

piccolo

authentic italian

APPETIZERS

Calamari Giovani \$15

Lightly breaded and sautéed with sweet and hot peppers, sherry wine and plum tomatoes

Mussels Marinara \$15

P.E.I. mussels, white wine, tomato Brodo, and fresh herbs

Sausage Stuffed Hot Peppers \$14

Italian hot peppers filled with sausage stuffing, topped with marinara sauce and parmigiano cheese

Burrata \$15

Maplebrook Farms Burrata with olive oil, sea salt, crostini, and sun dried tomatoes

Eggplant Piccolo \$12

Breaded eggplant layered with caprino and ricotta cheeses and marinara sauce

Zucchini Fritte \$12

Hand breaded zucchini fries with parmigiano and garlic aioli dipping sauce

Mozzarella Fritta \$12

House made breaded mozzarella served with marinara sauce

Polpette \$14

Nonna's meatballs, crafted marinara, ricotta

Shrimp Canale \$16

Pistachio crusted jumbo shrimp with Frangelico cream sauce

Charcuterie Board \$18

Chef's selection of premium Italian cheeses, cured meats, sweet and savory bites

SOUP AND SALAD

Wedding Soup \$7

Escarole, chicken, meatballs and pastina in chicken broth

Soup of Day \$7

Ask your server for today's selection

Arugula Salad \$13

Oranges, shaved red onions, prosciutto, parmigiano, with a lemon vinaigrette

House Salad \$10

Mixed greens, ceci beans, carrots, tomatoes, with a balsamic vinaigrette

Italian Cobb \$19

Chicken breast, hard-boiled egg, crispy prosciutto, gorgonzola, carrots and tomatoes, with a balsamic vinaigrette

Caesar Salad \$12

Traditional salad with romaine hearts, dressing, croutons and parmigiano
Add anchovies \$2

Bistro Salad \$13

Mixed greens, strawberries, feta cheese, toasted almonds, with a honey-orange vinaigrette

Add to any salad: Salmon \$13 Chicken \$7
Gorgonzola \$2 Mozzarella \$1

PIZZA

12 INCH \$14.50

12 INCH gluten-free crust \$16

Traditional Red sauce, mozzarella and provolone

Aglione Olio Olive oil, garlic, herbs, mozzarella and provolone

Old World Red sauce, olive oil and pecorino romano cheese

Regular Toppings 12 INCH \$2

Pepperoni, sausage, meatball, mushrooms, onions, hot peppers, bell peppers, garlic, tomatoes, spinach, black olives

Premium Toppings 12 INCH \$2.50

Chicken, prosciutto, anchovies, roasted red peppers, artichoke hearts, goat cheese, basil pesto, sundried tomatoes, kalamata olives

SPECIALTY PIZZA

12 INCH

Fra Diavolo \$17.50

Spicy soppressata, red onion, chili oil, red sauce, mozzarella

Tutto Carne \$18.50

Traditional pizza with pepperoni, prosciutto, sausage, meatball

Margherita \$17.50

Aglione olio with sliced tomatoes, fresh mozzarella, basil

Siciliano \$17.50

Red sauce, olive oil, sausage, caramelized onions, pecorino romano

Pollo Pesto \$18.50

Basil pesto, roasted chicken, roasted red peppers, mozzarella

PASTA

Includes homemade focaccia bread. Add a house or Caesar salad \$5.

Pasta Marinara \$18

*Spaghetti, penne, gnocchi or cavatelli
Add meatballs or sausage \$6*

Bowtie Aglio e Olio \$23

*Breaded chicken, artichokes, spinach, tomatoes and
roasted red peppers sautéed in garlic and olive oil*

Rigatoni Bolognese \$22

*Traditional sauce with beef, pork, tomato ragu,
cream and parmesan*

Gnocchi Rossa \$23

*Italian potato dumplings with sausage, mushrooms
and peas in a tomato cream sauce*

Fettucini Alfredo \$20

*Wide pasta tossed with parmesan cream sauce
Add chicken \$7 Add shrimp \$8*

Lasagna \$20

*Layers of pasta filled with ricotta cheese,
mozzarella, beef and sausage bolognese*

Penne Arrabiata \$19

*Hot peppers, fresh basil, olive oil in a
marinara sauce*

Four Cheese Ravioli \$23

*Hand crafted pasta pockets filled with four Italian
cheeses, tossed in sundried tomato cream sauce*

OUR SPECIALTIES

Includes homemade focaccia bread. Add a house or Caesar salad \$5.

Chicken Piccata \$26

*Chicken Scallopini with artichokes, capers,
lemon and white wine*

Veal Parmesan \$27

*Breaded cutlet topped with marinara sauce
and mozzarella cheese*

Chicken Parmesan \$26

*Breaded cutlet topped with marinara sauce
and mozzarella cheese*

Eggplant Parmesan \$19

*Lightly battered eggplant with marinara sauce
and mozzarella cheese*

Veal Piccata \$28

*Lightly battered and sautéed with artichokes,
capers, lemon and white wine*

Veal Milanese \$28

*Breaded veal cutlet topped with lemon arugula,
grape tomatoes and parmigiano*

Sicilian Chicken \$20 GF

*Boneless oven roasted thighs, Sicilian lemon,
casteltrevano olives, fresh herbs, riced cauliflower*

Pork Chop à la Leone \$26

*Pan seared with wild mushrooms, pancetta,
and sherry wine, served with green beans
and roasted potatoes*

FRESH SEAFOOD

Includes homemade focaccia bread. Add a house or Caesar salad \$5.

Shrimp Maria \$26

*Large shrimp sauteed in olive oil with sundried
tomatoes, spinach, white wine and light
marinara sauce tossed with angel hair pasta*

Seafood Risotto \$32

*Jumbo shrimp, mussels, scallops, sun dried tomato,
safron risotto*

Pesce del Giorno aq

Chef's selection of fresh seafood

Pan Seared Scottish Salmon \$26

Julienne vegetables, risotto, pesto

Consider Piccolo to cater your next event.

We have just added a brand new Food Truck to make your occasion one to remember.

Pick up, delivery, and full service custom event catering is also available.

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