



Picciocchi's

 PI-CHO-KI

DINNER
MENU

ANTIPASTO TERRA / LAND

PICCIOCCHI'S ANTIPASTO PLATTER | \$27

Chef Stefano's premium selection of imported Italian cured meats and cheeses alongside marinated vegetables and Italian Cerignola olives

CRUDO E BUFALA | \$25

Prosciutto Crudo di Parma DOP 24 months e
Mozzarella di Bufala DOP

POLPETTE | \$10

Five handmade Angus beef meatballs
& homemade tomato sauce

BRUSCHETTA | \$12

Homemade bread toasted and topped with tomato melody

PASTA E FAGIOLI | \$9

Italian Borlotti beans, Picciocchi's fresh pasta, imported Italian pancetta(pork) and fresh vegetables slow cooked to the perfect creamy texture of the true pasta e fagioli!

ANTIPASTO MARE / SEA

FRIED CALAMARI | \$14

Fresh homemade battered fried calamari

SHRIMP COCKTAIL | \$14

Fresh jumbo shrimp & homemade salsa rosa

VONGOLE IN BIANCO | \$14

Steamed littleneck clams sauteed in garlic
& white wine served with homemade crostini

COZZE ALLA MARINARA | \$14

Steamed mussels sauteed in garlic, white wine, & roasted tomatoes served with homemade crostini

SALADS

HOUSE SALAD | \$9

Organic mixed greens, cherry tomatoes, fresh mozzarella, Imported Italian Castelvetrano green olives, house balsamic dressing

(ADD: grilled chicken \$4 , grilled shrimp \$6 , Prosciutto di Parma DOP \$6 , roasted salmon \$8)

CAPRESE | \$16

Fresh Mozzarella di Bufala DOP, Heirloom Tomatoes, local fresh basil, house balsamic dressing

(ADD: grilled chicken \$4 , grilled shrimp \$6 , Prosciutto di Parma DOP \$6 , roasted salmon \$8)

GRIGLIATA | \$16

Organic mixed greens, grilled chicken, grilled artichoke hearts, grilled eggplant, olives, cherry tomatoes, ricotta salata, house balsamic dressing

PIZZE

MARGHERITA NAPOLETANA | \$16

San Marzano tomatoes DOP, fior di latte fresh mozzarella, fresh basil

PEPPERONI (SALAME NAPOLI) | \$18

San marzano tomatoes dop, fior di latte fresh mozzarella, imported Italian salame Napoli, fresh basil

MORTADELLA & PISTACCHIO | \$22

Fior di latte fresh mozzarella, imported Italian Mortadella with Pistacchio, crema di pistacchio

'NDUJA BIANCA | \$18

Fior di latte fresh mozzarella, fresh ricotta imported italian 'nduja spicy salame from Calabria, fresh basil

BURRATA & CRUDO | \$20

San Marzano tomatoes dop, fresh burrata cheese, imported Italian prosciutto crudo di Parma DOP, fresh basil

QUATTRO FORMAGGI | \$18

White pizza with our special blend of four cheeses, fresh basil

VEGETARIANA | \$20

San marzano tomatoes DOP, fior di latte fresh mozzarella, house roasted peppers, eggplant & zucchini, fresh basil

PESTO | \$22

House made basil pesto genovese, fior di latte fresh mozzarella, fresh ricotta, fresh basil

FUNGHI E SALSICCIA | \$ 22

Fior di latte fresh mozzarella, imported Italian porcini mushrooms, sausage

\$ **1.00** for each added topping

PRIMI | MAIN COURSE

TERRA / LAND

CARBONARA | \$25

Spaghetti alla chitarra fresh pasta, fresh eggs, imported Italian guanciale, fresh cracked black pepper, black crust Pecorino Romano DOP cheese

AMATRICIANA | \$26

Bucatini fresh pasta, imported Italian guanciale, San Marzano tomatoes DOP, black crust Pecorino Romano DOP cheese

'NDUJA | \$26

Spaghetti alla chitarra fresh pasta, imported Calabrese spicy salami, San Marzano tomatoes DOP, Parmigiano Reggiano DOP, local fresh basil

CACIO E PEPE | \$23

Bucatini fresh pasta, black crust Pecorino Romano DOP cheese & fresh cracked black pepper

SCARPARELLO | \$25

Casarecce fresh pasta, cherry tomatoes, red hot pepper, local fresh basil, Parmigiano Reggiano DOP & black crust Pecorino Romano DOP cheese

AGLIO, OLIO E PEPERONCINO | \$23

Spaghetti alla chitarra fresh pasta, garlic, extra virgin olive oil, & Italian red hot pepper

HOMEMADE LASAGNA | \$17

Classic Meat OR Basil Pesto Genovese

PRIMI | MAIN COURSE

MARE / SEAFOOD

(choice of pasta: Taglierini, Spaghetti alla chitarra, bavette, linguine)

FRUTTI DI MARE | \$33

Seafood melody of clams, mussels, shrimp, sea scallops e calamari, San Marzano tomatoes DOP, imported Italian Taggiasche olives from Imperia (Liguria), garlic & white wine sauce

VONGOLE | \$25

Little neck clams, garlic & white wine sauce

GAMBERI | \$25

Sauteed shrimp, San Marzano tomatoes DOP, imported Italian Taggiasche olives from Imperia (Liguria), garlic & white wine sauce

LOBSTER RAVIOLI | \$30

Homemade lobster ravioli, sauteed shrimp & sea scallops, San Marzano tomatoes DOP, imported Italian Taggiasche olives from Imperia (Liguria), garlic & white wine sauce

SALMONE AFFUMICATO | \$25

Smoked Norwegian Salmon & brandy cream sauce

CREATE YOUR OWN PASTA DISH

\$17

Choose pasta:

Rigatoni, Creste di gallo, Fusillone, Casarecce, Spaghetti, linguine, tagliatelle, Pappardelle, Gnocchetti Sardi pasta, Potato Gnocchi, Pork & Cheese Cappelletti, Four cheese Ravioli, Meat Ravioli, Spinach & Cheese Ravioli, Gluten Free Pasta

Choose sauce:

Tomato, Bolognese, spicy tomato, Basil Pesto Genovese, four cheese, rosè blush, creamy porcini mushroom

SECONDI | SECOND COURSE-ENTREE TERRA / LAND

ITALIAN TAGLIATA STEAK | \$30

Grilled medium rare ribeye steak served on a bed of fresh arugula, cherry tomatoes, fresh Grana Padano DOP shavings

POLLO ARROSTITO | \$25

Roasted chicken with vegetable of the day

BISTECCA CON VERDURE DEL GIORNO | \$35

12 oz Ribeye steak with vegetable of the day

HAMBURGER CON PATATINE FRITTE | \$18

Americano

Angus beef burger, fontina cheese, tomato, lettuce, red onions, mayo on our handmade burger buns served with a side of homemade fresh cut fried potatoes

Italiano

Angus beef burger, Imported Italian Caprino with fresh truffle from Sardinia, tomato, lettuce, salsa rosa on our handmade burger buns served with a side of homemade fresh cut fried potatoes

CREATE YOUR OWN ENTRÉE

\$20

Choose Entree:

Chicken Parmesan
Chicken Cutlet
Chicken Scaloppina
Eggplant Parmesan
Eggplant rollatini

Choose side:

side of spaghetti with choice of sauce
side house salad
vegetable of the day

SECONDI | SECOND COURSE-ENTREE MARE / SEAFOOD

FRITTURA DI PESCE | \$35

Fried seasonal seafood dish

ROASTED SALMON | \$35

with vegetable of the day

DESSERT

HOMEMADE TIRAMISU CLASSICO | \$10

LIMONCELLO MASCARPONE CAKE | \$9

PISTACCHIO E RICOTTA CAKE | \$9

MARITONZO E FRAGOLE FRESCHE | \$10

Sweet pastry filled with bakers cream
with a side of fresh strawberries

PROFITEROLE | \$8

Vanilla OR chocolate cream puffs

GELATO CON FRAGOLE | \$9

Vanilla bean Italian gelato with fresh strawberries

CAFFÈ EXPRESSO | \$3

CAPPUCCINO | \$5

Ask your server about after-dinner drinks