

# cafe' piccolo

Italian Cuisine, dinner served nightly, except Monday

## Zuppa

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

15% service charge as well as 3% Local Tax will be added to your check. Thank you.

09.09.09