

INSALATE	
Insalata mista share it family style 6.00 per person	6.95
Fresh shaved fennel & greens with aged parmesan and extra virgin oil	7.95
Insalata caprese ripe tomatoes, fresh basil & mozzarella di bufala with e.v. oil	9.95
Insalata tre colori arugula, radicchio, endive, 10 yr. aged parmiggiano reggiano	10.95
Insalata Pisticci a tall bed of baby spinach w/ pancetta and crisp roasted potatoes	10.95

ANTIPASTI	
Roasted garlic bread add goat cheese 2.00	5.95
Grilled portobello mushroom over sautéed spinach	8.95
Steamed artichoke with a velvety dip of lemon and extra virgin oil	8.95
Olive and cheese bowl a gourmet sampling from southern Italy	8.95
Vegetable Ceci grilled squash medallions topped with mozzarella di bufala & warm chickpea puree, add grilled portobello to make an entrée for 3.00	9.95
Fresh steamed mussels in tomato basil or white wine & parsley	10.95
Bresaola Valtellina with mesclun, artichoke hearts and roasted red pepper	11.95

ZUPPE	
Minestrone make it a filling meal add 2.00	5.95

SIDES	
Sauteed spinach or Broccoli rabe in garlic and oil	5.95
Roasted rosemary potatoes	5.95

LA BUONA PASTA	
<i>La Spaghetтата</i> share a big bowl of spaghetti pomodoro with your amici for only 8.00 per person. add meatballs	8.95 4.00
Prosciutto e spinaci a light, rustic pasta tossed with prosciutto & fresh spinach	10.95
Orecchiette broccoli rabe with spicy sausage add 4.00	10.95
Maltagliati with ricotta, spinach and lamb	13.95
Penne Pisticci red & yellow vine tomatoes with basil and melted mozzarella	12.95
Whole wheat penne with baked tomato, green olives and ricotta salata	12.95
Fresh tuscan bean ravioli in a light tomato cream sauce	14.95
Fettuccine ai Funghi homemade fettuccine with a trio of wild mushrooms	14.95
Michael's Pasta fresh cavatelli, baby squashes, spinach, & aged Cacciotta cheese	15.95

ENTREES	
House meatballs over polenta with steaming tomato sauce	12.95
Chicken grilled in sage topped with arugula and plum tomato	14.95
Baked tilapia with oregano pesto and white wine	15.95
Grilled salmon with roasted tomatoes and broccoli rabe	16.95
Grilled skirt steak over a bed of white beans and watercress	19.95

DOLCI	
Homemade tiramisu	7.00
Frangelico chocolate mousse	7.00
Berries & hand whipped cream	7.00
Fresh coconut cake	7.00

LUNCH MENU

Mon-Fri from 11.00am to 3.30 pm

Enjoy a selection of appetizers and salads from our menu in addition to the following sandwiches and pastas:

PANINI

Provolone & mortadella 7.95
Grilled vegetables and baby spinach 7.95
Mozzarella di bufala and tomato 7.95
Prosciutto and fresh mozzarella 7.95
Grilled chicken with herb spread 7.95

PASTA

La Spaghetтата 8.95
share a big bowl of spaghetti pomodoro with your amici single portion 8.95, sharing 8.00 ea., with meatballs add 4.00
Penne Pisticci 11.95
Orecchiette Broccoli Rabe 10.95
add sausage 4.00
Grilled Chicken in Sage 14.95
The PERFECT MEAL Salad 14.95
Grilled Salmon Salad 14.95

Prices subject to change according to market costs
A limit of 3 credit cards per check is accepted

NOW PLAYING

a new and most decadent

PISTICCI BRUNCH

greet the weekend Italian Style:

lemon ricotta pancakes, truffled eggs, french toast with mascarpone, nutella con pane, bellinis, bloody marys, and tasty martinis...

Weekends 11:00am-3:00pm

Pisticci is proud to be the first restaurant in New York to be 100% Carbon Neutral.

How does this work, you might ask? It's really quite simple.

First we reduce our impact on the environment by conserving energy and using renewable energy sources for what we need. So far we have converted 100% of our electrical use to wind and water power, our heating and cooling equipment is all high efficiency, we use CFL bulbs and water aerators where possible, we compost everything, we recycle everything, and we turn off our lights and stoves when we are not using them. What's left is called our Carbon Footprint.

Next we take our carbon footprint, translate it into metric tons, and then purchase Carbon Offsets to compensate for the amount we pollute by offsetting it with an equivalent carbon dioxide savings elsewhere.

We have been recognized by President Clinton, certified by the Green Restaurant Association for our work, and continue to look for ways that we can be greener still. But what we are really hoping is that somehow our message will make its way to you. Because if our goal is to reduce the amount of greenhouse gases emitted globally, then it is time that we all start thinking locally, one city, one restaurant, one person at a time.

Thank you for thinking.
Today is a great day to **celebrate**.

DELIVERY 212.932.3500
Riverside to Morningside
132nd to 110th
Minimum 15.00
Visa & Mastercard Only

www.pisticcinyc.com

Printed on 100% recycled post consumer waste
with printers powered by wind

Pisticci

125 laSalle st nyc 212.932.3500 www.pisticcinyc.com

Carbon **Neutral**

Outdoor cafe

Art openings

Live **Jazz**

Weekend **Brunch**

We deliver great **Italian** food to you all week long

