

# cafe piccolo

Italian Cuisine, dinner served nightly, except Monday

## Zuppa

<b>Zuppa Di Minestrone Genevose</b> <i>White Beans, Vegetables, Pesto &amp; Pancetta</i>	<b>\$7</b>
<b>Zuppa di Cozze e Vongole Veraci alla Friestina</b> <i>Mussels and Baby Clams sauteed with Garlic and Cherry Tomatoes in a homemade Spicy Clam Broth</i>	<b>\$10</b>
<b>Antipasto della Casa</b> <i>Roasted Garlic, Spinach and Artichoke Dips, served bubbling Hot with Toasted Sour Dough</i>	<b>\$11</b>
<b>Carpaccio di Manzo-Beef</b> <i>Served with Field Greens, Capers, Mustard Aioli and Shaved Parmesan-Reggiano Cheese</i>	<b>\$14</b>
<b>Tuna Carpaccio</b> <i>Served with a Fresh Brunoise of Melon and Creamy Dyonnaise</i>	<b>\$16</b>
<b>Insalata Cesare</b> <i>Romaine Lettuce, Anchovy, Garlic Croutons, Shaved Parmesan</i>	<b>\$11</b>
<b>Insalata di Polipo</b> <i>Grilled Octopus Marinated with Scallion, Garlic, Extra Virgin Olive Oil, served with a Delicate Fingerling Potato Salad, in a Honey Mustard Vinaigrette</i>	<b>\$16</b>
<b>Insalata Caprese</b> <i>Vine Ripened Tomatoes, Fresh Milk Mozzarella served with Field Greens and Extra Virgin Oil and Balsamic Drizzle</i>	<b>\$11</b>
<b>Gambero Bruschetta</b> <i>Marinated Shrimp, Tomato, Garlic, Fresh Basil, Virgin Olive Oil on Toasted Focaccia</i>	<b>\$12</b>
<b>Portobello alla Griglia</b> <i>Grilled Portabella Mushroom, served over Mesclun Greens, Fresh Mozzarella, Roasted Peppers and Sundried Tomatoes</i>	<b>\$15</b>
<b>Calamari Ripieni alla Salsicce</b> <i>Fried Stuffed Calamari with Sweet Sausage, Tomato, Basil, Bread Crumbs and Parmigiano Reggiano Cheese, served with mixed Greens in a light Mustard Dressing</i>	<b>\$12</b>
<b>Parmigiana Di Melanzane</b> <i>Pan fried Eggplant, Gratinée of Parmesan Cheese and Marinara Sauce</i>	<b>\$9</b>

Miguel A. Garcia  
Executive Chef

Ray Malmberg  
Restaurant Manager

John Mitchell  
Chef d' Cuisine

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