



UNCLE PETER'S  
PRE - FIXE  
MENUS

We are delighted to hear you are considering us for  
your special event.

Please contact us if you have any questions

(718) 651 8600

[Info@UnclePetersRestaurant.com](mailto:Info@UnclePetersRestaurant.com)





# Pre Fixe Menu #1

---

## *starters*

---

### **MEATBALLS & RICOTTA**

tomato basil sauce

### **CAPRESE BRUSCHETTA**

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

### **CAESAR SALAD**

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

### **CLAMS DE ESPANA**

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

---

## *mains*

---

### **RIGATONNI ALLA VODKA**

tomato cream vodka sauce, parmesan, straciatella with chicken or shrimp

### **EGGPLANT PARM**

panko breaded, tomato basil sauce, melted fresh mozzarella, linguini

### **PAPPARDELLE & BEEF RAGU**

shredded braised beef shank, tomato sauce, whipped ricotta

### **SALMON ALL'ARANCIA**

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

### **SHRIMP SCAMPI**

cappellini, baby spinach, diced tomato, chili flakes, herbed garlic butter sauce

### **CHICKEN FRANCESE**

white wine lemon sauce, linguini & broccoli

---

## *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

### **COCONUT PANNA COTTA**

passionfruit sauce, mango sorbet, coconut flakes

### **UNCLE PETER'S SUNDAE**

vanilla & chocolate gelato, pistachio & dried cherrybiscotti, whipped cream, chocolate syrup, & cherry

**\$60 PER PERSON PLUS TAX & 20% GRATUITY**



# Pre Fixe Menu 2

---

## *starters*

---

### **BURRATA MOZZARELLA**

tomato medley, prosciutto di parma,  
roasted pepper, toasted pine nuts, pesto

### **GAMBAS AL AJILLO**

sautéed shrimp, chili flakes,  
herbed galic butter sauce

### **BABY ARUGULA & ORANGE SALAD**

aged parmesan, toasted hazelnuts, couscous,  
honey dijon vinaigrette

### **CRAB CAKES**

panko breaded, served with remoulade

---

## *mains*

---

### **SEAFOOD PAPPARDELLE**

lobster tail, mussels, clams, baby spinach,  
cherry tomatoes, lobster cream sauce

### **GRILLED PORK CHOP**

red wine & balsamic braised cippollini onions  
& tri color peppers , chive mashed potatoes

### **CHICKEN PARM**

panko breaded , tomato basil sauce,  
melted fresh mozzarella, linguini

### **GRILLED BABY LAMB CHOPS**

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

### **BRANZINO PICCATA**

pan seared, artichoke, capers,  
white wine lemon sauce,  
fried lemon pepper potatoes

### **GRILLED SKIRT STEAK (\$6 EXTRA)**

avocado & tomato salad,  
roasted rosemary yukon 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

### **COCONUT PANNA COTTA**

passionfruit sauce, mango sorbet,  
coconut flakes

### **UNCLE PETER'S SUNDAE**

vanilla & chocolate gelato,  
pistachio & dried cherry biscotti,  
whipped cream, chocolate syrup, & cherry

**\$70 PER PERSON PLUS TAX & 20% GRATUITY**