES <i>Slowly braised in red sauce</i>	13
SAUSAGE <i>Mild style</i>	6	POLENTA <i>Creamy Italian style</i>	8
BRACCIOLE <i>Thinly sliced flank steak rolled with bread crumbs, onions, pancetta</i>	14	SPINACH <i>Sautéed with garlic and oil</i>	7
MACARONI & CHEESE <i>Gemelli pasta in creamy four cheese sauce</i>	9	SAUTEED RAPINI	7

SALADS

SALMON SALAD <i>Grilled salmon over mixed greens with red onion, tomatoes, olives, fontinella cheese and fresh mozzarella. Served with our House dressing</i>	20	SEAFOOD SALAD <i>Chargrilled octopus, calamari, black olives, greens * Add jumbo shrimp - 3 each</i>	22
STEAK SALAD <i>Grilled steak over mixed greens with red onion, tomatoes, olives, fontinella cheese and fresh mozzarella. Served with our House dressing</i>	20	BROCCOLI SALAD <i>Broccoli florets in lemon vinaigrette</i>	11
ANTIPASTO SALAD <i>Salami, pepperoni, mozzarella, ham, capicola, pepperoncini, green and black olives, fresh mozzarella, Swiss cheese on a bed of mixed greens</i>	14	CAPRESE SALAD <i>Vine ripened tomatoes, fresh mozzarella, basil, drizzled with olive oil</i>	11
CHICKEN CAESAR <i>Romaine lettuce topped with grilled chicken breast, parmesan cheese, croutons and creamy Caesar dressing</i>	14	HOUSE SALAD <i>Mixed greens, grape tomatoes and croutons</i>	6
		CALAMARI SALAD (COLD) <i>Fresh poached calamari, black olives, celery, fresh parsley, olive oil, lemon</i>	18
		ARUGULA SALAD <i>Fresh arugula, fontinella cheese, red onion, black olives, roasted red peppers, grape tomatoes and cucumbers tossed in our House dressing</i>	11

APPETIZER

ANTIPASTO PLATE <i>Selection of imported meats and cheeses over fresh romaine, olives and tomatoes</i>	20	BRUSCHETTA <i>Toasted Italian bread topped with diced tomatoes and fresh basil</i>	10
BAKED CLAMS 1/2 - 12 FULL - 19 <i>Our signature baked clams drizzled with house made wine sauce</i>		SMELTS	15
ARTICHOKE CASSEROLE <i>Baked artichoke hearts, olive oil, seasoned bread crumbs</i>	12	MOZZARELLA STICKS <i>Covered in seasoned breadcrumbs and perfectly fried</i>	8
STUFFED ARTICHOKE <i>Steamed whole artichoke, seasoned bread crumbs, melted butter</i>	11	SAUSAGE & PEPPERS <i>Mild Italian sausage, peppers</i>	13
FRIED CALAMARI <i>Wild caught calamari, lightly floured, tangy cocktail sauce, lemon</i>	16	EGGPLANT CONVITO <i>Rolled eggplant stuffed with ricotta</i>	14
GRILLED CALAMARI <i>Baby squid marinated and char grilled</i>	16	CHICKEN TENDERS	13
GRILLED OCTOPUS <i>Fresh octopus, marinated and char grilled</i>	16	RISOTTO BITES	10
		SEAFOOD PLATTER <i>Marinated in our House dressing and perfectly grilled. Includes calamari, octopus, and jumbo shrimp</i>	27

SANDWICHES

CERTIFIED ANGUS BURGER <i>Char grilled, lettuce, tomato, onion, pickle, sesame bun *American, Swiss, Mozzarella</i>	14		
			15 w/ cheese
RIB-EYE STEAK SANDWICH <i>Grilled or breaded, lettuce, tomato, onion, French bread</i>			19
EGGPLANT PARMIGIANA SANDWICH <i>Classic style, breaded, marinara, mozzarella, French bread</i>			13
CHICKEN PARMIGIANA SANDWICH <i>Classic style, breaded, marinara, mozzarella, French bread</i>			15

CHICKEN

(PLEASE ALLOW 30 MINUTES FOR BONE IN CHICKEN)

HALF ROASTED CHICKEN <i>Rosemary, garlic, olive oil, roasted potatoes</i>	19
LEMON CHICKEN <i>Lemon, oregano, garlic, olive oil, roasted potatoes</i>	19
CHICKEN VESUVIO <i>Bone-in chicken with peas and Vesuvio potatoes in garlic white wine sauce</i>	19
BREADED CHICKEN <i>Four pieces of battered chicken with fries</i>	19

BONELESS SKINLESS CHICKEN

CHICKEN FLORENTINE <i>Lightly floured chicken breast sauteed with spinach, olive oil, and lemon over linguine</i>	22
CHICKEN FRANCESE <i>Breaded chicken breast over angel hair pasta in lemon-wine sauce</i>	22
CHICKEN PARMIGIANA <i>Breaded chicken breast baked with mozzarella and marinara served with mostaccioli</i>	22
CHICKEN MARSALA <i>Lightly floured chicken breast sauteed in marsala wine sauce with mushrooms and onions over linguine</i>	22
CHICKEN BOCCONCINO <i>Breaded chicken breast covered in red sauce, pancetta, and fresh mozzarella over angel hair pasta</i>	22
LEMON CHICKEN BREAST <i>Lightly floured chicken breast sauteed with lemon, olive oil, and herbs over linguine</i>	22
ITALIAN CHICKEN <i>Boneless chicken breast sauteed in red wine vinaigrette sauce with roasted red peppers and potatoes</i>	22

VEAL

VEAL MARSALA <i>Medallions sauteed in marsala wine, mushrooms & onions over linguine</i>	26
VEAL LIMONE <i>Lightly floured medallions sauteed in lemon, herbs, and olive oil with roasted potatoes</i>	26
VEAL PARMIGIANA <i>Breaded medallions baked with mozzarella and red sauce, served with mostaccioli</i>	26
VEAL SORRENTINO <i>Layers of veal and eggplant baked with mozzarella and red sauce, served with rigatoni</i>	26

FISH

MEDITERRANEAN WHITE FISH <i>Mild whitefish with calamari, cannellini beans, and stewed tomatoes in a light white sauce</i>	24
FRIED LAKE PERCH <i>Coated in seasoned flour, fried and served with roasted potatoes</i>	20
JUMBO FRIED SHRIMP <i>Five breaded and fried jumbo prawns served with fries</i>	23
SALMON <i>Baked Atlantic salmon topped with pesto cream sauce, served with roasted potatoes</i>	24
COD <i>Baked and topped with lemon butter, served with roasted potatoes</i>	22

— est. 1941 —

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ITALIAN DINING — CATERING — DELIVERY

PIZZA STYLES

	10"	12"	14"	18"
THIN - <i>Our famous recipe from 1941</i>	14	16	17	21
DOUBLE DOUGH - <i>Twice the thickness of our thin crust</i>	16.75	18	20	25
HAND ROLLED - <i>Pizza dough hand rolled to perfection</i>	16.75	18	20	25
PAN - <i>Chicago style pizza</i>	17.25	20	23	27
STUFFED - <i>Our deep dish pizza topped with an additional layer of dough and pressed into a pizza pie</i>	19	22	26	30

PIZZA TOPPINGS

EACH ADDITIONAL TOPPING	10" - 2.25	12" - 2.75	14" - 3.25	18" - 3.75
SAUSAGE				
PEPPERONI				
MEATBALL				
SLICED BEEF				
BACON				
HAM				
RICOTTA				
MUSHROOMS				
BROCCOLI				
GREEN PEPPERS				
RED PEPPERS				
SPINACH				
TOMATO				
FONTINELLA CHEESE				
BLACK OLIVES				
GREEN OLIVES				
FRESH GARLIC				
HOT PEPPERS				
ANCHOVIES				
PINEAPPLE				
ONIONS				

SPECIALTY PIZZAS

	10" - 18	12" - 20.25	14" - 22.25	18" - 28.75
SUPER <i>Sausage, pepperoni, onion, mushroom, green pepper, black olives, sliced beef, bacon and fresh garlic</i>				
SIGNATURE <i>Spinach, artichoke heart, red pepper, fresh garlic and fontinella cheese</i>				
VEGGIE <i>Mushroom, green pepper, sliced tomato, broccoli, spinach, black olives and fresh garlic</i>				

HOUSE MADE PASTAS AND RISOTTO

PENNE - RIGATONI - LINGUINE - CAPELLINI - SPAGHETTI - FETTUCCINE

AGLIO E OLIO - 17

MARINARA - 16

ARRABIATA - 17

MEAT - 17

ALFREDO - 17

VODKA - 18

LOBSTER RAVIOLI

With rich creamy pesto sauce

22

LINGUINE CALAMARI

In red sauce, one of our family favorites!

23

STUFFED SHELLS

Large pasta shells filled with creamy ricotta

19

RAVIOLI

Meat or Cheese in marinara sauce

19

RISOTTO OF THE DAY

Ask your server for today's risotto

22

BLACK INK PASTA PESCE

Squid ink pasta in white wine sauce with assorted seafood

26

CHICKEN BROCCOLI ALFREDO

Chicken breast and fresh broccoli in alfredo sauce over fettuccine

20

GNOCCHI WITH VODKA

Ricotta dumplings covered in creamy vodka sauce

21

GIANT FRESH RIGATONI

Ricotta, spinach, pignoli nuts and aglio sauce

21

TORTELLINI FLORENTINE

Spinach and plum tomatoes in creamy sauce topped with melted mozzarella

22

CLASSIC RED/WHITE CLAM

Our family's recipe. Linguine with fresh clams, white wine, parsley, garlic, creamy sauce

21

PASTA RIVERA

Spaghetti in spicy arrabiata, fresh tomato, and mozzarella. Choice of chicken or sausage.

20

PASTA AND PEAS

Elbow macaroni in a light broth with onions, peas and fresh basil

18

LASAGNA

Wide noodles layered with ricotta and mozzarella and baked.

Choice of marinara or meat sauce.

19/21

BAKED ZITI

Bolognese sauce, ground beef, melted mozzarella

20

GIOVANNE AND SHRIMP

Fresh sautéed vegetables in light red wine sauce over linguine pasta

26

SPECIALTIES

TRIBE Over pasta 19

NECK BONES With a side of pasta 20

BBQ RIBS Tender and meaty served with fries 1/2 — 18 FULL — 24

ESCAROLE AND BEANS Sautéed savory escarole with garlic, olive oil and cannellini beans 18

EGGPLANT PARMIGIANA Thinly sliced, battered eggplant baked in marinara and mozzarella 19

PEPPER STEAK A House favorite! Thinly sliced flank steak simmered with peppers and onions in a savory sauce, served over risotto 25

STEAK VESUVIO Prime ribeye in white wine sauce with peas and vesuvio potatoes 27



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