



Appetizers

Calamari Fritti or A Piacere.....	8
<i>Lightly fried or with fresh tomatoes, capers, black olives & pepperoncini</i>	
Cozze E Vongole.....	9
<i>Clams and mussels served blanco or rooso</i>	
Antipasto.....	7
<i>Italian tradition</i>	
Carpaccio DiManzo.....	10
<i>Fresh thinly sliced tenderloin, shaved parmesan, fresh herbs & olio di oliva</i>	
Clams Casino.....	8
<i>Baked baby clams with Italian spices & herbs</i>	
Escargot.....	8
<i>Puff pastry, roasted garlic cream sauce enhanced with pernod</i>	
Shrimp Cocktail.....	9

Soup

Zuppa di Cipolla.....	5
<i>Carmelized onions, sherry and gratinee topped with our special cheese blend</i>	
Zuppa di Giorno.....	
<i>Prepared for you daily</i>	



Caterers

Salads

Pomodoro E Mozzarella.....	8
<i>Layers of vine ripe tomatoes, fresh mozzarella, basil & balsamic glaze</i>	
Arugula.....	8
<i>Tangy arugula, goat cheese, candied walnuts, raspberry walnut vinaigrette</i>	
Caeser.....	7
<i>Cardini's classic</i>	
Rustico.....	7
<i>Assortment of grilled seasonal vegetables, mixed greens & balsamic vinaigrette</i>	

Pasta

Half orders available for appetizer

Funghi diBosco con Cappellini.....	15
<i>Angel hair tossed with wild mushrooms, shallot, sage & dry vermouth</i>	
Tortelacci di Gamberi.....	14
<i>Shrimp and ricotta stuffed tortellini with lobster cream sauce</i>	
Ravioli Quattro Formaggi.....	15
<i>Four cheese ravioli done in a four cheese sauce</i>	
Penne a la Vodka.....	14
<i>Penne pasta, crisp pancetta, vodka & aurora sauce</i>	
Linguini Pescatore.....	19
<i>Frutta di mare, linguine, red, white, or fra diavolo</i>	
Spaghetti Carbonara.....	14
<i>Pancetta, cipolla, egg & cream liaison</i>	
Gamberi All' Aglio.....	18
<i>Sauteed shrimp, fresh tomatoes, garlic & white wine</i>	



Pollo

Pollo Ripieno.....	19
<i>Chicken breast with spinach, provolone, roasted red pepper & lobster sauce</i>	
Pollo Porcini.....	18
<i>Chicken breast with porcini mushrooms & creamy sundried tomato puree</i>	
Petto di Anatra.....	17
<i>Pan seared duck breast in a port wine reduction</i>	
Pollo Limone.....	18
<i>Sauteed chicken breast, white wine reduction, lemon butter & capers</i>	

Carne

Filletto al Pepe.....	28
<i>Pepper crusted filet mignon in brandy demi glaze</i>	
Bistecca.....	23
<i>Sirloin steak, demi glaze, dijon mustard & chives</i>	
Pork Tenderloin.....	21
<i>Roasted with fresh herbs, grilled pineapple & madeira pork jus</i>	

Vitello

Grilled Veal Chop.....	29
<i>Grilled loin chop with brandied wild mushroom sauce</i>	
Involtini di Prosciutto.....	21
<i>Medallions of veal wrapped in prosciutto & stuffed with fontina & sage</i>	
Vitello Grigliato.....	21
<i>Grilled marinated veal cutlet, grilled seasonal vegetables, lemon & olive oil</i>	



Vitello Pomodoro..... 21
Sauteed medallions of veal, topped with fresh tomato, basil & mozzarella

Vitello LaRousse..... 24
Sauteed veal, roasted garlic cream & jumbo lump crab meat

Pesce

Almond Crusted Salmon..... 22
Wild caught Pacific salmon crusted in almonds, wilted greens & roasted red pepper coulis

Pan Seared Diver Scallops.. 25
Porcini dusted scallops, porcini jus, lobster essence & pomme frite

Crabcake..... 22
House made, pan fried with mustard beurre blanc

Sogliola Ripieno..... 21
Baby sole stuffed with crab imperial & bathed in lemon butter

Sides

Spinaci all'oglio..... 5

Broccolini di Rabe..... 5

Grilled Wild Mushrooms..... 7



Beverages

Coffee, Tea, Iced Tea, Soda.....	2
Espresso.....	3
Cappuccino.....	3.5
Aqua Minerale.....	5

6813 Ridge Avenue
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Hours

Tuesday to Saturday 5:00pm to 10:00pm
Sunday 3:00pm to 8:00pm

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Corporate, Social & Special Events Catering