PITTARI'S

PLANNING SOMETHING SPECIAL?

A wedding reception, anniversary celebration, a club or business luncheon, or breakfast, family reunion, entertaining a client or just dining with friends or family. Whatever the occasion, you'll do well by your guests by taking advantage of the facilities at Pittari's. Banquet Room, Gourmet Room, Black Angus Room. Reasonable rates for any occasion, for any budget. And of course—excellent food, dedicatedly prepared, sensitively served. Telephone for information and reservations.

PITTARI'S • 4200 SOUTH CLAIBORNE AVENUE • TW 1-2801

PITTARI'S

BANQUET MENU

LUNCHEON MENU

Served From 11:00 a.m. to 3:00 p.m.

Appetizer or Soup

Shrimp Remoulade, Fresh Fruit Cocktail,

Fresh Vegetable or Turtle au Sherry

ENTREES

FILET of LAKE TROUT, Meuniere Sauce, Potatoes	2.00
BREADED VEAL CUTLET, Country Gravy, Potatoes	1.75
BROILED SPRING CHICKEN, Buttered Egg Noodles	1.50

Vegetable du Jour

Mixed Green with French Dressing

Rum Cake a la Pittari

COFFEE

DINNER MENU

Appetizer or Soup

Toasted Ravioli, Shrimp Cocktail, Crabmeat a la Pittari,

Seafood Gumbo or Onion au Gratin

ENTREES

CHARCOAL BROILED BLACK ANGUS ROOM STEAK	6.25
FILET of LAKE TROUT SAUTE AMANDINE	3.75
CHOICE BEEF RIBEYE STEAK	4.75
HALF, BONELESS SPRING CHICKEN MADERIA	4.75
VEAL CUTLET a la PARMIGIANA with Spaghettini	3.50
WHOLE BAKED CORNISH GAME HEN, Oyster Dressing	5.50
WHOLE BROILED GULF FLOUNDER	3.00

Vegetable Potatoes

SALAD Mixed Green, Head Lettuce or Avocado
French or Thousand Island Dressing

DESSERT Rum Cake a la Pittari, Ice Cream or Bread Pudding
with Rum Sauce

COFFEE

You may select your dinner entree from the a la Carte Menu
1.50 extra for complete dinner

BUFFET for 20 or MORE

HOMEMADE TOASTED RAVIOLI a la PITTARI

STUFFED CELERY—RIPE and GREEN OLIVES

POTATO SALAD—MIXED GREEN SALAD with FRENCH DRESSING

HOT CHOICE ROAST BEEF—ROAST YOUNG WESTERN TURKEY

FRIED MILK FED SPRING CHICKEN

BAKED HAM—SALAMI

PRIVALONI, SWISS and CHEDDAR CHEESE

HOMEMADE DANISH MEAT BALLS

HOMEMADE APPLE PIE

WHITE—WHOLE WHEAT—FRENCH and RYE BREAD

PICKLES and POTATO CHIPS

WISCONSIN FRESH COUNTRY BUTTER

COFFEE

$5.00 per person

FINGER SANDWICHES and HOR D'OEUVRES

for 20 or more

	PRICES TO GO	PRICES SERVED
100 HAM SANDWICHES	12.00	16.00
100 ROAST BEEF SANDWICHES	12.00	16.00
100 TURKEY SANDWICHES	12.00	16.00
100 AMERICAN CHEESE SANDWICHES	4.50	8.00
100 SWISS CHEESE SANDWICHES	4.50	8.00
100 PIZZA PIES	19.00	25.00
100 TOASTED RAVIOLIS	10.00	15.00
100 SWEDISH MEAT BALLS	10.00	15.00
100 CAVIAR HOR d'OEUVRES	25.00	35.00
100 BREAST of TUNA HOR d'OEUVRES	20.00	25.00
100 IMPORTED SARDINES HOR d'OEUVRES	20.00	25.00
100 FILET of ANCHOVY HOR d'OEUVRES	15.00	25.00

ROOM RENTAL for MEETINGS ONLY $25.00 $50.00 $75.00

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

3% City and State Sales Tax and 15% tip for waiters not included in the above prices.

January 1964

BEVERAGES

	PRICE PER FIFTH
CALL BRAND BOURBON 86 PROOF Early Times, Old Crow, Bourbon deLuxe	12.00
CALL BRAND SCOTCH Cutty Sark, Black & White, J & B, Johnny Walker Black	16.00
BOTTLED and BOND BOURBON Old Grand Dad, Old Taylor, Old Forester	16.00
MARTINI and MANHATTAN	6.50
DOMESTIC CHAMPAGNE	7.00
MIXERS INCLUDED IN ABOVE LIQUOR PRICES Ice, Cokes, Gingerale, Soda, 7up	
BARTENDERS ..... each	10.00

Pittari's

SINCE 1895

appetizers

Shrimp Remoulade or Cocktail	1.35
Lump Crabmeat Remoulade or Cocktail	1.35
Pate de Fois Gras (for 2)	5.00
Gourmet's Delight (Lump Crabmeat)	1.35
Toasted Ravioli	1.25
Lump Crabmeat a la Pittari (Served Hot)	1.35
Escargots Bordelaise (Served Hot)	2.50
Oysters Rockefeller or Bienville, ½ doz.	1.35
Oysters en Brochette, ½ doz.	1.35
Stuffed Celery and Olives	1.00
Oyster Cocktail, ½ doz.	.90

soups

Turtle au Sherry	.75
Onion au Gratin	.75
Seafood Gumbo	.75
Puree of Split Peas	.60
Vegetable	.40
Oyster Stew a la Pittari, ½ doz.	1.25

salads

Lettuce and Tomato	.75
Asparagus Tips	.75
Hearts of Lettuce	.75
Mixed Green or Watercress	.75
Half Avocado	.75
Sliced Tomatoes	.75

Choice of: Dressing: French—1000 Island—Oil and Vinegar—Roquefort.

gourmet salads

(Mixed at your table)

Salad de la Maison	1.00
Italian a la Pittari	1.00
Caesar	1.00

sauces

Imported Mushrooms, Buttered	.60
Imported Mushrooms, Bordelaise	.85
Whole Mushrooms, Buttered	1.00
Chateau Briand	1.00
Hollandaise Sauce	.50

etc.

Tea—(pot)	.25
Iced Tea	.15
Coffee—(pot)	.25
Milk	.15
Sanka—(pot)	.25

italian dishes

Beef Steak a la Parmigiana	4.50
Lasagna Imbottite (Stuffed)	2.50
Gallina alla Cacciatore (Stewed Chicken)	3.00
Cotolette alla Parmigiana (Veal Cutlet)	2.50
Tetrazzini di Gallina (Chicken)	2.50
Polpette di Carne (Meat Balls)	1.75
Veal Scalopinni, Marsale	2.50
Braciuloni Con Salsa Di Pomadoro (Rolled Stuffed Steak)	2.50

Spaghettini Served with Above Entrees

chops, fowl, etc.

½ Spring Chicken, Fried or Broiled	1.50
Roast Turkey w/Oyster Dressing	2.25
Chicken Livers Saute Mushrooms	2.00
½ Spring Chicken Clemenceau	2.75
½ Spring Chicken Bon Femme	2.75
Grilled Pork Chops (2)	3.50
Spring Chicken, Queen Elizabeth	3.50

French Fried or Brabant Potatoes Served with Above Entrees

vegetables

Broccoli or Asparagus, Buttered	.75
Cauliflower or Spinach, Buttered	.75
Green Peas Financiere	.75
French Fried Onion Rings	.75
Hearts of Palms a la Pittari	1.25

potatoes

French Fried or Brabant	.35
Mashed	.35
Au Gratin	.75
Plain or Stuffed, Baked	.75

desserts

Coupe St. Jacques	1.25
Cherries Jubilee a la Pittari	1.50
Imported Roquefort Cheese w/Jelly	.75
Crepe Susettes a la Pittari	2.00
Baked Alaska Flambee	1.50
Orange Brulot en Corbeille	1.50
Rum Cake a la Pittari	.60
Spumone	.60
Ice Cream or Sherbet	.35
Cup Custard or Homemade Pie	.40

black angus room steaks

THE CENTENNIAL STRIP SIRLOIN, boneless	5.25
THE 'BLACK ANGUS *Room*' SPECIAL	4.75
FILET MIGNON	5.50

From choice beef tenderloin, a gourmet's delight

BROILED SPRING LAMB CHOPS (2)	3.75
ROAST PRIME RIB OF BEEF	4.25
EXTRA CUT ROAST PRIME RIB OF BEEF (CHARCOAL BROILED)	5.25

Choice of Plain Stuffed Baked Potato or Spaghettini with Above Entrees

MAY WE OFFER THIS CHART—

RARE	RED THROUGHOUT
MEDIUM	PINK THROUGHOUT
WELL	NO PINK OR RED
MEDIUM RARE	RED CENTER
MEDIUM WELL	PINK CENTER
EXTRA WELL	TSKI TSKI

live maine lobster

SELECT YOUR OWN MAINE LOBSTER, LIVE FROM OUR SPECIAL TANK

Flown Daily to Pittari's from Cold North Atlantic Waters
Served broiled, boiled or a la Pittari

WHOLE SELECT 1 POUND LOBSTER	3.75
WHOLE SELECT 2 POUND LOBSTER	7.50
WHOLE SELECT 3 POUND LOBSTER	10.00
WHOLE SELECT 4 POUND LOBSTER	12.00

French Fried or Brabant Potatoes Served with Above Entrees

seafoods

Lobster a la Newburg, en Casserole	4.25
Broiled Rock Lobster Tails	3.50
Flounder, Broiled	2.00
Flounder, Stuffed a la Pittari	2.75
Filet of Red Fish Steak, Broiled	2.25
Lake Shrimp, Fried	2.00
Lake Shrimp Newburg en Casserole	2.50
Lake Shrimp a la Creole, Rice	2.50
Frog Legs, Fried (in season)	3.00
Pompano en Papillote or / Pompano Saute Amandine	3.75
Filet of Trout, Fried or Broiled	1.75
Filet of Trout Saute Amandine or Meuniere	2.00
Soft Shell Crabs, Fried or Broiled (2)	2.75
Lump Crabmeat au Gratin	2.75
Assorted Seafood Platter	3.00
Oysters, Fried, 1 Dozen	2.25

French Fried or Brabant Potatoes, Served with Above Entrees

gourmet specials

1

Onion Soup au Gratin
MAINE LOBSTER THERMIDOR A LA PITTARI
Fried Shrimp—Fried Oysters, Onion Rings, Brabant Potatoes, Green Salad,
Coffee 5.25

2

STUFFED FILET OF TROUT a la PITTARI
Special Dressing Prepared by Tom Pittari
White Wine Sauce
Mixed Green Salad
Brabant Potatoes
Coffee 4.00

3

One-Half Doz. Oysters Rockefeller
STUFFED FLOUNDER
Brabant Potatoes
Green Salad
Coffee 4.00

4

Crab Meat a la Pittari "Cold"
FILET OF TROUT AMANDINE
Brabant Potatoes—Green Salad
Coffee 3.75

5

Toasted Ravioli
LAKE PONTCHARTRAIN SHRIMP, CLEMENCEAU
Mixed Green Salad
Coffee 4.00

6

Antipasto
ITALIAN COMBINATION
Rolled Stuffed Steak
Veal Cutlet Parmigiana
Stuffed Macaroni
Imported Spaghettini
Broccoli Italiano
Coffee 3.75

ONE ORDER SERVED FOR TWO—1.50 EXTRA

A PRIVATE DINING ROOM . . . can be reserved for banquets, weddings, conventions, parties, luncheons, special events. *Not Responsible for Articles Lost or Exchanged*

PRICES SUBJECT TO CHANGE

LIQUEURS AND MISCELLANEOUS

Absinthe Frappe	1.00
Creme de Menthe Frappe	.85
Side Car	1.25
Stinger	1.25
Sloe Gin Fizz	1.00
Planters Punch	1.25
Singapore Sling	1.25
Orange Blossom	1.00
Mint Julep	1.50
Alexander—Brandy or Gin	1.25
Velvet Hammer	1.25
Fire Fly	1.00
Grasshopper	1.00
Dubonnet Cocktail	1.00
Champagne Cocktail	1.50
Half and Half Vermouth	.75
Other Liqueurs	1.00
Mixed Drinks with Cream	1.00

BOURBON

Bourbon	.65
Bourbon—Bonded—Call Brand	.85
Bourbon Old Fashioned	.65
Sazerac	.85

SCOTCH

Scotch	.75
Scotch—Call Brand	.85
Mixed Drinks with Scotch	.85

RUM

Daquiri or Bacardi Cocktail	.80
Frozen Daquiri	1.00

VODKA

Collins, Martini or Screw Driver	.75

GIN

Gin	.65
Beefeater or House of Lords	.85
Tom Collins	.65
Martini or Gibson	.60
Martini or Gibson (Extra Dry)	.75

WINE

Domestic Dinner Wine (Glass)	.50
Imported Dinner Wine (Glass)	.75
Domestic Sherry or Port (Glass)	.50
Imported Sherry or Port (Glass)	.90

COGNAC—BRANDY

Brandy	1.00
Cognac	1.00
Cognac V.S.O.P.	1.50

FRANCE • GERMANY • ITALY
• CHILE • AMERICAN

wines
imported

	5th	10th
RED WINE—		
54—Chanson—Pommard	9.00	4.75
9—Cruse—Pommard	9.00	4.75
5—Cruse Chateau Pontet Canet	7.00	3.75
41—Cruse—Chateau Neuf-du-pape	6.00	3.25
7—Cruse—St. Julien	5.50	3.25
6—Cruse—Medoc	4.50	2.75
64—Brolio—Chianti	4.00	2.25
42—Nuits—Saint Georges	10.00	5.50
ROSE WINE—		
45—Lancers Carbonated	8.00	4.25
69—Tavel—Rose	5.75	3.00
73—Chateau—St. Roseline	5.50	3.00
8—Cruse—Vin-Rosé	5.00	2.75
WHITE WINE—		
50—Chanson—Chablis	7.00	3.75
4—Cruse—Chablis	7.00	3.75
1—Cruse—Graves	4.75	2.75
3—Cruse-Haute Sauterne	7.00	3.75
2—Cruse Sauterne	6.00	3.50
51—Eschenaur Sauterne	6.00	3.50
RHINE—		
44—Kayser-Liefraumilch	6.00	3.25
43—Kayser-Niersteiner	6.00	3.25
46—Chilean Rhin	4.25	2.50
SPARKLING WINE		
36—Mum's Cordon Rouge	16.50	8.50
37—Louis Roederers Champagne	16.50	8.50
38—Piper Heidsieck	16.50	8.50
33—Cruse Sparkling Burgundy	11.00	5.75
85—Clicquot Yellow Label	16.50	8.50
61—Louis Roederers Christal	16.50	8.50

domestic

RED WINE—		
CALIFORNIA		
27—Almaden—Burgundy	3.00	1.75
25—Almaden—Grenache (Rosé)	3.00	1.75
21—Taylors—Burgundy	3.00	1.75
WHITE WINE—		
18—Taylors Sauterne	3.00	1.75
22—Almaden—Chablis	3.00	1.75
23—Almaden—Sauterne	3.00	1.75
SPARKLING WINES		
New York Taylors—		
31—Champagne	8.00	4.25
32—Sparkling Burgundy	8.00	4.25
30—California Korbel Brut	8.00	4.25