

GLI ANTIPASTI

BRUSCHETTA PUNTINO

TOASTED BREAD TOPPED WITH PROSCUITTO DI PARMA AND FRESH MOZZARELLA WITH EXTRA VIRGIN OLIVE OIL. 12

CARPACCIO DI MANZO

RAW PRIME FILET MIGNON THIN SLICED TOPPED WITH ORGANIC ARUGULA SALAD, EXTRA VIRGIN OLIVE OIL, FRESH LEMON JUICE AND SHAVED PARMESAN CHEESE. 18

CARPACCIO DI TONNO

SLICES OF RAW TUNA FISH TOPPED WITH ORGANIC ARUGULA SALAD, RED ONIONS, CAPERS, WITH CITRUS DRESSING. 18

CARPACCIO DI POLPO

THIN SLICES OF IMPORTED OCTOPUS SEASONED TOGETHER WITH ARUGULA SALAD AND SHAVED FENNELS IN LEMON JUICE, OLIVE OIL AND PARSLEY. 19

GUAZZETO ALLO SCOGLIO

FRESH MUSSELS AND CLAMS SAUTEED WITH GARLIC, CHERRY TOMATOES AND SAFRON. 19

TARTARE DI SALMONE

FRESH WILD SALMON CHOPPED AND MIXED WITH LEMON VINAIGRETTE IN A CUCUMBERS CARPACCIO TOPPED WITH ORGANIC ARUGULA SALAD. 18

TARTARE DI TONNO

FRESH YELLOW FIN SUSHI TUNA CHOPPED AND MIXED WITH AVOCADOS, GINGER LEMON DRESSING SERVED WITH SEAWEED SALAD AND SESAME SEEDS. 18

FRITTURA DI CALAMARI E GAMBERI

LIGHT FRIED CALAMARI AND ARTICHOKE HEARTS SERVED WITH ORGANIC MIXED GREENS AND A SIDE OF SPICY MARINARA SAUCE. 22

LE INSALATE

INSALATA AMERICANA

MIXED GREENS SERVED WITH GRILLED CHICKEN, CRISPY BACON, YELLOW CORN, AVOCADO, HARD BOILED EGG, DICED TOMATO, PROVOLONE CHEESE AND MUSTARD VINAIGRETTE. 16

SPINACINA

ORGANIC BABY SPINACH SERVED WITH GREEN APPLES, GOAT CHEESE CRISPY BACON DRESSED WITH A HONEY BALSAMIC REDUCTION. 14

INSALATA DELLA CASA

ORGANIC MIXED GREENS, TOMATOES, CARROTS AND TOSSED WITH EXTRA VIRGIN OLIVE OIL IN A BALSAMIC VINAIGRETTE. 10

CAPRESE

IMPORTED FRESH MOZZARELLA WITH SLICED VINE RIPENED TOMATOES, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL. 14

ROMANA ALLA CESARE

ROMAINE LETTUCE WITH CAESAR DRESSING AND HOMEMADE SEASONED CROUTONS. 10
ADD CHICKEN. 4 ADD SHRIMP. 5

INSALATA GRECA

ROMAINE LETTUCE WITH FETA CHEESE, FRESH PLUM TOMATOES, CUCUMBERS, BLACK OLIVES, RED ONION WITH EXTRA VIRGIN OLIVE OIL AND FRESH OREGANO. 14

NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

LE PASTE E RISOTTI

SPAGHETTI AI FRUTI DI MARE

CLASSIC SPAGHETTI WITH FRESH MANILA CLAMS, SHRIMPS, CALAMARI, MUSSELS, CHERRY TOMATOES WITH EXTRA VIRGIN OLIVE OIL, ORGANIC GARLIC AND CHILI PEPPER FLAKES. 26

PENNE VEGETARIANE

HOMEMADE FRESH PENNE SERVED WITH CHERRY TOMATOES, BROCOLI, ZUCCHINE , YELLOW SQUASH, GREEN SQUASH AND A TOUCH OF TOMATO SAUCE. 19

LASAGNA DELLO CHEF

OVEN BAKED PASTA SHEETS LAYERED WITH A MIX OF MEAT SAUCE (BOLOGNESE STYLE) BÉCHAMEL AND FRESH MOZZARELLA CHEESE. 19

FETTUCCINE ALFREDO

HOMEMADE FETTUCCINE PASTA WITH CREAMY CHEESE SAUCE. 16
ADD CHICKEN. 3 ADD SHRIMP. 4

PAPPARDELLE AI FUNGHI PORCINI E TRUFFLE OIL

HOMEMADE EGG PASTA WITH PORCINI MUSHROOMS, ORGANIC GARLIC, PARSLEY AND CREAMY PORCINI SAUCE. 26

PACCHERI ALL'AMATRICIANA

IMPORTED PASTA FROM GRANGNANO SERVED WITH ITALIAN BACON, ONIONS, FRESH TOMATOES AND PECORINO CHEESE. 29

RAVIOLI ALL'ARAGOSTA

HOMEMADE RAVIOLI FILLED WITH JUMBO CRAB MEAT SERVED WITH LOBSTER BISQUE SAUCE AND TOPPED WITH HALF MAINE LOBSTER. 34

GNOCCHI ALLA TIROLESE

HOMEMADE POTATO DUMPLINGS SERVED WITH SAUTÉED MUSHROOMS, SMALL DICES OF SPECK AND TRUFFLE OIL IN CREAMY TOMATO SAUCE. 29

RISOTTO AI PORCINI

ITALIAN VIALONE NANO RICE BLENDED WITH CHICKEN BROTH, FRESH PORCINI MUSHROOMS AND TOPPED WITH PARMEGIAN CHEESE. 29

RISOTTO PESCATORE ITALIAN

VIALONE NANO RICE WITH SHRIMPS, CLAMS, MUSSELS, CALAMARI, CHERRY TOMATOES AND GARNISHED WITH ITALIAN PARSLEY. 33

* NOTE: WHOLE GRAIN PASTA IS ALSO AVAILABLE WITH ANY OF OUR SAUCES.

MINISTRA DEL GIORNO

SOUP OF THE DAY 8

MINISTRONE

HOMEMADE MADE FRESH VEGETABLE SOUP. 8

ZUPPA DI ARAGOSTA

HOMEMADE CREAMY BISQUE WITH CHIVES AND BRANDY. 11

FOR PRIVATE DINING AND CATERING EVENTS PLEASE CONTACT US AT: EVENTS@PUNTINORESTAURANTS.COM

FOR YOUR CONVENIENCE A 17% GRATUITY WILL BE ADDED TO YOUR CHECK.

I PESCI

PICCATA DI SALMONE

8 OZ PAN SEARED SALMON FILET WITH WHITE WINE SAUCE, CAPERS, GARLIC, PARSLEY, OLIVE OIL AND SERVED WITH BABY SPINACH SAUTEED. 26

TAGLIATA DI TONNO

6 OZ SLICED AND SEARED FRESH TUNA WITH ORGANIC BABY MIXED GREENS, FRISSE LETTUCE, RADICCHIO, AVOCADO, CRISPY WONTON AND SEAWEED TOSSED WITH SPICY ASIAN VINAIGRETTE. 20

MAHI MAHI MEDITERRANEO

PAN SEARED FISH FILET SERVED WITH TOMATOES, CAPERS, HERBS, LEMON AND WHITE WINE SAUCE SERVED WITH SEASONAL VEGETABLES . 26

GRIGLATA DE PESCE MISTA

GRILLED CALAMARI, SHRIMP, SALMON, TUNA AND MAHI MAHI SEASONED WITH GARLIC, OLIVE OIL AND LEMON SERVED WITH HOUSE SALAD. 32

LE CARNI

FILETTO DI MANZO AL VINO ROSSO

10 OZ CERTIFIED PRIME BEEF TENDERLOIN OVER RED WINE REDUCTION SAUCE AND SERVED WITH BAKED CUSTARD POTATOES. 32

LOMBATA DI VITELLO ALLA GRILLA

10 OZ VEAL CHOP WITH GREEN PEPPER CORN CREAMY SAUCE SERVED WITH ROASTED POTATOES AND GRILLED ZUCHINI. 29

FILETTO DI MANZO AI PORCINI MUSHROOMS

10 OZ CERTIFIED PRIME BEEF TENDERLOIN OVER CREAMY PORCINI SAUCE WITH MUSHROOMS, ORGANIC GARLIC, PARSLEY AND SERVED WITH GRILLED SEASONAL VEGETABLES. 35

CHICKEN ALLA PARMIGIANA

AN ITALIAN CLASSIC DISH! CHICKEN BREAST BREADED AND BAKED WITH MOZZARELLA AND PARMESAN CHEESE, SERVED WITH PENNE PASTA IN TOMATO SAUCE ON THE SIDE. 24

DOLCI

TIRAMISU ALLA VENEZIANA

LADY FINGERS DIPPED IN ESPRESSO COFFEE TOPPED WITH MASCARPONE CREAM AND DUSTED WITH COCOA POWDER. 9

CREME BRULEE

A CRISPY TRADITIONAL CREME BRULEE WITH CARAMELIZED SUGAR. 8

TORTA DELLA NONNA

THE CLASSIC ITALIAN LEMON AND PINE NUTS WARM TART. 8

DOLCE DEGUSTAZIONE

MINI PORTIONS OF TIRAMISU, TORTA DELLA NONNA, ONE CREME BRULEE, CANNOLIES AND GELATI SORBETTI . 15

PROFITEROLES AL CIOCCOLATO

CREAM PUFFS FILLED WITH HOMEMADE WHIPPED CREAM, DIPPED IN A DARK CHOCOLATE SAUCE. 9

GELATI E SORBETTI

DAILY SELECTION. 6