

PORTICO!

Eat, Drink & Enjoy

Piccola Roma's "Portico" Menu
(Piccola Roma's full menu also available)

ANTIPASTI (Appetizers)

Crostini: Toasted Tuscan or Focaccia bread topped with...

Artichoke & Olive Tapenade & Goat Cheese (on Tuscan)	7
Traditional tomato, basil, olive oil (on Tuscan)	6
Sausage and white cannelloni beans (on Tuscan)	7
Smoked salmon, melted mozzarella (on Tuscan)	7
Sautéed artichoke, melted mozzarella (on Focaccia)	7
Sautéed mushrooms, marinara & parmesan (on Focaccia)	7
Melted mozzarella and marinara (on Focaccia)	6
Choice of 3	12
Chef's choice of 3	12
Smoked salmon wrapping arugula and shaved parmesan	8
Grilled shrimp with traditional cocktail sauce	8
Dry Cured Bresaola with lemon dressing and olive oil	7
Escargot with Sautéed artichokes and Sambuca butter sauce	8
Caprese Salad: Buffalo mozzarella, tomato and basil	9
**Add Prosciutto or Anchovies	5
Truffled Beef Carpaccio with arugula & shaved parmesan	9
Grilled Mushroom on truffled Polenta	9
Traditional Anti-Pasta Ala Romano	10

Soup of the Day, fresh & homemade: ask for selection and price

Panini: Italian sandwiches served on fresh focaccia bread

Prosciutto, mozzarella, tomatoes & fresh basil 10

Grilled Chicken, roasted red pepper and mozzarella	10
Eggplant, zucchini, grilled onion and fresh mozzarella	10

The consumption of raw or undercooked meats, fish, shell fish, or fresh eggs may increase your risk of food borne illness especially if you have certain medical conditions

SALADS

Warm mix green with cucumber and tomato, Traditional Caesar or Spinach salad	6
**Add grilled Chicken, Shrimp, of Beef Filet Tips	5

Grilled Duck & Spinach with orange & Balsamic vinaigrette 16

PRIMI (Pastas) Dinner/ Lunch

Penne Salmon with vodka cream sauce	18/14
Chilled farfelle (bowtie) pesto with grilled Chicken	16 /12
Rigatoni with Wild Boar Sausage & tomato sauce	18 /15
Fettuccine with roasted Vegetables in garlic olive oil white wine sauce	17 /14
Spaghetti with garlic & oil white wine sauce	
* With roasted Chicken	16 /12
*With Crab, Shrimp & Scallops	20 /16
Veal Tortelloni with mushrooms, marsala cream sauce	18/13
Mussels fra Diablo over angel hair pasta	16 /12
Three cheese Tortelloni alla panna (cream sauce)	18/13

**Traditional Carbonara, Arrabiata or Alfredo also available

SECONDI (Main Courses) Dinner/ Lunch

Veal Parmesan over spaghetti with marinara sauce	22/16
Eggplant Parmesan	17/12
Spiedini of shrimp Scallops and Vegetables & potatoes	20/16
Veal Piccata, large caper berries in butter lemon sauce	22/16

Mille Grazie! We greatly appreciate your patronage
20% Gratuity will be added to parties of 6 or more

BEVERAGES, Cocktails and Refreshments

Coke, Diet, A&W, Ginger Ale, Lemonade, Ice Tea, Sprite	3
Milk	3
Root Beer Float	6
Milk Shakes (Vanilla, Chocolate, Strawberry or Featured)	7
Bottled San Benedetto , Naturale or Sparkling	6
Sangria	Glass: 7 Half Carafe: 13 Full: 25
Margarita	7
Margarita "Portico!", real lime, Citronge , Cuervo Gold	10
Piccola Roma's Italian Margarita (w Disaronno)	10
Daiquiri	10
Pina Colada	10
Traditional Bellini	10
Pomegranate Bellini	10
"Nutty Expression" martini (Chilled espresso, Bailey's, vodka and dash of Frangelica)	12
<u>BEER</u> : Peroni, Budweiser, Miller Lite, La Rossa or Moretti	6
Grappa	10
Coffee	2.25
Espresso	3
Double Espresso	5
Cappuccino	5

Vino

	<i>Glass/ Bottle</i>
<i>Sparklers</i>	
101 Lamberti Prosecco NV, Veneto	8 / 30
<i>White Wines</i>	
202 Santi Pinot Grigio Veneto 2009	9 / 32
209 Rapitala Piano Maltese 2009 Sicily	8 / 30
207 Colterenzio Chardonnay 2007 Alto Adige	12 / 42
<i>Red Wines</i>	
301 Fattoria Melini San Lorenzo Chianti 2005 Tuscany	9 / 36
302 La Carraia Sangiovese 2007, Umbria	8 / 32
303 Tenuta Rapitala Nuar / Nero D' Avola 2007 Sicily	10 / 40

Dessert Wines

Moscato D'Asti

10 / 36

Piccola Roma's Full Wine List Also Available

DOLCE (Desserts)

Chocolate, Vanilla, Pistaccio, and Strawberry 5

Tiramisu, homemade cannoli 8

Featured Deserts (ask server)