



Picciocchi's

 PI-CHO-KI

DINNER MENU

THE STORY BEHIND PICCIOCCHI'S

The Picciocchi's have truly lived a real life **love story**.

Stefano growing up in **Genova, Italy**, the home town of Christopher Columbus and one of the most powerful port cities in the world located in the Italian Riviera, always dreamed about one day living and working in America.

Kristy growing up in a small town **in upstate New York**, always dreamed about one day visiting **Italy and learning the Italian language and culture**.

Stefano's passion for pasta making "fare il pastaio" originated in his hometown, Genova and his love for pasta grew when **he fell in love with Kristy when they met at his restaurant in 2006** while she was on a study abroad in Italy.

After they got married and had their daughter Melanie, **they decided to move to Clarks Summit, PA in 2019** to share their love of making fresh pasta, here in America. Since then, they have created an at home feel **Italian pasta store specializing in producing fresh homemade pasta**.

Their business has **successfully grown over the past five years** and they relocated to the Historic Downtown District of Scranton. After completely remodeling the empty space in the **Historic Oppenheim Building**, they transformed this beautiful location to a **full service restaurant, bar and pizzeria alongside a retail, take out, catering and lunch space**.

This very special family owned and operated small local business specializing in producing **fresh homemade pasta using simple and genuine ingredients for their traditional Italian recipes** is now open for business and ready to share their Italian culture and story with you.

Buon Appetito!

ANTIPASTO TERRA / LAND

PICCIOCCHI'S ANTIPASTO PLATTER | \$30

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 - add fresh burrata \$ 5 -

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!

CRUDO E MELONE | \$8

Fresh Cantaloupe wrapped with Prosciutto di Parma DOP

ANTIPASTO MARE / SEA

FRIED CALAMARI | \$14

Fresh homemade battered fried calamari

LA FRITTURA | \$25

Fresh homemade battered: fried calamari, shrimp & sea scallops and handcut fries

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 | \$14

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

TERRA SALAD | \$16

Fresh spinach, grilled chicken, sundried tomatoes, cucum-
bers, red onions, ricotta salata with fig Balsamic vinaigrette

STEFANO'S COBB SALAD | \$16

Organic spring mix, tomatoes, cucumbers, corn,
hard boiled eggs, grilled shrimp served with a side of our
lemon vinaigrette

PIZZE

MARGHERITA NAPOLETANA | \$16

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

CAPRESE PIZZA | \$ 17

San Marzano tomatoes DOP, Fior di latte fresh mozzarella,
fresh sliced heirloom tomatoes, 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

MARINARA | \$14

San Marzano tomatoes DOP, spicy garlic oil

- \$ 1.00 for each added topping -

PRIMI TERRA | MAIN COURSE 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

GRICIA | \$25

Homemade fresh rigatoni pasta, imported Italian guanciale, black croust Pecorino Romano DOP cheese and 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

PANSOTI CON SALSA DI NOCI | \$18

Spinach & Ricotta filled tortelloni served with our famous walnut cream sauce

HOMEMADE LASAGNA | \$17

Classic Meat OR Basil Pesto Genovese

PRIMI MARE |
MAIN COURSE 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

CALAMARATA | \$26

Fresh calamari sauteed with San Marzano tomatoes DOP and imported Italian Taggiasche olives from Imperia (Liguria) in a 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

SECONDI | SECOND COURSE-ENTREE

ITALIAN TAGLIATA STEAK | \$30

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

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

Calabrese

Angus beef burger, provolone, bacon, spicy 'nduja, mayo on our handmade burger buns served with a side of homemade fresh cut fried potatoes

ROASTED SALMON | \$35

with vegetable of the day

BISTECCA DI MAIALE | \$35

14oz Pork Chop topped with mushrooms in a demi glaze served with the vegetable of the day

CREATE YOUR OWN ENTRÉE

\$22

CHOOSE ENTREE:

Chicken Parmesan
Chicken Cutlet
Chicken Scaloppina
Eggplant Parmesan
Eggplant rollatini

CHOOSE SIDE:

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

Substitute pasta for
Ravioli, Tortellini or Cappelletti
- add \$2-

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

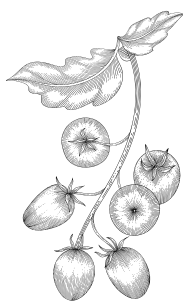
Choose sauce:

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

INGREDIENTS OF EXCELLENCE: MEANING AND HISTORY

DOP in Italian stands for “**Denominazione di Origine Protetta**” which translates in English to “**Protected Designation of Origin**”. It is an honorary title of excellence and status and is given exclusively from the European Union.

San Marzano Tomatoes DOP



San Marzano are a variety of small heirloom tomatoes that are grown in San Marzano sul Sarno, Italy that is located between Naples and Salerno in the region of Campania. The seeds were first grown in the volcanic soil of Mt. Vesuvius. San Marzano have DOP status which makes them a protected product. San Marzano tomatoes have been awarded the status of the only tomatoes that can be used to make a “vera pizza Napoletana” or in other words, “A true Neapolitan pizza”!

Fior di latte Mozzarella di bufala Burrata



Fior di Latte is unprocessed full cream cow's milk mozzarella. Mozzarella di bufala is imported mozzarella made from buffalo milk from the Caserta area in the region of Campania, Italy. Buffalo milk is richer in proteins, fat and calcium with respect to cow or sheep milk which results in twice the dairy content of a cow's milk mozzarella.

Basil Genovese

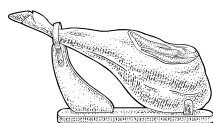


We proudly use locally sourced fresh organic Basil Genovese from Kennedy Creek Growers, in North Abington Twp, PA.

Molino Signetti pizza flour



Farina “0” or Soft wheat flour type “0” is a special type of unrefined flour used for making pizza and bread. Our pizzas are hand crafted using Molino Signetti “Oro di Napoli” (Gold from Naples) “0” pizza selection flour.



Prosciutto crudo di Parma DOP

Dating back to Medieval times, this geographically protected product has become a world-renowned food known for its delicate and sweet flavor. Prosciutto di Parma can only be produced in Parma and follows century-old traditions of curing meats and only requires a few simple ingredients: fresh pork, sea salt, air and time.



'Nduja

(Pronounced: an-DOO-ya)

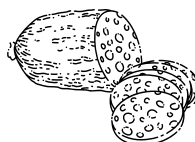
'Nduja is a red colored, soft, spreadable fermented pork salami with spicy Calabrian red hot chili peppers. Its intricate aging process and unmistakable Calabrian pepper flavor makes this spreadable salami both unique and unparalleled.



Porcini Mushrooms

Oversized, high in protein, grown in pine tree soil, boast of hearty nutty flavor. These giant gourmet mushrooms found in the deep woods of Italy can grow up to 12 inches in diameter and make a great addition to almost any dish.

Mortadella con pistacchio di Bronte



Mortadella originates from the area of Bologna, Italy. It has many distinguishing characteristics which include: high quality pork from locally raised free range pigs, cylindrical in shape, minced with Bronte pistachio nuts, has a blend of special spices and must contain at least 15% of evenly distributed fat. Each piece is slowly cooked at 70°C (158°F) for 20 hours to preserve its spectacular silky texture and mouthwatering flavor.