

Antipasti

Calamari Fritti - \$9.95

Fried Calamari with Marinara Sauce or our special Anchovy Mayo

Sautéed Calamari - \$9.95

With Black Olives, served in a fresh Plum Sauce

Mozzarella Caprese - \$8.95

Fresh Mozzarella, Tomatoes and Basil

Cozze Rosso or Bianco - \$8.95

P.E Mussels sautéed in a Garlic White Wine or Tomato Sauce

Melon e Prosciutto - \$9.95

Italian Prosciutto, Ricotta Salata and Melon

Crab Cakes - \$10.95

Two Pan Seared Crab Cakes drizzled with a Remoulade Sauce

Vongole Oreganato - \$8.95

Baked Little Neck Clams topped with House Breadcrumbs

Funghi Alla Griglia - \$9.95

Grilled Portobello over Arugula, topped with crumbled Goat Cheese in a Balsamic Vinaigrette

Casa Piccolo Antipasto Freddo - \$11.95

Prosciutto, Salami, Fresh Mozzarella, Provolone, Grilled Fennel, Roasted Plum Tomatoes and Olives

Zuppe~Insalata

Pasta e Fagioli \$5.50

Papa al Pomodoro \$5.50

Zuppe del Giorno \$5.50

Insalata dei Cesare \$5.95

Insalata Mista (house salad) \$5.95

Entrée di Insalata

Chopped Salad - \$12.95

Mixed Greens, Cucumber, Bacon, Red Peppers, Tomatoes, Carrots, Grilled Chicken & Gorgonzola

Spinach Salad - \$10.95

Baby Spinach with Mushrooms, Bacon, Red Onions and Hard Boiled Eggs served with Red Wine Vinaigrette

Chicken Caesar Salad - \$12.95

With our Special House Garlic Crotons

Cajun Beef Salad - \$14.95

Grilled Cajun Flank Steak with Peppers and Roasted Onion served over Mixed Greens with Balsamic Vinaigrette

Symphony Salad - \$12.95

Roasted Chicken, Roasted Potatoes, Grilled Plum Tomatoes and Pine Nuts with a Balsamic Vinaigrette

Oriental Chicken Salad - \$12.95

Grilled Marinated Chicken, Chopped Tomato, Snow Peas and Mandarin Oranges with an Orange Ginger Dressing

Primi

Bucatini all' Amatriciana - \$13.95

Served in a Fresh Plum Tomato & Pancetta Sauce

Penne alla Vodka \$12.95

Penne with Roasted Shallots and Prosciutto in a Pink Sauce

With Chicken add \$3.00, Shrimp \$4.00

Linguini alla Vongole - \$16.95

Little Neck Clams sautéed in a Roasted Garlic White Wine Sauce or a Plum Tomato Sauce

Farfalle con la Salsiccia - \$15.95

Bow Tie Pasta with Crumbled Sausage & Peas in a Red Wine & Touch of Cream Sauce

Cappellini con Gamberi - \$17.95

Angel Hair Pasta, sautéed Jumbo Shrimp and Fresh Tomatoes in a Brandy Lobster Sauce

Fettuccini Alfredo - \$13.95

Tossed in a special Cream Sauce topped with Crispy Pancetta

Tomato Pappardelle alla Piccata - \$15.95

Fresh Pappardelle Pasta served with sautéed Chicken, Lemon, Capers, fresh Tomatoes and Artichokes

Ravioli - \$12.95

Cheese Ravioli served in a Creamy Pesto Sauce

Whole Wheat Linguini Primavera - \$13.95

Whole Wheat Pasta with Zucchini, Squash, Peppers & Broccoli tossed in a light Marinara Sauce

Secondi

Pollo Scarpariello - \$16.95

Boneless Breast of Chicken sautéed with Sweet Italian Sausage, Roasted Potatoes and Rosemary

Pollo con Funghi - \$16.95

Boneless Breast of Chicken with Shiitake Mushroom Sauce

Pollo Piccata - \$16.95

*Tender Breast of Chicken with Capers and Artichoke Hearts
Pan Roasted in a Lemon and White Wine Sauces*

Vitello Saltimbocca - \$21.95

Tender Breaded Veal Cutlet topped with Prosciutto and Fresh Mozzarella in a White Wine Sauce

Vitello alla Milanese - \$20.95

Breaded Veal Cutlet topped with Arugula and Fresh Tomatoes

Vitello Parmigiano - \$18.95

Veal Cutlet in Marinara Sauce topped with Mozzarella Cheese

Costoletta di Maiale - \$18.95

*Pan seared Pork Chops, Garlic Mashed Potatoes & String Beans
in a Rosemary Mustard Sauce*

NY Shell Steak - \$21.95

12 oz. New York Prime Cut Steak served Grilled or Marinated

Bistecca Pizzaiola - \$22.95

New York Shell Steak sautéed in Garlic & Oil with Plum Tomatoes

Pesce

Zuppe de Pesce - \$18.95

*Calamari, Shrimp, Clams and Mussels sautéed with Garlic and fresh Basil served over Linguini in a
Mild or Spicy Marinara Sauce*

Gamberi Scampi - \$19.95

Jumbo Shrimp served with Sweet Onion Risotto & Spinach

Salmon - \$19.95

*Grilled North Atlantic Salmon drizzled with a Roasted Red Pepper Sauce served over Spinach &
Roasted Potatoes*

Halibut - \$22.95

Pan Roasted Halibut served with a Tomato Relish & Lentils

Sides

<i>Mashed Potatoes</i>	<i>\$5.00</i>
<i>String Beans</i>	<i>\$5.00</i>
<i>Broccoli Rabe</i>	<i>\$5.00</i>
<i>Broccoli</i>	<i>\$5.00</i>

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Inquire about booking your next party with Casa Piccolo!

*Birthday
Communion
Anniversary
Christening
Holiday*

AND MORE..