

# ***“il Piccolo” Ristorante***

## *Appetizers*

### ***Pandorato*** **5.95**

*Fresh Mozzarella Cheese lightly egg battered then dipped in seasoned crumbs  
Served with house made Marinara for dipping*

### ***calamari fritti*** **9.95**

*pan-fried Calamari with a hot Cherry Peppers dipping sauce  
and house made Marinara sauce on the side*

### ***gnocchi ripieni*** **6.95**

*House made Chive Ricotta Gnocchi stuffed with four cheeses & served  
with butter, fresh sage, and Parmigiano Reggiano cheese*

### ***Mussels Zuppa*** **10.95**

*Prince Edward Island Mussels, steamed with Fresh Herbs, garlic,  
Lemon, White Wine and a spicy tomato broth with Garlic Toast*

### ***Boschetto*** **9.95**

*Garlic toast topped with wild Mushrooms sautéed with roasted garlic,  
fresh herbs, sun dried tomatoes in a Marsala wine sauce*

## ***Soup & Salad***

### ***pasta e fagioli*** **5.00**

*Cannellini beans in a hearty tomato and chicken broth with Penne*

### ***zuppa di Campo*** **5.00**

*a roasted vegetable puree and White bean soup*

### ***insallata Cesare*** **6.95**

*Romaine hearts tossed in a creamy Caesar dressing & house made garlic Croutons*

### ***insallata della Casa*** **5.95**

*mixed greens & diced Tomatoes in a balsamic vinaigrette*

### ***Caprese*** **6.95**

*sliced Tomatoes and Homemade Mozzarella served with basil, & a balsamic vinaigrette*

## **Pasta**

- fettuccine Pollo e timo*** 16.95  
*fettuccine sautéed with Chicken Tenderloins, fresh thyme, Marsala wine, garlic, shallots, cream, & Parmigiano cheese*
- gnocchi Vodkà Pink*** 16.95  
*House made chive Ricotta pasta pillows served with fresh herbs, and a Vodkà Pink Sauce*
- pennette alla Brace*** 14.95  
*Roasted Sweet Italian Sausage & Roasted Red Peppers in a light Chicken broth with Garlic and Fresh herbs, tossed with Penne Pasta*
- ravioli Masamiello*** 16.95  
*Ravioli stuffed with roasted Eggplants and ricotta cheese~ served with diced tomato in a light Chicken broth with Garlic & fresh Herbs*
- ravioli Neri*** 20.95  
*Lobster Ravioli sautéed with Shrimp, Diced Tomatoes, garlic, fresh herbs in a Cream sauce*
- tortellini Katuscia*** 15.95  
*tortellini stuffed with blue cheese and served in a creamy Blue Cheese Vodkà Pink sauce*
- tortellini Porcini*** 16.95  
*imported pockets of pasta stuffed with Porcini mushrooms and sautéed in a Prosciutto di Parma, Mushroom, herb-cream sauce*
- tortellini di Zucca*** 17.95  
*imported pockets of pasta stuffed with Pumpkin, in a creamy Pesto Sauce with diced fresh Tomato*
- Fettuccine Alfredo*** 16.95  
*Fettuccine, Tossed with fresh herbs, garlic, cream, & Parmigiano cheese  
(Add \$3.00 for Grilled Shrimp or Grilled Chicken)*

## ***Entrée Salads***

***insallata Tiepida*** 15.95

*Mixed greens salad with grilled and sliced breast of Chicken, Pistachio nuts, house made Mozzarella and Balsamic vinaigrette*

***insallata alla Frasche*** 15.95

*veal or Chicken scaloppini lightly breaded, topped with Mixed Greens, diced Tomatoes, red sweet Onions and Balsamic vinaigrette*

### ***Pollo Ceasor***

*Romaine hearts, tossed in our housemade Ceasar dressing topped with sliced grilled breast of Chicken and Garlic Toast* 14.95

## ***Carne & Pollo***

***Pollo Allegro*** 16.95

*Breast of chicken stuffed with Prosciutto and Mozzarella, lightly breaded and served with a Rosemary-mushroom sauce*

***scaloppini Alessio*** 16.95

*Veal scaloppini sautéed with Shitake mushrooms, Pine nuts, roasted peppers, and a Cognac, two Mustard sauce*

***scaloppini alla Marsala*** 16.95

*Veal or Chicken Scaloppini sautéed with shallots, wild mushrooms, fresh herbs, & a Marsala wine sauce*

***Scaloppini Parmesan*** 16.95

*Veal or Chicken Scaloppini, lightly breaded and Pan fried, Topped with Mozzarella cheese and Marina sauce*

***Picatta*** 17.95

*Veal, Chicken, or Pork Scaloppini lightly egg battered and Pan sautéed With lemon, butter, white wine and Capers*

### ***Vitello Saltimbocca***

*Veal medallions topped with imported Prosciutto di Parma, mozzarella Cheese and fresh herbs pan seared in a wine sauce with mushrooms*

## *Pesce*

### *Caucapazzo* 15.95

*Fresh Scrod, lightly breaded with a horseradish pistachio crust with lemon, diced tomato, basil, white wine and a seafood broth*

### *Sole Francaise* 15.95

*Fresh Sole, lightly egg batter, sautéed with lemon, butter, and White Wine.*

### *Tagliatelle ai Salmone e Pisela* 18.95

*Fresh Tagliatelle pasta tossed with garlic, Fresh Herbs, Peas and Cream then topped with a Garlic Roasted Norwegian Salmon Filet*

### *Scampi Belletto* 19.95

*Sautéed Shrimp with Garlic, Fresh herbs and Diced plum tomatoes in a light Clam Broth on a bed of Angel hair Pasta*

### *insallata di Salmone* 17.95

*mixed greens salad topped with a Garlic Roasted Norwegian Salmon Filet, roasted red peppers, tomato wedges, served with a Champagne vinaigrette*

### *Tilapia e Gamberi* 18.95

*Fresh Tilapia and Jumbo Shrimp dipped in flour and egg, Pan-seared than sautéed with fresh garlic, imported capers, white wine and lemon juice*

### *Additional Sides*

*Rabi Small \$3.50 Rabi Large 6.50 French fries 2.95  
Onion Rings 3.95 Cheese Ravioli in a Vodka Pink sauce 5.95*

*If there is something you do not see on our menu, please ask and we will do our best to accommodate.*

*WE HONOR MASTERCARD, VISA, & AMERICAN EXPRESS  
20% GRATUITY ADDED TO PARTIES OF 7 OR MORE*