

Panini

(Your choice of spring mix or french fries)

GRILLED CHICKEN CAESAR ¹³

Romaine lettuce, sliced tomatoes, and roasted red peppers with Caesar dressing

CHICKEN INFERNO ¹³

Sautéed garlic, roasted peppers, and spinach topped with mozzarella

HONEY MUSTARD CHICKEN ¹³

Bacon and sharp provolone with a honey mustard dressing

CHICKEN PARMIGIANA ¹³

With marinara sauce and topped with mozzarella cheese

HOUSE OVEN ROASTED TURKEY ¹³

Applewood smoked bacon, avocado, tomato, and roasted pepper mayonnaise

PROSCIUTTO DI PARM ¹⁵

Layered Parma prosciutto, tomatoes, roasted peppers, and fresh mozzarella topped with Piccolo's dressing

FILET MIGNON ¹⁷

With hot cherry peppers, mushrooms and Fontina cheese

ITALIAN TRIO ¹⁴

Ham, soppressata, capicola, cherry hot peppers, and vinaigrette dressing

HOT ROAST PORK ¹⁴

Sautéed w/ broccoli rabe and provolone cheese
***Add long hot peppers + 2*

GRILLED VEGETABLE ¹⁴

Grilled eggplant, zucchini, roasted red peppers, and Portobello mushroom
***Add fresh mozzarella or pesto mayonnaise + 2*

GRILLED PORTOBELLO MUSHROOM ¹³

Roasted with peppers, fresh mozzarella, and a basil pesto sauce

EGGPLANT ¹⁵

Battered eggplant, fresh mozzarella, sun-dried tomatoes, roasted red peppers, balsamic, & EVOO

CRAB CAKE ²²

With spring mix, tomato, and Caesar dressing

Calzone & Stromboli

(Topped with fresh basil, Parmigiano and EVOO. Served with a side of marinara)

CALZONE ^{Sm 16, Lg 19}

Piccolo's special ricotta and mozzarella cheese mix in a dough pocket, baked to perfection

STROMBOLI ^{Sm 16, Lg 19}

Rolled up dough with ham, pepperoni, & mozzarella

CHEESE & STEAK STROMBOLI

^{Sm 18, Lg 24}

Rolled up dough with mozzarella and steak

ITALIAN STROMBOLI ^{Sm 16, Lg 24}

Rolled up dough with ham, Genoa salami, capicola, pepperoni, sausage, roasted red peppers, and mozzarella cheese

Sandwiches, Burgers, Subs & Wraps

PICCOLO BURGER & FRIES ¹⁴

Lettuce, tomato, onion, and your choice of American or provolone cheese

BLEU BURGER & FRIES ¹⁶

Blue cheese, Applewood smoked bacon, and crispy fried onions

STEAK SANDWICH ¹¹

CHEESESTEAK ¹²

PIZZA STEAK ¹²

CHEESESTEAK HOAGIE ¹³

CHICKEN CHEESESTEAK ¹¹

CHICKEN CHEESESTEAK HOAGIE ¹²

ITALIAN SUB ¹¹

TURKEY SUB ¹¹

MEATBALL SUB ¹⁰

MEATBALL PARMIGIANA SUB ¹¹

CHICKEN PARMIGIANA ¹³

GRILLED CHICKEN HOAGIE ¹²

EGGPLANT PARMIGIANA ¹¹

SOUTH PHILLY SAUSAGE ¹²

Red and green peppers, onions, and light marinara

BURGER, STEAK, or CHICKEN STEAK

TOPPINGS: Cheese, Mushrooms, Peppers, Onions, Bacon, Cheese Whiz, Hot Peppers

Each topping + 1.25, additional meat + 8

Artisanal Pizza

(Ask about ANY pizza gluten-free or whole-wheat)

SIZES	→	12"	14"	16"
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Red Pizzas

PLAIN PIZZA

14

15

16

GLUTEN FREE PLAIN

19

MARGHERITA PIZZA

18

21

Round pizza topped with plum tomatoes, fresh mozzarella, and fresh basil

TOMATO PIE

15

17

Piccolo's plum tomato sauce, fresh garlic, basil, and oregano

SICILIAN PIZZA 16" THICK CRUST

23

Square pizza plain

SICILIAN PIZZA "THE WORKS"

28

Pepperoni, sausage, meatballs, mushrooms, green peppers, and onions

COMBINATION (THE WORKS)

28

Pepperoni, sausage, meatballs, mushrooms, green peppers, and onions

CHICAGO PAN PIZZA 16" THICK CRUST

23

Round plain pizza, marinara sauce, & mozzarella

PAN PIZZA MEAT LOVERS

25

Choice of 4 toppings

PAN PIZZA VEGETABLE LOVERS

25

Choice of 4 toppings & red or white

CAPRICCIOSA

19

24

Plum tomatoes, mushrooms, prosciutto, Kalamata olives, fresh basil, Parmigiano, and fresh mozzarella

PIZZA DEL AMORE

33

46

Sautéed shrimp, scallops & calamari in a marinara

OLD WORLD

BROOKLYN PIE

19

22

Square thin, crispy pizza with Piccolo's secret plum tomato sauce, fresh mozzarella, fresh basil, EVOO, and a touch of Parmigiano cheese

White Pizzas

WHITE PIZZA

14

15

16

Top of line Grande cheese, fresh garlic, basil, Parmigiano, oregano, and EVOO

BIANCO

14

16

Grande cheese, house mozzarella, garlic, basil, Parmigiano, and EVOO

PORCHETTA

18

24

Roast pork, broccoli rabe, sharp provolone, and mozzarella

ARUGULA

18

22

House mozzarella, fresh tomatoes, caramelized onions, & topped with arugula and EVOO

FIG PIE

19

33

Mozzarella, gorgonzola, rosemary prosciutto, arugula, and EVOO

QUATTRO FORMAGGIO

18

24

Our top-of-the-line cheese: fresh mozzarella, ricotta, sharp provolone, Parmigiano, and fresh basil

PRIMAVERA

16

20

Broccoli, spinach, tomatoes, garlic, mozzarella, Parmigiano, and basil - red pie optional

PIZZA TOPPINGS: Pepperoni, Sausage, Mushrooms, Meatballs, Spinach, Broccoli, Onions, Bacon, Green Peppers, Olives, Garlic, Ricotta Cheese, Anchovies, Tomatoes, Extra Mozzarella Cheese.
12" for + 2.50 or 14", 16" for + 3.50

SPECIAL TOPPINGS: Broccoli Rabe, Roasted Red Peppers, Prosciutto, Grilled Chicken, Sun-dried Tomatoes.
12" for + 6 or 14", 16" for + 8

Gourmet Pizzas 16"

12" Pizzas for 22

BUFFALO CHICKEN ²⁸

Sautéed chicken in our spicy buffalo sauce

CHICKEN PARMIGIANA ²⁸

Mozzarella & breaded chicken with Piccolo's marinara sauce and Parmigiano

CHICKEN ROMANO ²⁸

Sautéed with mushrooms, spinach, and chicken in a sherry Parmigiano cream sauce with a touch of marinara

CHICKEN MARSALA ²⁶

Sautéed chicken in our Marsala mushroom sauce and mozzarella

CHICKEN CAESAR ²⁸

White pizza topped with pieces of grilled chicken and Caesar dressing

CHICKEN INFERNO ²⁹

Chicken, spinach, roasted peppers, and cheese

CHICKEN ALFREDO ²⁸

With Parmigiano mozzarella cheese sauce

BBQ CHICKEN ²⁶

Grilled chicken with BBQ sauce and red onions

CHICKEN BACON RANCH ²⁸

BLT ²⁶

Made with crispy bacon, shredded lettuce, and fresh sliced tomatoes

BRUSCHETTA ³⁰

Chopped Kalamata olives, tomatoes, roasted red peppers, garlic, Bermuda onions, fresh mozzarella, sharp provolone, Reggiano Parmesan, and EVOO

GRILLED VEGETABLE BALSAMICO ³²

White thin Brooklyn crust with grilled zucchini, squash, asparagus, eggplant, red peppers, basil, Parmigiano, and topped with a balsamic glaze

EGGPLANT PARMIGIANA ²⁴

Battered eggplant topped with our marinara sauce and mozzarella

CHEESESTEAK ³³

Steak chopped with melted American and mozzarella cheese

PENNE VODKA ²⁶

Sautéed prosciutto in vodka cream sauce with a touch of marinara

BUFFALO CALAMARI ³⁴

SHRIMP SCAMPI ³⁴

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Appelizers

MOZZARELLA EN CARROZZA 14

Three fresh mozzarella lightly dusted in bread-crumbs with fresh tomato in a garlic caper white wine sauce and a touch of marinara

LONG STEM ARTICHOKEs 16

Panko-encrusted, Parmesan cheese roasted garlic aioli

GRILLED VEGETABLE BALSAMICO 18

Portobello mushroom, red peppers, zucchini, asparagus, and artichokes in a balsamic glaze

RUSTICA 21

Prosciutto, soppressata, sharp provolone, shaved Reggiano, house mozzarella, Kalamata olives, roasted peppers, marinated artichokes, grilled marinated vegetables, and EVOO

GRILLED SWEET SAUSAGE 15

With roasted long hot peppers and diced provolone cheese

SAUSAGE BROCCOLI RABE E

FAGIOLI 15

Grilled sausage sautéed with broccoli rabe and cannellini beans in a garlic EVOO

APPLEWOOD BACON SHRIMP 16

Three broiled shrimp wrapped with bacon and served in a bourbon BBQ cream sauce

FRIED CALAMARI 17

Fried tender calamari tossed with hot cherry peppers & served with marinara sauce

GRILLED CALAMARI 17

Tender pieces of calamari with capers in a lemon olive oil

CRAB STUFFED PORTOBELLO 19

Broiled portobello mushroom served in a garlic white wine sauce

MINI CRAB CAKES 22

Three mini homemade jumbo lump crab cakes served with a lemon saffron sauce

CLAMS NICO 17

Littleneck clams sautéed with garlic & oil, fresh tomato, seared pancetta, and a dash of Tabasco

GRILLED OCTOPUS 19

Baby arugula, red onions, cherry tomatoes, lemon, and EVOO

MUSSELS 17

Choice of red or white

GARLIC BREAD 5

****Add cheese + 6**

WINGS BY THE 10'S 17

(Mild, hot or BBQ) Served w/ bleu cheese & celery

CHICKEN FINGERS WITH FRIES 12

Three piece served w/ homemade honey mustard

HOMEMADE MOZZARELLA STICKS 11

FRIES 5

FRIES WITH CHEESE 7

FRIES WITH BACON & CHEESE 8

****PLEASE NOTE:**

Prices are subject to change without notice

Vegan/Veg items can be customized

GF Items are cooked and prepared on the same cooking surface as our regular items

Insalata Salad

HOUSE SALAD 7

Romaine, onions, carrots, cucumbers, tomatoes, and Piccolo Balsamic

INSALATA DI CAESAR 8

Romaine, seasoned croutons, and Parmigiano Reggiano

MEDITERRANEAN SALAD 15

Romaine, chickpeas, cherry tomato, cucumbers, Kalamata olives, red onions, feta, lemon and EVOO

INSALATA SPECIALE DI PICCOLO 15

Chopped romaine, roasted red peppers, green olives, imported meats and cheeses, and Piccolo Balsamic

SPRING MIX SALAD 14

Mixed greens, walnuts, apples, gorgonzola cheese, and Piccolo Balsamic

CAPRESE SALAD 15

Romaine, vine-ripened tomatoes, prosciutto, artichokes, fresh mozzarella, roasted red peppers, and Piccolo Balsamic

SPINACH SALAD 14

Spinach, pine nuts, raisins, poached pears, and raspberry vinaigrette

****Goat cheese or blue cheese + 2**

INSALATA DI ARUGULA 13

Arugula, bermuda onion, cherry tomatoes, fresh mozzarella, and Piccolo Balsamic

ANTIPASTO SALAD 16

Romaine, ham, salami, sharp provolone, tomatoes, artichoke, Kalamata olives, red peppers, prosciutto, and Piccolo Balsamic

KALE AND ROASTED BEET SALAD 14

Kale, pine nuts, orange segments, feta cheese, and white balsamic vinaigrette

SALAD TOPPINGS:

Chicken + 7	8 oz. Salmon + 14
Shrimp + 12	Filet Mignon Tip + 14
Crab Cake + 16	Blackened Salmon + 16

Zuppa Soup

Includes homemade bread

PASTA E FAGIOLI 5

ZUPPE DEL GIORNO MP

Le Pasta

All entrees served with choice of soup or salad

Substitute whole-wheat or gluten-free pasta +3

***Add Chicken +7 or Shrimp +12**

PASTA COME TI PIACE (AS YOU LIKE IT) 18

Penne, Linguini, Spaghetti, Capellini or Fettuccine with your choice of sauce: marinara, garlic & EVOO ****Add on Pesto sauce + 3**

PAPPARDELLE BOLOGNESE 23

Pappardelle pasta, slow-cooked ground beef and aromatic vegetables with our special Italian spices in our Piccolo's marinara sauce

PENNE ANDREA 23

Sautéed chicken, asparagus and sun-dried tomatoes in a white wine butter sauce

MOM'S CARBONARA 21

Spaghetti Sautéed pancetta with shallots in a Parmigiano egg emulsion

FUSILLI WITH ROASTED EGGPLANT 20

With garlic and plum tomato sauce

FUSILLI FARAJI 23

A mixture of porcini, shiitake, oyster, and portobello mushrooms in a mascarpone cream sauce with truffle oil & Reggiano cheese

FETTUCCINE PRIMAVERA 20

Peas, eggplant, carrots, asparagus and cherry tomatoes in a garlic & oil sauce

RIGATONI ROMA 20

Roasted eggplant, Kalamata olives, and cherry tomatoes in a garlic white wine sauce

PENNE AL PESTO 26

Baby shrimp and chicken in a pesto cream sauce

SAUSAGE CON BROCCOLI RABE 22

Fusilli tossed with sautéed broccoli rabe, garlic, sweet sausage and olive oil

PAPPARDELLE GAMBERONI 28

Pappardelle pasta tossed with jumbo shrimp and grape tomatoes in a lemon cream sauce with chopped fresh chives

FETTUCCINE ALFREDO 20

In a creamy Parmigiano and Pecorino Romano cheese sauce

RIGATONI ALLA VODKA 21

Rigatoni pasta folded with Parma prosciutto in a Vodka cream sauce with a touch of marinara

RAVIOLI MILANO 26

Cheese-filled ravioli and baby shrimp in a tomato Aurora sauce

HOMEMADE GNOCCHI 24

Our homemade ricotta potato dumplings in a choice of gorgonzola cream sauce, vodka cream sauce, marinara, bolognese or pesto sauce

TRI COLOR TORTELLINI 24

Sautéed in choices of Piccolo's finest sauce: gorgonzola, pesto sauce, marinara, alfredo, meat sauce, vodka sauce or butter and truffle Parmigiano oil

RISOTTO DEL GIORNO MP

Arborio classical risotto (rice)
Ask about our daily risotto.

GNOCCHI FLORENTINO 26

Homemade gnocchi ricotta potato dumplings sautéed with spinach and tomatoes and topped with fresh mozzarella in an Aurora sauce

GNOCCHI SORRENTO 26

Eggplant, Parmigiano, fresh mozzarella, basil, and marinara sauce

PENNE ARRABIATA 20

Sautéed with long hot peppers and Kalamata olives in a garlic marinara caper sauce

PAPPARDELLE VIENNA 23

Pappardelle pasta sautéed with chicken and sun-dried tomatoes in an Aurora sauce

EGGPLANT PARMIGIANA 21

Battered eggplant, layered and baked with Piccolo's marinara sauce and mozzarella cheese. Choice of pasta

HOMEMADE MEATBALL OR 24

MILD SAUSAGE

Choice of pasta & Piccolo sauce

RIGATONI BUCCIA DI LIMONA 26

Caramelized cauliflower, caramelized onions, capers, parsley, brown butter, lemon zest, and topped with breadcrumbs

Pasta Al Forno

BAKED RIGATONI 20

With ricotta, topped with marinara & mozzarella

MANICOTTI 20

Topped with marinara sauce & mozzarella

CHEESE RAVIOLI 20

Topped with marinara sauce & mozzarella

LASAGNA DELLA MAMMA 24

Piccolo's homemade lasagna, meat sauce, & marinara. Topped with Parmigiano and mozzarella

Sides

BROCCOLI OR SPINACH SAUTÉ 10

BROCCOLI RABE MP

BROCCOLI OR SPINACH PARMIGIANA 11

Sautéed with olive oil & garlic and topped with mozzarella

GRILLED ASPARAGUS 12

MIXED VEGETABLES 12

LONG HOT PEPPERS 12

Roasted and served in garlic and oil with a touch of balsamic glaze

MEATBALLS OR SAUSAGE COMBINATION 8

Pesce Fish

LINGUINI & CLAMS 23

Littleneck clams steamed with fresh basil in a garlic, EVOO or marinara sauce and served over pasta

PEI MUSSELS 25

Sautéed with fresh tomatoes, fresh basil, garlic, EVOO or marinara sauce served over pasta

LINGUINI PESCATORE 33

Red or white, clams, mussels and shrimp

SHRIMP SCAMPI 26

Sautéed shrimp with fresh basil, fresh tomato, garlic and EVOO served over pasta

SHRIMP PORTOFINO 33

Shrimp, scallops and Portobello mushrooms in a sherry wine pink cream sauce

STUFFED SHRIMP 36

Shrimp stuffed with crabmeat in a garlic white wine sauce over spinach

SLICED POTATO ENCRUSTED SALMON 33

With asparagus in a Limoncello cream sauce

BASIL PESTO CEDAR SALMON 28

With spinach and chef's potato of the day

SALMONE ALLA PICCOLO 28

Grilled salmon over sautéed cannellini beans and spinach in a port wine reduction

TILAPIA MARE CHIARO 32

Pan seared filet of tilapia with baby shrimp and jumbo lump crabmeat in a garlic white wine sauce with grape tomatoes over capellini

AGRUMI PESCE 32

Pan seared tilapia and shrimp, served in a light citrus sauce over risotto and spinach

CAJUN BLACKENED MAHI MAHI 29

Over spinach, chef's potato and topped with pico de gallo

PAN ROASTED DIVER SEA SCALLOPS 48

Roasted tomatoes, spinach, fresh basil, crushed garlic, EVOO

CAPELLINI WITH CRABMEAT 40

Crab, plum tomatoes, garlic, basil & EVOO

CRAB CAKE 46

Two jumbo lump crab cakes in a garlic white wine sauce over capellini

CATCH OF THE DAY MP

Carne Meat

14-16 OZ. TUSCAN HERB RIBEYE 42

Sautéed spinach, garlic butter, Herbed mushroom with chef's potato & vegetable

14-16 OZ. NEW YORK STRIP STEAK 42

Seasoned to perfection. served with chef's potato & vegetable, side of Cabernet Demi-Glace

Pollo & Vitello Chicken (C) & Veal (V)

Served over Spaghetti, Sub pasta of choice +2

Sub broccoli or spinach sauté +4.50

(C) (V)

PARMIGIANA 21 27

Topped with marinara & mozzarella cheese

MARSALA 21 27

Mixed mushrooms in a demi-glaze wine sauce

FRANCESE 21 27

Battered with egg emulsion in a lemon white wine sauce

PICCATA 21 27

In a garlic caper lemon white wine sauce

CACCIATORE 21 27

Sautéed with mushrooms, roasted red peppers, kalamata olives in a garlic white wine sauce and a touch of marinara

SALTIMBOCCA 23 29

Sautéed spinach and sage layered with Parma prosciutto and Fontina cheese baked in a white wine sauce

MILANESE 23 26

Lightly breaded and pan-fried with Kalamata olives, fresh tomatoes, Bermuda onions & shaved Parmigiano Reggiano cheese on a bed of spring mix tossed in fresh-squeezed lemon and EVOO

SAPORITO 28 32

Sautéed asparagus and jumbo lump crab meat in a brandy cream sauce

AMALI 28 32

Sautéed jumbo shrimp, asparagus, and long stem artichoke hearts in a champagne cream sauce

FLORENTINO 23 29

Tossed with spinach and fresh mozzarella in a pink cream sauce

***Over gnocchi + 3**

DOLCE VITA 23 29

Sautéed with sun-dried tomatoes, eggplant and prosciutto topped with mozzarella cheese in a light marinara sauce

FICO 23 29

Sautéed with figs and porcini mushrooms in a Cognac cream sauce

FRANGELICA 23 29

Sautéed with porcini mushrooms and hazelnuts in a Frangelica cream sauce

POLLO CON L'OSSO 22

Chicken on the bone, marinated in herb butter with chef's potato and vegetable

Children's Menu

MANICOTTI 11

CHEESE RAVIOLI 11

CHICKEN FINGERS WITH FRIES 12

MOZZARELLA STICKS 11

12" INDIVIDUAL PIZZA 14

CHOICE OF PASTA 11

With choice of butter, garlic or marinara sauce

CHOICE OF PASTA 14

With meatball or sausage, and meat sauce