



Founded in 1973 in Los Angeles (on Robertson) by legendary Playboy Founder Hugh Hefner & Legendary entrepreneur Joe Di Carlo (manager of Sonny & Cher and owner of "Mr. D" in San Francisco where Tony Bennet, Ray Charles, & Bobby Daren Performed frequently). PiPS became (in a short time) the place to be & be seen by many influential people from all over USA. Stars Such as Frank Sinatra, Lucille Ball, Cher, Dean Martin, Ron Meyer, Aaron & Cindy Spelling found their home away from home. PiPS was about Passion for Food, Wine, Friends & Life.

With Joe's retirement in 1986, PiPS had ended it's legacy. In 1989, good friend Tommy Lasorda introduced me to Joe & A new friendship was born. When I decided to pursue my dream of opening a restaurant, Joe gave me the name (PiPS) because He knew that I would carry on the legacy of his old restaurant. Thank you Joe!

**Rino Armeni**

### **STUZZICHINI** (*Appetizers*)

- Mozzarella: Fried Mozzarella with Spicy Tomato Sauce *\$7*
- Fonduta (For Two): Melted Parmesan & Fontina Cheeses with Rosemary Foccacia *\$18*
- Arancini: Ground Beef, Pork & Mozzarella "Risotto" Balls *\$11*
- Fritto di Calamari: Crispy Squid Tossed with Herbs & Fried Lemon Slices *\$11*
- Panzerotti: Trio of mini Calzone Stuffed with Fresh Tomato and Mozzarella *\$10*
- Scampi: Sautéed Shrimp with Leeks, Tomatoes & Garlic Butter *\$10*
- Carpaccio: Sliced Sushi Grade Yellowfin Tuna on a Grilled Eggplant Tart *\$11*
- Prosciutto and Melon: From the San Daniele Region, Thinly Sliced with fresh melon *\$9*  
Add Port for *\$3*
- Torta: Imported Prosciutto and Ricotta on a Duo of Grilled Olive Toast and Arugula Salad *\$10*
- Zuppa: Seasonally Inspired *\$7*

### **INSALATA** (*Salads*)

- Caesar: Hearts of Romaine with Roasted Garlic-Parmesan Croutons *\$9*
- Baked figs: Black figs Baked with Spices on a Bed of Arugula with Blue Cheese and Candied Pecan *\$10*
- PiPS Chopped: Provolone, Roasted Peppers, Mortadella, Pepperoncini & Red Wine Dressing *\$12*
- Heirloom tomatoes: with Fresh Buratta, Basil pesto, Sea Salt & Extra Virgin Olive Oil *\$10*
- Mixed green salad: Spring mix, Cucumber, Cherry Tomatoes and Red Wine Vinaigrette *\$8*

## PASTA

- Linguine & Clams: Garlic, White Wine, Calabrian Chili & Fresh Parsley \$19
- Ravioli: Filled with Braised Short Ribs & Mascarpone Cheese \$18
- Gnocchi: Durum Flour Dumplings with Blue Cheese Sauce \$15
- Tria: Fried & Fresh Squares of Pasta with Cherry Tomato Sauce \$14
- Lasagna: Fresh Egg Pasta Layered with Meat sauce & Ricotta Cheese \$15
- Matriciana: Bucatini with Guanciale, Tomatoes & Pecorino Cheese \$17
- Spaghetti Bolognese: Spaghetti with Meat Sauce & Parmesan Cheese \$16
- Fusilli: Tossed in a Cherry Tomato, Anchovies and Breadcrumb Sauce Topped with Pecorino Romano \$16
- PiPS Speciale: Spaghetti with Baby Meatballs, Tomato Sauce & Parmesan \$16

## PIATTI PRICIPALE (Main Dishes)

- Parmigiana: Chicken or Veal, Mozzarella & Tomato Sauce \$15/\$23
- Marsala: Chicken or Veal, Baby Portabello Mushroom Sauce \$16/\$23
- Veal Chop: A 13 oz Veal Chop Served with Truffle Scented Rustic Risotto \$36
- Ribeye: 12 oz. Ribeye Steak with Wild Arugula & 25yr. Aged Balsamic \$25
- Meat Ball Sliders: Large Meatballs Mozzarella, Crispy Rosemary Potatoes and Arugula Salad \$16
- Veal Milanese: Breaded & Pan Fried veal loin cutlet, Marinated Cherry Tomatoes \$23
- NY Steak: Grilled Australian Wagyu New York Steak Served with Bacon Wrapped Green Beans, Mashed Potato and Whole Grain Mustard \$39
- Italian Meatloaf: Stuffed with Mozzarella, Mortadella & Capers \$19
- Vitello alla Griglia: Grilled Veal loin cutlet, Arugula Salad, Grilled Zucchini \$22
- Beef Filet : 8 oz fillet served with parmesan broiled asparagus and beef jus \$30
- Pesce del Giorno: Market Fresh Fish of the Day \$28
- Eggplant Parmesan: Our Chef's Twist on the Traditional Dish \$15

## SIDE DISHES

- Risotto of the Day: Our Seasonal Creamy Risotto \$5
- Spicy Green Beans: Haricot verts sautéed with cherry peppers: \$4
- Mashed Potatoes: Daily Homemade Mashed Potatoes \$4
- Meatball: Duo of meatballs in tomato sauce \$4
- Asparagus: Parmesan broiled green asparagus \$4