# Beers on Tap

<table>
<thead>
<tr>
<th>Beer</th>
<th>GL</th>
<th>1/2L</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sparking</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>White &amp; Rose</strong></td>
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<tr>
<td><strong>Red</strong></td>
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# Wines on Tap

<table>
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</tbody>
</table>

# Cocktails

<table>
<thead>
<tr>
<th>Cocktail</th>
<th></th>
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</thead>
<tbody>
<tr>
<td><strong>Sangria</strong></td>
<td></td>
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<td></td>
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<tr>
<td><strong>Spritzers</strong></td>
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</tbody>
</table>

# N/A Beverage

<table>
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</tbody>
</table>

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**Notes:**

- **Bottle/Can**
  - Bud Light
  - Coors Light
  - Coors
  - Modelo Especial
  - Steamworks Co Kolsch
  - Stella Artois
  - Avery White Rascal
  - New Belgium Fat Tire
  - Deschutes Mirror Pond Pale
  - New Belgium Voodoo Ranger IPA
  - Left Hand Nitro Milk Stout

- **Wines on Tap**
  - Gazzera Pinot Grigio
  - Sicily, Italy 2018
  - Hahn Chardonnay
  - Monterey County, CA 2018
  - Scarpetta Frico Rosso Toscana
  - Italy 2018
  - 75 Ml Co. Cabernet Sauvignon
  - California 2018

- **N/A Beverage**
  - Pepsi Fountain Drinks
  - Fresh Brewed Ice Tea - 2.95
  - IBC Root Beer - S.Pellegrino Aranciata, Luminata, Pompelmo - 3.25
  - S.Pellegrino Sparkling Water - 4/2-3 / L-6
  - Acqua Panna Still Water - 1/2-3
  - Milk, Chocolate Milk, Hot Chocolate - 3.25
  - Lavaza Coffee, Hot Tea - 2.75
  - Lavazza Espresso - 2.5 / Cappuccino - 4.25
  - O’Doul's Amber N/A - 5
  - Paolito - 5
  - Grapefruit, Lime, Agave, Cinnamon Simple, Pompelmo
# APPETIZERS

- Giampietro's Garlic Bread 5.5
- Original Cheese Bread 8
- Marinated Olive Plate 7.5
- Bruschetta Pomodorino 8
- Fried Mozzarella, House Marinara 9.75
- Steamed Mussels w/ Pesto 12.75
- Crispy Fried Calamari 12.75
- Snake River Farms Wagyu 14.25
- Beef Carpaccio
- Today's Soup 6

## CHEESE

**3.75 EACH**

<table>
<thead>
<tr>
<th>Cheese</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gorgonzola</td>
<td>Cow’s milk blue veined, mild sweet, semi-soft</td>
</tr>
<tr>
<td>Aged Goat</td>
<td>Goat’s milk, creamy, ash-dusted</td>
</tr>
<tr>
<td>Pecorino Toscano</td>
<td>Sheep’s milk, crisp, sharp, peppery</td>
</tr>
<tr>
<td>Taleggio</td>
<td>Cow’s milk, sweet, mild, fruity, semi-soft</td>
</tr>
<tr>
<td>Piave</td>
<td>Creamy, buttery, crusty tang</td>
</tr>
</tbody>
</table>

## CURED MEATS

**4.25 EACH**

<table>
<thead>
<tr>
<th>Cured Meat</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosciutto di Parma</td>
<td>Italian dried ham, aged 18 months</td>
</tr>
<tr>
<td>Bresaola</td>
<td>Air dried, highly seasoned beef</td>
</tr>
<tr>
<td>Capicola</td>
<td>Air dried seasoned pork shoulder ham</td>
</tr>
<tr>
<td>Calabrese</td>
<td>Dry cured robust, spicy hot salami</td>
</tr>
<tr>
<td>Finocchiona</td>
<td>Sweet, fennel, spiced salami</td>
</tr>
<tr>
<td>Mortadella</td>
<td>Medium spiced, Italian salami</td>
</tr>
</tbody>
</table>

# SALADS

- House Salad, Balsamic Vinagrette 6.5
- Arugula Salad, Lemon Vinagrette 7.75
- Greek Salad, Red Wine Vinagrette 7.75
- Caesar Salad 6.75
- Piëtro's Chopped Salad 9
- Salami, Provolone, Tomato, Cucumber, Red Onion, Chick-Peas, Red Wine Vinagrette
- Beet Salad 9.75
  - w/ Arugula, Stracciatella Cheese, Hazelnuts, Mint, Basil, Citrus Vinagrette
- Italian Cobb Salad 13.75
- Grilled Chicken, Pancetta, Gorgonzola, Chickpeas, Tomato, Cucumber, Red Onion, Egg, Pepperoni, Red Wine Vinagrette

# SANDWICHES

*Available until 4PM*

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Ingredients</th>
</tr>
</thead>
</table>
| Grilled Chicken Breast, Smoked Mozzarella, Arugula, Smoked Paprika Aoli 9.5 | Chicken Parmesan Sub 9.5
| Eggplant Parmesan Sub 9.5      | Meatball Parmesan Sub 9.5                       |
| Italian Sausage & Peppers Parmesan Sub 9.5 | Italian Sub, Sliced Cured Meats, Provolone Cherry Peppers 9.5 |
| Hot Italian Beef 10             |                                                  |

# PASTAS

- Spaghetti Marinara 10.75
  - with Meatballs or Italian Sausage 14
  - Penne Arrabbiata with Pancetta 15.5
  - Veal Sausage & Peppers w/ Rigatoni 17.25
  - Fettuccine Bolognese 17.25
  - Mussels, Marinara w/ Spaghetti 18.75
  - Linguini & Clams Red or White Sauce 19
  - Fettuccine Alfredo 15.25
  - Buca di Beppo 14.25
- Spaghetti Carbonara 17.25
- Sauteed Shrimp Scampi w/ Spaghetti 18.5
- Spaghetti w/ Sauteed Shrimp and Peppers 18.5
- Beef Short Rib Ravioli 16.25
- Ravioli Marinara 14
  - Add chicken 3.5 / shrimp 5 TO ANY PASTA

# BAKED PASTAS

- Baked Ziti 13.25
  - with Meatballs or Italian Sausage 15.75
  - Lasagna Bolognese 17.75
  - Spinach & Ricotta Stuffed Giant Shells 13.25
  - Cheese Manicotti 13.25
  - Chicken & Spinach Manicotti 15.5

# ENTREES

- Chicken Parmesan, Pipette Pasta, Rosa Sauce 16.5
- Chicken Marsala, Roast Tomato Polenta 17.75
- Eggplant Parmesan, Pipette Pasta, Rosa Sauce 16.25
- Veal Piccata, Fried Potatoes & Broccoli Romano 26.5
- Veal Saltimbocca, Fried Potatoes & Broccoli Romano 26.5

# SIDES

- 4.25
  - Meatballs or Marinara Roasted Tomato 4.25
  - Broccoli Romano, Polenta 4.25

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*GIANPIETRO · 970.463.3838
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