

RISTORANTE PICCIRILLI

AUTHENTIC ITALIAN CUISINE

ANTIPASTI

ANTIPASTO PICCIRILLI FOR TWO 16

A SELECTION OF TRADITIONAL ITALIAN ANTIPASTO INCLUDING AN ASSORTMENT OF ITALIAN MEATS, CHEESES AND MARINATED VEGETABLES

BRUSCHETTA ALLA TOSCANA 5

TOASTED HOMEMADE ITALIAN BREAD TOPPED WITH FRESH TOMATO, BASIL AND HERBS

GAMBERI FRA DIAVOLO 12

JUMBO SHRIMP SIMMERED IN A CRUSHED RED PEPPER, GARLIC, TOMATO BASIL SAUCE

CARPACCIO DI MANZO* 13

THINLY SLICED PRIME BEEF TENDERLOIN WITH AGED PARMIGIANO REGGIANO SHAVINGS, CAPERS, EXTRA VIRGIN OLIVE OIL AND LEMON INFUSION, SERVED CHILLED

CALAMARI FRITTI 11

BABY SQUID LIGHTLY FLOURED, FRIED AND SERVED WITH LEMON WEDGES AND OUR HOMEMADE COCKTAIL SAUCE

PEPERONI RUSTICI 10

HOMEMADE SAUSAGE WITH HOT BANANA PEPPERS SAUTÉED IN OLIVE OIL AND FRESH GARLIC

ESCARGOT BOURGUIGNONE 12

6 LARGE ESCARGOTS BAKED IN A CLASSIC SEASONED PARSLEY GARLIC BUTTER

TRIPPA ALLA FIORENTINA 10

TRADITIONAL HOUSE MADE ITALIAN DELICACY

CAPRESE 10

ROMA TOMATOES LAYERED WITH FRESH MOZZARELLA AND TOPPED WITH EXTRA VIRGIN OLIVE OIL AND FRESH BASIL

ZUPPE

MINISTRONE CUP 4 BOWL 6

ITALIAN VEGETABLE SOUP

STRACCIATELLA CUP 4 BOWL 6

EGG DROP WITH PARMIGIANO CHEESE IN CHICKEN BROTH

TORTELLINI IN BRODO CUP 6 BOWL 8

CHEESE STUFFED NOODLES IN A LIGHT HOUSE MADE CHICKEN BROTH

INSALATA

INSALATA PICCIRILLI 15

FRESH GRILLED CHICKEN BREAST, ROMAINE LETTUCE WITH RASPBERRY VINAIGRETTE, ALMONDS, DRIED CHERRIES AND CRUMBLED BLUE CHEESE

INSALATA DI CESARE 8 ADD CHICKEN BREAST 13 ADD SHRIMP 16

ROMAINE LETTUCE WITH HOUSE MADE CAESAR DRESSING, CROUTONS, AND FRESH GRATED PARMESAN CHEESE

CHOPPED ANTIPASTO 15

SALAMI, MORTADELLA, OLIVES, MOZZARELLA, WITH CHOPPED GREENS AND HOUSE DRESSING

INSALATA DI CESARE FOR TWO 18

CLASSIC CAESAR SALAD PREPARED TABLESIDE (SUBJECT TO AVAILABILITY)

PASTA FATTA A MANO

PASTA MADE BY HAND AND SERVED WITH HOUSE SALAD OR CUP OF SOUP

GNOCCHI DI PATATE ALLA CASALINGA 16

HAND ROLLED POTATO DUMPLINGS IN A FRESH MARINARA SAUCE SUBSTITUTE PALAMINO OR ALFREDO SAUCE 19

SPAGHETTI ALLA CHITARRA 15

THE QUINTESSENTIAL PASTA DISH OF ABRUZZO, HOME MADE THICK SPAGHETTI WITH MARINARA SAUCE

LASAGNA AL FORNO 18

THIN LAYERED BAKED LASAGNA WITH MEAT SAUCE, MOZZARELLA AND RICOTTA CHEESE

CANNELLONI 17

PASTA ROLLED WITH A MEAT, CHEESE, SPINACH FILLING AND TOPPED WITH A FRESH MARINARA OR MEAT SAUCE

RAVIOLI 16

HOUSE MADE PASTA PILLOWS FILLED WITH MEAT, CHEESE AND SPINACH

PASTA SECCA IMPORTATA

IMPORTED DRY PASTA SERVED WITH HOUSE SALAD, MINISTRONE OR STRACCIATELLA

SPAGHETTI ALLA PICCIRILLI 13

IMPORTED SPAGHETTI WITH A CHOICE OF MEAT OR MARINARA SAUCE

LINGUINE ALLE VONGOLE 20

SHELLED LITTLE NECK CLAMS POACHED IN GARLIC, EXTRA VIRGIN OLIVE OIL, WHITE WINE AND SERVED OVER IMPORTED LINGUINE. ALSO AVAILABLE IN A RED TOMATO SAUCE

TORTELLINI ALLA PANNA 18

IMPORTED TORTELLINI PASTA FILLED WITH RICOTTA CHEESE, COOKED IN A CREAM SAUCE AND DUSTED WITH REGGIANO

SPAGHETTI CARBONARA 17

IMPORTED SPAGHETTI PASTA TOSSED IN A RICH SAUCE OF EGG, PARMESAN, ONION, CRISPY PANCETTA AND ITALIAN SPECK

PASTA PUTTANESCA 17

IMPORTED SPAGHETTI WITH A PIQUANT SAUCE OF ANCHOVIES, GARLIC, TOMATO, CAPERS, BLACK OLIVES AND BASIL

PASTA UMBERTO 16

HOMEMADE NOODLE ROLLS STUFFED WITH RICOTTA CHEESE AND SPINACH, TOPPED WITH MARINARA SAUCE

FETTUCINE ALFREDO 17

PREPARED WITH THE AUTHENTICITY OF ALFREDO'S 1914 ORIGINAL. A RICH SAUCE PREPARED WITH BUTTER, CREAM AND PARMIGIANO REGGIANO CHEESE

EGGPLANT PARMIGIANA 16

BREADED EGGPLANT BAKED WITH MARINARA AND FRESH MOZZARELLA

ROLLATA DI PASTA 18

HOMEMADE PASTA SHEETS ROLLED AND STUFFED WITH RICOTTA, SPINACH, MOZZARELLA AND PARMIGIANO REGGIANO CHEESE. SERVED OVER FRESH MARINARA SAUCE

SCAMPI CON PASTA AL BURRO 22

JUMBO SHRIMP SAUTÉED IN A GARLIC, BUTTER AND WHITE WINE SAUCE, SERVED OVER ANGEL HAIR PASTA

RIGATONI AMATRICIANA 18

FRESH AND ZESTY TOMATO BASIL SAUCE WITH PANCETTA AND ITALIAN SPECK

PENNE PALAMINO 14

FRESH MARINARA WITH A HINT OF CREAM AND PARMIGIANO REGGIANO

*ADD 4.50 FOR MEATBALLS OR SAUSAGE



VITELLO

RISTORANTE PICCIRILLI USES ONLY THE HIGHEST QUALITY MILK-FED PROVIMI VEAL. SERVED WITH PICCIRILLI HOUSE SALAD, MINISTRONE OR STRACCIATELLA, PASTA AND CHEF'S CHOICE OF SIDE

VITELLO SALTIMBOCCA ALLA ROMANA 24
SCALOPPINE OF VEAL SAUTÉED IN A WINE DEMIGLACE SAUCE
TOPPED WITH PROSCIUTTO DI PARMA AND SPINACH

SCALOPPINE DI VITELLO ALLA FRANCESE 23
SCALOPPINE OF VEAL LIGHTLY DIPPED IN EGG BATTER AND
SAUTÉED WITH EXTRA VIRGIN OLIVE OIL WINE AND LEMON
SAUCE

COTOLETTA ALLA PARMIGIANA 22
PAN SEARCHED BREADED VEAL CUTLET TOPPED WITH
TOMATO, MOZZARELLA AND PARMIGIANO

COTOLETTA AL MARSALA 22
VEAL CUTLET LIGHTLY SAUTÉED WITH MARSALA WINE AND
MUSHROOMS

PICCATA DI VITELLO AL FUNGHI 22
VEAL CUTLET SAUTEED WITH FRESH MUSHROOMS AND
SCALLIONS IN A LEMON WHITE WINE DEMIGLACE

SCALOPPINE ALLA VALDOSTANA 23
SCALOPPINE OF VEAL PAN FRIED IN EXTRA VIRGIN OLIVE OIL,
TOPPED WITH PROSCIUTTO DI PARMA AND AGED PROVOLONE
CHEESE, FINISHED WITH A VEAL DEMIGLACE

COTOLETTA ALLA MILANESE 20
VEAL CUTLET SAUTÉED IN EXTRA VIRGIN OLIVE OIL AND
TOPPED WITH SLICED LEMON

COTOLETTA PORCINI 25
VEAL CUTLET TOPPED WITH A PORCINI MUSHROOM, BASIL,
CREAM SAUCE

VITELLO PIAZZIOLA 23
VEAL MEDALLIONS WITH A FRESH TOMATO BASIL SAUCE
BAKED WITH MOZZARELLA

POLLO

SERVED WITH PICCIRILLI HOUSE SALAD, MINISTRONE OR STRACCIATELLA, PASTA AND CHEF'S CHOICE OF SIDE

PETTO DI POLLO ALLA PARMIGIANA 16
PAN SEARED BREADED CHICKEN BREAST, TOPPED WITH
TOMATO, MOZZARELLA AND PARMIGIANO

PETTO DI POLLO ALLA CACCIATORE 17
BONELESS CHICKEN BREAST STEWED WITH PLUM TOMATOES,
MUSHROOMS, ONIONS AND PEPPERS

PETTO DI POLLO AL MARSALA 16
CHICKEN BREAST LIGHTLY SAUTÉED WITH MARSALA WINE AND
MUSHROOMS

PETTO DI POLLO PICCATA 16
CHICKEN BREAST SAUTÉED WITH FRESH MUSHROOMS AND
SCALLIONS IN A LEMON, WHITE WINE DEMIGLACE

PETTO DI POLLO CAPRICCIOSA 16
BREADED CHICKEN BREAST TOPPED WITH FRESH ONIONS AND
TOMATOES IN BASIL BALSAMIC VINAIGRETT

PETTO DI POLLO FRANCESE 17
CHICKEN BREAST LIGHTLY DIPPED IN EGG BATTER SAUTÉED
WITH EXTRA VIRGIN OLIVE OIL IN A WHITE WINE AND LEMON
SAUCE

CHICKEN CAPRESE 17
LIGHTLY BREADED CHICKEN BREAST WITH TOMATO,
MOZZARELLA, EXTRA VIRGIN OLIVE OIL, BALSAMIC GLAZE AND
FRESH BASIL

PESCE

SERVED WITH PICCIRILLI HOUSE SALAD, MINISTRONE OR STRACCIATELLA, PASTA AND CHEF'S CHOICE OF SIDE

FILETTI DI PESCE PERSICO 21
GREAT LAKES PERCH LIGHTLY FLOURED AND SAUTÉED IN
OLIVE OIL, SERVED WITH HOUSE MADE TARTAR SAUCE

SALMONE ALLA MARIA 22
BROILED ALASKAN SALMON TOPPED WITH CUCUMBER,
TOMATO, FRESH MOZZARELLA AND BALSAMIC VINAIGRETTE

GAMBERI FRITTI 20
JUMBO BUTTERFLY SHRIMP BREADED AND DEEP FRIED
SERVED WITH HOUSE MADE COCKTAIL SAUCE

ARAGOSTE MARKET PRICE
TWIN 8 OZ LOBSTER TAILS BROILED, CRACKED AND SERVED
WITH WARM BUTTER

ARANCIA RUVIDA 20
ORANGE ROUGHY SERVED WITH A NAPOLETANA FRESH
TOMATO, ONION AND BASIL SAUCE

FRESH CATCH OF THE DAY
PLEASE ASK YOUR SERVER FOR SELECTION

MANZO E AGNELLO

SERVED WITH PICCIRILLI HOUSE SALAD, MINISTRONE OR STRACCIATELLA, PASTA AND CHEF'S CHOICE OF SIDE

COSTELETTE DI AGNELLO AI FERRI * MARKET PRICE
FOUR SPRING LAMB CHOPS GRILLED AND SEASONED
ABRUZZESE STYLE

FILETTO DI MANZO AI FERRI CON FUNGHI * 32
PRIME FILET MIGNON GRILLED TO YOUR CHOICE WITH A
MUSHROOM DEMIGLACE SAUCE

MARE E MONTI * MARKET PRICE
PRIME PETITE FILET MIGNON PAIRED WITH A BROILED
LOBSTER TAIL, SERVED WITH DRAWN BUTTER

CHATEAUBRIAND BOUQUETIERE (FOR TWO) * 60
ROAST TENDERLOIN OF BEEF, CARVED TABLESIDE WITH A
BOUQUET OF FRESH VEGETABLES

STEAK DIANE (PREPARED TABLESIDE WHEN AVAILABLE) * 34
PRIME BUTTERFLIED FILET FLAMBEED IN A BRANDY ENRICHED
DEMIGLAZE

CUT OF THE DAY
CHEF'S CHOICE OF MEAT AND SIDE, ASK YOUR SERVER FOR
SELECTION

*ITEMS MAY CONTAIN RAW INGREDIENTS OR COOKED TO YOUR PREFERENCES.
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

MUST HAVE
menus

