

## Antipasti (appetizers)

### Eggplant Della Nonna 4.95

PAN FRIED EGGPLANT STUFFED WITH THREE CHEESES, RICOTTA, ROMANO AND PARMIGIANO, BAKED WITH A TOUCH OF FRESH MARINARA SAUCE.

### Stuffed Mushrooms 4.95

STUFFED WITH OUR HOMEMADE SEASONED CRACKER CRUMBS.

### Mozzarella Davinci 4.95

STUFFED WITH PARMA PROSCIUTTO, BREADED, BAKED AND TOPPED WITH OUR FRESH MARINARA SAUCE.

### Clams Festa 6.95

COUNTNECK CLAMS STUFFED WITH OUR HOMEMADE SEASONED CRACKER CRUMBS WITH ITALIAN PANCETTA.

### Mussels alla Paesana 6.95

MUSSELS SAUTÉED WITH ONIONS AND GARLIC IN A LIGHT MARINARA SAUCE OR SCAMPI SAUCE.

### Antipasto Piccola Italia 8.95

PARMA PROSCIUTTO, ITALIAN SALAMI, PROVOLONE CHEESE, HOMEMADE MARINATED MUSHROOMS AND EGGPLANT, IMPORTED ARTICHOKE HEARTS AND MANY MORE ITEMS TO PLEASE THE PALATE.

### Antipasto Assortito 7.95

A COMBINATION OF STUFFED CLAMS, MUSHROOMS, EGGPLANT AND MOZZARELLA.

### Shrimp Scampi 9.95

SHRIMP SAUTÉED IN A TRADITIONAL SAUCE OF GARLIC, BUTTER, FRESH BASIL AND FRESH PARSLEY WITH SHERRY WINE.

### Shrimp Cocktail 9.95

SHRIMP ON ICE, SERVED WITH OUR HOMEMADE COCKTAIL SAUCE.

### Stuffed Portobello Fantasia 9.95

CRACKER CRUMBS, SCALLOPS, SHRIMP AND CRABMEAT, SMOKED CHEESE, FRESH GARLIC AND TOMATOES, BLENDED TOGETHER WITH OLIVE OIL AND A VARIETY OF SEASONINGS.

## Zuppe (homemade soups)

### Zuppa del Giorno (soup of the day) cup 1.95 bowl 3.95

### Minestrone 3.95

### Pasta e Fagioli (beans) 3.95

### Tortellini in Brodo 4.50

TRI-COLORED CHEESE TORTELLINI IN A LIGHT CHICKEN BROTH.

### Pastina e pollo in Brodo 4.50

PASTINA WITH CHICKEN IN A LIGHT BROTH.

### Zuppa Fiorentina 4.95

PASTINA, CHICKEN, EGGDROP, AND SPINACH IN A LIGHT BROTH.

## Pasta

### Penne e Broccoli 6.95

### Penne Marinara - homestyle 5.95

### Penne alla Bolognese - homestyle 6.50

### Penne Chicken e Broccoli 9.95

CHICKEN WITH BROCCOLI IN A GARLIC BUTTER SAUCE.

### Penne Alfredo with Chicken e Broccoli 10.95

CHICKEN WITH BROCCOLI IN OUR HOMEMADE ALFREDO SAUCE.

### Spaghetti e Polpette (meatballs) homestyle 8.95

### Spaghetti e Salsiccia (sausage) homestyle 8.95

### Spaghetti Puttanesca 7.95

A LIGHT SPICY RED SAUCE WITH BLACK OLIVES, CAPERS, ANCHOVIES, RED PEPPERS AND ONIONS.

### Spaghetti al Tonno 8.95

TUNA, FRESH GARLIC, PARSLEY, ONIONS, AND BLACK OLIVES IN A FRESH TOMATO SAUCE.

### Spaghetti Aglio e Olio

(garlic & olive oil) 6.95

### Spaghetti Carbonara 6.95

### Spaghetti al Pesto 6.95

PINE NUTS, OLIVE OIL, FRESH GARLIC PARMIGIANO AND ROMANO CHEESE WITH FRESH BASIL.

### Linguini Mare e Monti 8.95

MUSHROOMS AND CHOPPED CLAMS WITH FRESH GARLIC IN A LIGHT MARINARA SAUCE.

### Linguini Red Clam Sauce 7.95

CHOPPED CLAMS WITH FRESH GARLIC AND TOMATOES IN A LIGHT MARINARA SAUCE.

### Linguini White Clam Sauce 7.95

CHOPPED CLAMS IN A LIGHT GARLIC AND OLIVE OIL SAUCE.

### Fettuccini Alfredo 7.95

FETTUCCHINI NOODLES IN OUR HOMEMADE ALFREDO SAUCE.

### Fettuccini Alfredo with Broccoli 8.95

### Gnocchi alla Bolognese 7.95

POTATO PASTA WITH OUR HOMESTYLE MEAT SAUCE.

### Gnocchi in Carrozza 8.95

POTATO PASTA TOSSED WITH FRESH MARINARA AND MELTED MOZZARELLA.

### Tortellini Panna e Pesto 9.95

TRI-COLORED CHEESE TORTELLINI IN OUR HOMESTYLE PESTO SAUCE WITH A TOUCH OF LIGHT CREAM.

### Ravioli alla Parmigiana 7.95

CHEESE FILLED RAVIOLI WITH FRESH MARINARA SAUCE AND MELTED MOZZARELLA CHEESE.

### Lasagna - homestyle with bolognese sauce 9.95

### Eggplant Parmigiana 9.95

WITH A SIDE OF PASTA.

## Pollo (chicken)

Served with soup or salad

### Grilled Chicken with Steamed Vegetables 9.95

CHICKEN SEASONED ITALIAN STYLE, SERVED WITH A VARIETY OF STEAMED VEGETABLES.

### Chicken Cutlet alla Parmigiana

with Pasta 9.95

BREADED CHICKEN BREAST TOPPED WITH FRESH MARINARA SAUCE AND MELTED MOZZARELLA CHEESE.

### Chicken Eggplant alla Parmigiana

with Pasta 10.95

BREADED CHICKEN BREAST AND PAN-FRIED EGGPLANT TOPPED WITH FRESH MARINARA SAUCE AND MELTED MOZZARELLA CHEESE.

### Chicken alla Marsala with side of Pasta 10.95

MUSHROOMS IN A LIGHT MARSALA SAUCE.

### Chicken alla Orlando with side of Pasta 10.95

MUSHROOMS IN A LIGHT ROSE WINE WITH LEMON SAUCE.

### Chicken Piccata with side of Pasta 10.95

MUSHROOMS, PEPPERS AND CAPERS IN A LEMON, BUTTER SAUCE.

### Chicken alla Cacciatore with side of Pasta 10.95

PEPPERS, MUSHROOMS AND ONIONS IN A LIGHT MARINARA SAUCE.

### Chicken alla Toscana 10.95

DIPPED IN EGG BATTER, SAUTÉED IN A LIGHT LEMON SAUCE WITH A TOUCH OF SHERRY WINE.

### Chicken Farcito with side of Pasta 11.95

STUFFED WITH PARMA PROSCIUTTO AND MOZZARELLA CHEESE SAUTÉED WITH MUSHROOMS IN A LIGHT SHERRY WINE SAUCE.

## Pesce (fish)

### Cozze alla Barese over Linguini 8.95

MUSSELS SAUTÉED WITH MUSHROOMS AND GARLIC IN A LIGHT MARINARA SAUCE.

### Scallops over Linguini 11.95

SCALLOPS SAUTÉED IN THE SAUCE OF YOUR CHOICE: SCAMPI, MARINARA OR ARRABIATA.

### Shrimp Marinara over Linguini 11.95

SHRIMP SAUTÉED WITH FRESH TOMATOES, GARLIC AND OREGANO IN A LIGHT MARINARA SAUCE.

### Shrimp Scampi over Linguini 11.95

SHRIMP SAUTÉED IN A TRADITIONAL SAUCE OF GARLIC, BUTTER, FRESH BASIL AND FRESH PARSLEY WITH SHERRY WINE.

### Shrimp alla Strega over Linguini 11.95

SHRIMP SAUTÉED WITH MUSHROOMS AND FRESH TOMATOES IN A LIGHT, SPICY MARINARA SAUCE.

### Stuffed Calamari over Linguini 9.95

STUFFED WITH CRACKERS, GRATED CHEESE, FRESH GARLIC AND MINCED CLAMS IN A LIGHT TOMATO SAUCE.

### Delizie del Mare over Linguini 9.95

LOBSTER MEAT, SHRIMP AND CLAMS SAUTÉED WITH ONIONS AND TOMATOES IN A LIGHT MARINARA SAUCE.

### Shrimp alla Eleonora 11.95

SHRIMP AND MIXED VEGETABLES LIGHTLY SAUTÉED WITH OLIVE OIL, FINISHED WITH A SCAMPI SAUCE.

## Vitello (veal)

We only use the top of the line,  
the best milk fed veal.

Served with soup or salad

### Veal Cutlet alla Parmigiana

with side of Pasta 10.95

SCALLOPINI OF VEAL, BREADED AND PAN FRIED, TOPPED WITH MARINARA SAUCE, PARMIGIANO, ROMANO AND MELTED MOZZARELLA CHEESE.

### Veal alla Marsala

with side of Pasta 10.95

SCALLOPINI OF VEAL, SAUTÉED WITH MUSHROOMS IN A LIGHT MARSALA WINE SAUCE.

### Veal Piccata

with side of Pasta 10.95

SCALLOPINI OF VEAL, SAUTÉED WITH MUSHROOMS, PEPPERS AND CAPERS IN A LEMON SAUCE.

### Veal Pizzaiola

with side of Pasta 9.95

SCALLOPINI OF VEAL, SAUTÉED WITH FRESH TOMATOES, GARLIC AND OREGANO IN OUR FRESH MARINARA SAUCE.

### Veal Cutlet and Eggplant alla

Parmigiana with Pasta 11.95

SCALLOPINI OF VEAL WITH EGGPLANT, BOTH PAN FRIED, TOPPED WITH FRESH MARINARA SAUCE, PARMIGIANO AND ROMANO AND MELTED MOZZARELLA.

### Veal alla Cacciatore

with side of Pasta 10.95

SCALLOPINI OF VEAL, SAUTÉED WITH MUSHROOMS, ONIONS AND PEPPERS IN A LIGHT MARINARA SAUCE.

### Veal alla Toscana

with side of Pasta 10.95

DIPPED IN EGG BATTER, SAUTÉED IN A LIGHT LEMON SAUCE WITH A TOUCH OF SHERRY

### Veal Farcito

with side of Pasta 11.95

SCALLOPINI OF VEAL STUFFED WITH PARMA PROSCIUTTO AND MOZZARELLA SAUTÉED WITH MUSHROOMS IN A LIGHT SHERRY WINE SAUCE.

### Veal Gemelli

with side of Pasta 12.95

SCALLOPINI OF VEAL STUFFED WITH PARMA PROSCIUTTO AND MOZZARELLA, BREADED, SAUTÉED WITH MUSHROOMS IN A LIGHT SHERRY WINE SAUCE.

If you are allergic to any food item, please let your server know in advance.

## Insalate (salads)

WE USE ONLY OUR OWN HOMESTYLE ITALIAN VINAIGRETTE DRESSING

*Insalata Verde (garden salad)* 3.50

*Caesar* 4.95

*Insalata Piccola Italia* 5.95

OUR GARDEN SALAD PLUS HOMEMADE MARINATED EGGPLANT, MUSHROOMS AND STRING BEANS, PROVOLONE CHEESE AND ITALIAN SALAMI.

*Caprese* 5.95

BUFFALO MOZZARELLA, PLUM TOMATOES, FRESH BASIL, RED ONIONS AND CUCUMBERS, TOSSED IN A BALSAMIC VINEGAR, OLIVE OIL, FRESH GARLIC AND OREGANO DRESSING.

*Insalata Tonnata* 6.95

ITALIAN TUNA WITH PLUM TOMATOES AND RED ONIONS, TOSSED IN A BALSAMIC VINEGAR, OLIVE OIL, FRESH BASIL, GARLIC AND OREGANO DRESSING.

*Insalata ai Frutti Di Mare (marinated seafood salad)* 8.95

*Grilled Chicken Caesar Salad* 9.95

*Grilled Shrimp Casesar Salad* 10.95

MARINATED SHRIMP TOSSED ON THE GRILL, SERVED OVER A CAESAR SALAD.

## Panini (subs)

*Meatball Parmigiana* 6.95

*Sweet Italian Sausage Parmigiana* 6.95

*Eggplant Parmigiana* 6.95

*Caprese* 5.95

BUFFALO MOZZARELLA, PLUM TOMATOES, FRESH BASIL, RED ONIONS AND CUCUMBERS, TOSSED IN A BALSAMIC VINEGAR, OLIVE OIL, FRESH GARLIC AND OREGANO DRESSING.

*Tonnata* 6.95

ITALIAN TUNA WITH PLUM TOMATOES AND RED ONIONS TOSSED IN A BALSAMIC VINEGAR, OLIVE OIL, FRESH BASIL, GARLIC AND OREGANO DRESSING.

*Grilled Chicken Caesar* 8.95

TENDER GRILLED CHICKEN, ROMAINE LETTUCE AND OUR HOMEMADE CAESAR DRESSING.

*Chicken Parmigiana* 7.95

*Piccola Italia* 7.95

PARMA PROSCIUTTO, BUFFALO MOZZARELLA, PLUM TOMATOES AND ROASTED RED PEPPERS.

*Veal Parmigiana* 9.95

VEAL CUTLET, PAN-FRIED, TOPPED WITH MARINARA SAUCE, PARMAGIANO, ROMANO AND MELTED MOZZARELLA CHEESE.

## Beverages

*Coke, Diet Coke, 7-Up, Ginger Ale*

*or Soda Water*

1.00

*Mineral Water (by the bottle only)*

2.00

*Iced Tea (unsweetened)*

1.00

*Milk*

1.00

*Chocolate Milk*

1.50

*Hot Chocolate*

2.00

*Shirley Temple or Ginger Rogers*

1.50

*Cranberry Juice*

1.50

*Orange Juice*

2.00

## Coffee

*American Coffee (reg. or decaf.)*

1.00

*Tea (reg. or decaf.)*

1.00

*Espresso (reg. or decaf.)*

1.50

*Cappuccino (reg. or decaf.)*

2.00

*Mochaccino*

2.50

*Frappuccino*

2.75

*Caffe Latte*

2.00

*Iced Cappuccino*

2.00

*Iced Mochaccino*

2.50

*Iced Coffee*

1.00

*Hot Chocolate*

2.00

## Dolci (desserts)

*Crème filled Cannoli*

*with chocolate chips*

4.50

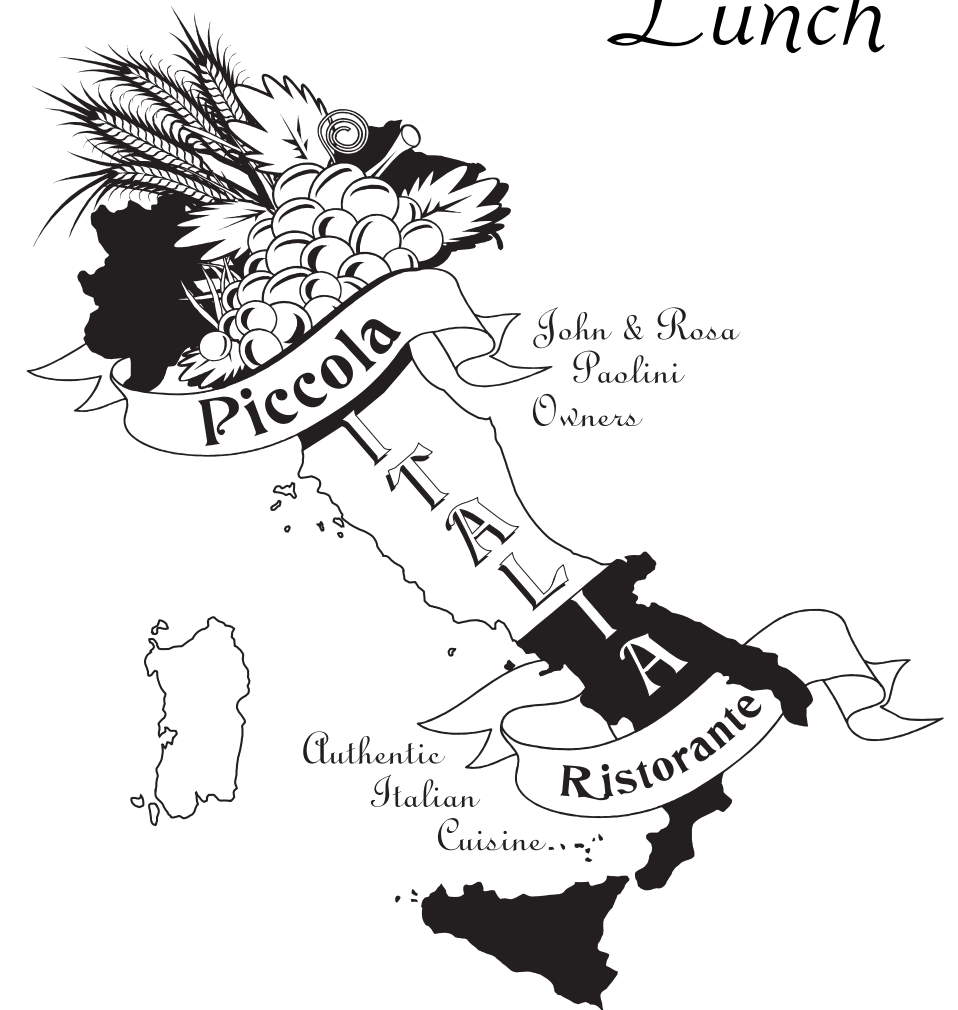
*Italian Cake*

4.95

*Spumoni Ice Cream*

4.95

# Lunch



815 Elm Street  
Manchester

606 - 5100 or 622 - 3785

Take Out Available

Monday - Friday 11:30am - 3:00pm

WWW.PICCOLAITALIANH.COM