

# Cucina Piccolo *A True Taste of Italy*

## Specialty Breads

focaccia served with house-made marinara sauce

<b>Fresh Focaccia</b>	for two / four people	\$ 3 <sup>95</sup> / 6 <sup>95</sup>
<b>Garlic Cheese Bread</b> with melted mozzarella cheese	for two / four people	\$ 6 <sup>95</sup> / 10 <sup>95</sup>
<b>Signature Bruschetta</b> with melted mozzarella cheese	for two / four people	\$ 8 <sup>95</sup> / 12 <sup>95</sup>

## Flat Breads

<b>Margherita</b> tomato sauce, fresh basil & mozzarella cheese	\$ 12 <sup>95</sup>
<b>Prosciutto</b> pesto cream sauce, prosciutto & mozzarella cheese	\$ 12 <sup>95</sup>

## Appetizers

<b>Artichoke &amp; Asparagus au Gratin</b> \$ 14 <sup>95</sup> baked with olives, capers & garlic	<b>Stuffed Mushroom Caps</b> \$ 12 <sup>95</sup> baked with almonds, raisins, capers & parmesan
<b>Calamari</b> —Natural, Picanté or Pesto \$ 14 <sup>95</sup> <u>sautéed</u> with your choice of sauce	<b>House-Made Italian Sausage</b> \$ 14 <sup>95</sup> with mushrooms, onions & peppers
<b>Italian Meatballs</b> \$ 12 <sup>95</sup> 3 house-made veal meatballs in marinara sauce	<b>Prawns in Pernod</b> \$ 16 <sup>95</sup> sautéed mushrooms, onions with cream
<b>Crab Cakes</b> \$ 16 <sup>95</sup> with pesto cream sauce	<b>Eggplant Parmigiana</b> \$ 14 <sup>95</sup> baked in marinara sauce with cheese
<b>Cold Antipasto Platter For Two</b> \$ 24 <sup>95</sup> selection of cold cuts & cheeses	<b>Hot Antipasto Platter For Two</b> \$ 34 <sup>95</sup> prawns, sausages, meatballs, crab cakes

## Zuppas

<b>Minestrone</b> Cup: \$ 6 <sup>95</sup> Bowl: \$ 9 <sup>95</sup> an Italian tradition—vegetarian	<b>French Onion au Gratin</b> \$ 10 <sup>95</sup> oven-baked with mozzarella cheese
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Add: chicken \$ 6<sup>95</sup> Add: garlic prawns \$ 10<sup>95</sup> Add: baby shrimp \$ 6<sup>95</sup>

## Insalatas

**Insalata Verde** \$ 8<sup>95</sup>  
mixed greens, parmesan with red wine vinaigrette

**Tomato Onion Salad** \$ 10<sup>95</sup>  
with red wine vinaigrette

**Caesar Salad** \$ 10<sup>95</sup>  
traditional, house dressing

## Insalatas Grande

**Warm Prawn & Scallop Salad** \$ 18<sup>95</sup>  
sautéed with peppers & onions on a bed of greens

**Italian Salad for Two** \$ 16<sup>95</sup>  
cucumbers, onions, olives, capers & mozzarella

**Caprese Salad** \$ 18<sup>95</sup>  
tomatoes, bocconcini cheese

**Caesar Salad for Two** \$ 16<sup>95</sup>  
traditional, house dressing

☞ Gluten-aware, dairy-free and vegan options are available, please ask your server — additional charges may apply ☞

☞ A 18% gratuity will be added to the bill for parties of 8 or more ☞

Winter, 2021

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## Main Entrées

served with pasta marinara,

\*\*sub Bolognese or cream sauce or fresh vegetables \$ 3<sup>95</sup>

### Veal Parmigiana \$ 28<sup>95</sup>

traditional, breaded with cheese & marinara sauce

### Veal Forrestaire \$ 28<sup>95</sup>

with mushroom cream sauce

### Chicken Breast Parmigiana \$ 26<sup>95</sup>

traditional, breaded with cheese & marinara sauce

### Chicken Breast Romano \$ 26<sup>95</sup>

eggplant, marinara sauce & cheese

### Catch of the Day

Market Price

chef special — ask your server

### Lamb Shank Ossobuco \$ 32<sup>95</sup>

house specialty, served ragu style

### Veal Marsala \$ 28<sup>95</sup>

mushroom & Marsala sauce

### Prawns Arrabiata \$ 28<sup>95</sup>

sautéed with spicy marinara sauce

### Calamari Provincial \$ 24<sup>95</sup>

sautéed with tomatoes, onions, garlic

### Cioppino \$ 28<sup>95</sup>

seafood medley in tomato broth, served with bread

## Specialty Pastas

\*\*smaller portions available\*\*

### Mixed Short Pasta Mafioso \$ 24<sup>95</sup>

baked with black olives, eggplant in spicy marinara sauce

### Fettuccine Della Casa \$ 24<sup>95</sup>

scallops, prawns, mushrooms & onions in cream sauce

### Linguine Vongole Traditional \$ 24<sup>95</sup>

buttered baby clams, natural or marinara sauce

### Angel Hair Paradiso \$ 20<sup>95</sup>

bocconcini cheese, garlic & fresh tomatoes

### Spaghetti Sicilian \$ 20<sup>95</sup>

peppers, mushrooms, onions in spicy marinara sauce

### Fettuccine Alfredo \$ 20<sup>95</sup>

traditional, in cream sauce

### Linguine Seafood \$ 28<sup>95</sup>

medley of seafood in marinara sauce

### Fettuccine D'Angelo \$ 24<sup>95</sup>

chicken, shrimp, sausage & mushrooms in demi cream sauce

### Angel Hair Salmone \$ 24<sup>95</sup>

Smoked salmon, peas & mushrooms in rosé sauce

### Spaghetti Carbonara \$ 20<sup>95</sup>

bacon, peas, egg & parmesan cheese in sauce

### Linguine Putanesca \$ 20<sup>95</sup>

anchovies, olives & capers in spicy marinara sauce

### Spaghetti Marinara or Bolognese \$ 20<sup>95</sup>

traditional, choice of sauce

## Stuffed Pastas

\*\*smaller portions available\*\*

### Butternut Squash Ravioli \$ 24<sup>95</sup>

with mushrooms & creamy pesto sauce

### Tortelloni Panna \$ 22<sup>95</sup>

stuffed with chicken & roasted garlic in cream sauce

### Gnocchi— Potato Dumplings \$ 22<sup>95</sup>

choice of sauce

### Lobster & Crab Ravioli \$ 24<sup>95</sup>

with rosé shrimp sauce

### House-Made Lasagna Al Forno \$ 22<sup>95</sup>

traditional with beef, spinach & cheese

### House-Made Veal Cannelloni \$ 24<sup>95</sup>

blended with cheese, cream & meat sauce

### House-Made Manicotti \$ 22<sup>95</sup>

spinach, ricotta & marinara sauce

### Four Cheese Ravioli \$ 22<sup>95</sup>

in tomato pesto sauce

## Add a Side:

Italian sausage

\$ 6<sup>95</sup>

Veal meatballs (2)

\$ 6<sup>95</sup>

Garlic prawns

\$ 10<sup>95</sup>

Grilled chicken

\$ 6<sup>95</sup>

Fresh vegetables

\$ 4<sup>95</sup>

Baby Shrimp

\$ 6<sup>95</sup>

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