

cafe' piccolo

Antipasti / Insalate

Calamari fritti alla Diavola	14
Fried squid - Madam Jeanette marinara - lime	
Burrata Bruschetta	12
Fresh burrata cheese - sun-dried tomatoes - balsamic reduction - arugula - grilled garlic bread	
Insalata del Campo	11
Organic greens - roasted pear - pancetta - gorgonzola cheese - Italian dressing - parsley	
Insalata di Carote e Bietole	11
Roasted carrots & beets - arugula - goat cheese - sea salt	
Involtini di Melanzane e Pomodoro salsa	14
Eggplant - ricotta & mozzarella cheese - spinach - homemade pomodoro sauce - basil	
Zuppa de Cozze	10
Black & green mussels - red onions - asparagus - garlic - white wine - homemade marinara - heavy cream	

Piccolo Signature Breads

Great for sharing

Peperoni Bread	16	Four Cheese Bread	16
Sourdough bread - mozzarella & Parmesan cheese spicy pomodoro sauce - parsley		Sourdough bread - Gouda - mozzarella - cheddar Parmesan - parsley— spicy pomodoro sauce	

Pizzetta

All Pizzas will be served with fresh homemade Pizza sauce

Caprese	18	Choose 3 toppings;	19
Fresh tomato - basil - mozzarella & Parmesan cheese extra virgin olive oil - black olives		Build your own pizza, mozzarella cheese - Gouda pepperoni - prosciutto - tomato - pineapple - mushroom	
Carciofi alla Griglia	20	Pear-Goat Cheese Flatbread	19
Grilled artichoke - pancetta - cherry tomato - Pesto black olives		Mozzarella cheese - prosciutto - arugula balsamic reduction	
Prosciutto e Arugula	21	Vegetarian Flatbread	17
Mozzarella cheese - prosciutto di Parma - arugula extra virgin olive oil		Zucchini - mozzarella & Parmesan cheese - pesto cherry tomato	

Pasta / Main course

Risotto con Gamberetti e Asparago	25
Baby shrimp - asparagus - grana Padano cheese - butter	
Risotto alla Funghi Porcini	26
Wild & porcini mushrooms - grana Padano cheese - truffle oil - cherry tomato - butter	
Dentice rosso con Fusilli e Pesto	32
Red snapper - fresh spinach - pine nuts - pesto - cherry tomato	
Penne Bolognese	25
Al dente pasta - meat-based sauce - fresh tomato - basil - oregano	
Fettuccine Alfredo	24
Creamy cheese sauce - fettuccine pasta	
Add Chicken 29 add Lobster (6 oz.) 49 add Shrimp 36	
Spaghetti con Gamberi Aglio e Olio	36
Sautéed garlic-oil infused shrimp - cherry tomato - white wine - pepper flakes	
Ravioli Formaggio con Aragosta fresco e Pomodoro salsa	49
Cheese ravioli - braised lobster (6 oz.) - fresh homemade pomodoro sauce - garlic - basil	
Pollo Parmigiana	29
Lightly breaded chicken breast - spaghetti - marinara sauce - grana Padano cheese	
Agnello Brasato	42
Braised lamb shank - parsley - sautéed wild mushroom - creamy polenta - garlic	
Scottato Salmone con cannelloni e fagioli	34
Seared salmon - cannelloni beans - spring peas - cherry tomato - spicy sausage - asparagus	
Filetto alla griglia con Gamberi e fettuccine	45
Grilled tenderloin (5 oz.) - jumbo shrimp - fettuccine pasta - sun-dried tomato - olives - gorgonzola cheese	

Please notify your server if you have any food allergies or require any special food preparation and we will be happy to accommodate your needs.

15% service charge as well as local sales / health tax will be added to your check. A surcharge may be applicable for special menu requests.

Please note: There will be an additional cost of \$5 for split order requests.