

# cafe' piccolo

## Antipasti / Insalate

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

## Piccolo Signature Breads

Great for sharing

<b>Pepperoni Bread</b>	16	<b>Four Cheese Bread</b>	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

<b>Caprese</b>	18	<b>Choose 3 toppings;</b>	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	
<b>Carciofi alla Griglia</b>	20	<b>Pear-Goat Cheese Flatbread</b>	19
Grilled artichoke - pancetta - cherry tomato - Pesto black olives		Mozzarella cheese - prosciutto - arugula balsamic reduction	
<b>Prosciutto e Arugula</b>	21	<b>Vegetarian Flatbread</b>	17
Mozzarella cheese - prosciutto di Parma - arugula extra virgin olive oil		Zucchini - mozzarella & Parmesan cheese - pesto cherry tomato	

## Pasta / Main course

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