

ANTIPASTI

Bruschetta di Pomodoro	10.00
Rustic Tuscan bread topped with vine ripened tomatoes, garlic, fresh herbs & drizzled with extra virgin olive oil	
Broccoli Saltati	12.00
Broccoli sautéed in extra virgin olive oil, roasted garlic, finished with a pinch of chili flakes and topped with parmesan cheese	
Antipasto Vegetariano	12.50
A medley of grilled seasonal vegetables in a classic Italian marinade, finished with a drizzle of balsamic reduction sauce	
Insalata Caprese	13.75
Vine ripened tomatoes, fresh mozzarella, olives and basil, with a pinch of sea salt & black pepper, drizzled with extra virgin olive oil	
Calamari Siciliana	14.00
Sautéed calamari with garlic, olives, capers, cherry tomatoes, white wine reduction and a spicy tomato broth	
Gamberoni alla Griglia	15.25
Succulent tiger prawns, simply grilled & finished with a classic garlic-butter sauce infused with lemon & fresh herbs	
Antipasto Misto Classico	15.75
A grand platter of Italian cured meats, artisan cheese, marinated vegetables & finished with a drizzle of extra virgin olive oil	

INSALATA

Insalata di Lattughe	11.00
Seasonal mixed greens, vine-ripened tomatoes, cucumber, tossed in balsamic vinaigrette, topped with shaved Parmesan	
Insalata di Cesare	11.50
Classic Caesar salad, fresh heart of romaine tossed in our house made dressing and topped with freshly shaved Parmesan	
Insalata di Arugula	12.50
Arugula, sliced pears, caramelized onions, crumbled gorgonzola, a medley of toasted nuts, tossed in balsamic vinaigrette	
Insalata "Chop, Chop"	12.50
Fresh heart of romaine tossed in a light vinaigrette with Italian salami, provolone, smoked turkey, garbanzo beans, fresh basil & chopped plum tomatoes	

PASTA

Capellini al Pomodoro	18.75
Delicate angel hair pasta tossed in a light San Marzano tomato sauce with oven roasted tomato, fresh mozzarella, garlic and basil	
Penne Puttanesca	20.00
Penne pasta served in a spicy traditional Puttanesca sauce composed of Kalamata olives, extra virgin olive oil, capers & anchovies	
Spaghetti Carbonara	21.00
A classic Roman dish – spaghetti tossed in a creamy sauce with crispy pancetta and topped with aged Parmesan	
Gnocchi alla Sorrentina	22.00
Our house made ricotta gnocchi tossed in a traditional sauce of fresh tomato, mozzarella, garlic, extra virgin olive oil & fresh basil	
Rigatoni Bolognese	22.00
Ribbed tube pasta tossed in a classic Bolognese meat sauce & topped with aged Parmesan	
Spaghetti Con Polpetta	22.50
Spaghetti tossed in a savory San Marzano tomato sauce infused with garlic, fennel, onions, red wine, fresh herbs & topped with slow braised lamb meatballs prepared from the venerable Calise family recipe	
Rigatoni Salsiccia	22.50
Rigatoni pasta with Cascioppo Brothers Italian sausage tossed in a light creamy aurora sauce & topped with freshly grated Parmesan cheese	
Pappardelle al Ragu di Vitello	23.50
Our house made ribbon noodles topped in a veal ragout infused fresh herbs and a touch of cream	
Spaghetti Con Frutti di Mare	25.50
Spaghetti tossed in a traditional sauce composed of white wine, garlic, fresh herbs, pinch of chili flakes, fish stock, crushed plum tomatoes & served with a plethora of fresh, local seafood – clams, mussels, prawns, fish & calamari	

RAVIOLI (OUR SIGNATURE HOUSE MADE RAVIOLI)

Ravioli Al Formaggio Con Burro e Salvia	22.00
Stuffed goat and ricotta cheese ravioli tossed in brown butter, fresh sage, and garnished with a dollop of rich tomato sauce	
Pork Belly Ravioli	22.00
Ravioli stuffed with oven roasted pork belly, chevre, Tuscan seasoning, and then gently tossed in a parmesan cream sauce, with a drizzle of white truffle oil	
Ravioli del Giorno	Market Price
Fresh ravioli of the day. Please see our daily special sheet or ask your server for details	

SECONDI

Chicken Marsala	23.50
Tender medallion of chicken, sautéed in sweet Marsala, fresh herbs, mushrooms, complimented with mashed potatoes and vegetables of the day	
Chicken Milanese	23.50
Tender chicken breast, lightly breaded in seasoned Italian bread crumbs & finished with a light, creamy Parmesan cheese sauce complimented with mashed potatoes & vegetables of the day	
Cioppino di Mare	26.50
A medley of fresh seafood --clams, mussels, calamari and prawns sautéed in a Calabrian inspired sauce of white wine, tomato, garlic, fresh basil, and a pinch of chili flakes. Served with grilled Tuscan bread	
Veal Saltimbocca	27.50
Tender medallions of veal, topped with prosciutto, fresh sage & sautéed in a white wine, butter, shallots, seasoned stock, lemon & fresh herbs. Accompanied by mash potatoes & vegetable of the day	
Grilled New York Steak *	29.00
A splendid cut of aged Angus beef, simply grilled, finished with a savory demi-glace infused with seasonal mushrooms, roasted shallots, thyme, and butter. Accompanied by mash potatoes & medley of fresh local vegetables	
Pesce Del Giorno	Market Price
Fish of the day; fresh from the sea! Please see our daily fresh sheet or ask your server for details	

Consumption or raw or undercooked potentially hazardous foods may result in foodborne illness

Traditional Wood Fired Pizza

OLD WORLD

	<u>Pizzette</u> (10")	<u>Large</u> (14")
Margherita A Neapolitan-San Marzano tomato sauce, fresh mozzarella, fresh basil, finished with a drizzle of extra virgin olive oil	13.50	17.50
Funghi Fresh mozzarella, fontina, seasonal mushrooms, San Marzano tomato sauce	14.50	17.50
Quattro Stagioni San Marzano tomato sauce, fresh mozzarella, Italian ham, seasonal mushrooms, artichokes	15.00	18.50
Rucola Fresh mozzarella, Prosciutto di Parma, arugula, shaved parmesan cheese	16.00	19.00
Salsiccia Affumicata Con Peperoni Arrostiti Smoked Italian sausage, fire roasted bell peppers, caramelized onions, provolone, mozzarella, San Marzano tomato sauce	16.00	19.00
Salumiere di Italiano San Marzano tomato sauce, fresh mozzarella, topped with a medley of Italian cured meats – Prosciutto di Parma, salami, coppa, spicy soppressata	16.00	19.50

NEW WORLD

	<u>Pizzette</u> (10")	<u>Large</u> (14")
Vegetariana Grilled eggplant & zucchini, caramelized onion, fresh mozzarella, aged parmesan, tomato sauce and finished with a drizzle of olive oil infused with crushed garlic	15.00	17.50
Tricolore Cotto ham, asparagus, roasted bell pepper, peas, caramelized onions, mozzarella, San Marzano tomato sauce	15.25	18.25
Pollo alla Genovese Free range chicken breast, fresh basil pesto, parmesan, fresh mozzarella & shaved red onion	15.50	18.50
Polpette House made lamb meatballs, caramelized onion, provolone, aged parmesan, chili flakes, oregano, San Marzano tomato sauce, minced Italian flat leaf parsley	16.00	19.00
Prosciutto Cotto e Funghi Italian cotto ham, mushrooms, San Marzano tomato sauce, shaved red onion, mozzarella	17.00	20.00

Picolinos Is Honored To Be A Member of The Association Verace Pizza Napoletana

