

*Piccolino
Ristorante*

The Finest Italian Restaurant

**552 Broadway
Bayonne NJ, 07002
201-436-8800**

www.PiccolinoRistorante.com

Insalatas

Insalata Tricolore	5.95	Insalata di Squingile	9.95
Arugula, radicchio and endive tossed with balsamic and olive oil dressing		Fresh squingile, celery, green olives in olive oil and lemon dressing	
Insalata Cesare	5.95	Insalata di Mare	9.95
Served with anchovies, Cesar dressing and parmigiano cheese		Shrimp, calamari, baby scallops, celery, black olives tossed with lemon and oil dressing	
Insalata Fantasia	6.95	Antipasto Aver Freddo	7.95
Arugula, strawberries, pears, apples, fried noodles, dried cranberries, shaved ricotta cheese and raspberry dressing		Prosciutto, provolone cheese, hearts of palm, and fresh mozzarella	
Chop Salad	6.95	Mozzarella alla Caprese	6.95
Lettuce, mushrooms, tomatoes, roasted peppers, onions, hearts of palm, tossed with balsamic vinegar dressing		Fresh mozzarella cheese with tomato and basil	

Antipasto

Hot Antipasto	8.95	Zuppa di Clams	8.95
Clams oreganata, scallops, grilled shrimp, and calamari stuffed with crab meat.		Little neck clams seasoned with choice of garlic white wine or red sauce	
Calamari Fritti	7.95	Broccoli Rabe	6.95
Topped with chopped pepperoncini peppers, served with marinara sauce on the side		Served with sweet Italian sausage sautéed in garlic and oil	
Fungi Afumigate	7.95	Portobello Grigliati	6.95
Sauteed shitake mushrooms with grilled shrimp, garlic and rosemary, layered with smoked mozzarella		Grilled Portobello mushroom cap, served with mix field green salad tossed with balsamic and oil dressing	

Pasta

Ravioli Pomodoro	9.95	Lobster fra Diablo	24.95
Filled with spinach and ricotta cheese, in a fresh tomato and basil sauce		Two lobster tails served with shrimps, and clams, over black linguini pasta in a mild red sauce	
Fettucini Primavera	9.95	Fidellini alla Vongole	11.95
Whole wheat fettucini pasta served with white mushrooms, carrots, zucchini, green peas, in garlic and oil		Thin spaghetti pasta, with clams in a red or white sauce	
Spaghetti Carbonara	9.95	Zuppa de Pesce	13.95
Pasta with Italian bacon, green peas, in creamy parmegiano sauce		Mix seafood in fresh tomato sauce over linguini pasta	
Penne alla Vodka	9.95	Rigatoni Bolognese	9.95
Penne pasta in a classic vodka sauce		Rigatoni pasta in a veal meat sauce	
Tortellini Alfredo	10.95	Orichette Broccoli	9.95
Green white and red tortellini filled with cheese in a creamy alfredo sauce		Shell shaped pasta with broccoli, tomatoes and sweet Italian sausage, in garlic and oil	
Risotto di Mare	13.95	Ravioli Fritti	9.95
Risotto with shrimp, clams and baby scallops in a light tomato sauce		Fried ravioli, filled with spinach and cheese, sautéed in a creamy brandy and mushroom sauce	

Pollo

Chicken Luigiana 12.95

Breast stuffed with ricotta cheese, prosciutto and spinach, encrusted in parmigiano cheese, in white wine lemon sauce

Chicken Burgundy 12.95

Sautéed with shallots, Portobello mushroom, green peas, and burgundy wine sauce

Chicken Napoli 12.95

Pieces of chicken, sautéed with lite cream sauce, sun dried tomatoes, green peas and white mushrooms

Chicken Scarpariello 13.95

Boneless chicken pieces, with sweet Italian sausage, sautéed with garlic and oil

Chicken Tuscany 12.95

Pieces of chicken with roasted peppers, artichoke hearts, shitake mushrooms in a brown sauce

Pollo alla Griglia 12.95

Grilled chicken breast, served with eggplant, zucchini, endive, and tomato oreganata

Pesce

Salmon alla Mustarda 15.95

Atlantic Salmon with white wine, rosemary, and mustard sauce

Filet of Sole Putanesca 14.95

Sautéed fish with tomatoes, black olives, onion, capers, anchovies

Tilapia Rustica 16.95

Grilled fish filet, served over a bed of sautéed artichokes, potatoes, black olives and pine nuts

Coconut Shrimp 16.95

Shrimp, encrusted in coconut, served with creamy brandy sauce

Shrimp Fiorentina 16.95

Seasoned with lemon white wine, served over spinach sautéed in garlic and oil

Shrimp Scampi 16.95

Served over linguini

Carne

Bistecca 20.95

Sirloin steak served with, roasted potatoes and sautéed white mushrooms

Veal Piccata 14.95

Veal scallopini, sautéed with capers, white wine lemon sauce

Veal Marsala / Franchese / Pizzaiola 14.95

Sauteed veal scallopini, prepared with your choice of the classic Marsala, Franchese, or Pizzaiola sauces

Veal alla Parmigiana 14.95

Veal parmigiano, served with a side of linguini marinara

Veal Sorrentino 14.95

Veal scallopini, layered with eggplant, prosciutto, and fresh mozzarella cheese, in brown sauce

Beef alla Barolo 20.95

Thinly pounded sirloin steak stuffed with prosciutto, fontina cheese, with Barolo wine sauce served with mashed potatoes.

Veal Milanese 14.95

Breaded veal cutlet, topped with mix chop salad

Lamb Chops 21.95

Grilled lamb chops served with roasted potatoes and tomato salad