



Piccolo
Trattoria

On-Premise Events

Newtown, Pa

Doylestown, Pa

Pennington, Nj

PiccoloTrattoria.com

215.919.1228

CLASSIC LUNCH MENU

\$25 Per Person
Plus Tax and 20% Gratuity

MENU:

Choice of Salad
Served Individually

Three Entrée Selections
Served with Roasted Vegetables OR
Penne Pasta

INCLUDES:

Soft Drink Beverages
Full Coffee and Tea Service

SILVER LUNCH MENU

\$30 Per Person
Plus Tax and 20% Service Charge

MENU:

Choice of Salad
Served Individually

Choice of Pasta
Served Family Style

Three Entrée Selections
Served with Roasted Vegetables and
Potatoes

INCLUDES:

White Linen Tablecloths
Soft Drink Beverages
Full Coffee and Tea Service

DINNER MENU Sunday through Thursday

\$35 Per Person
Plus Tax and 20% Service Charge

Friday and Saturday

\$45 Per Person
Plus Tax and 20% Service Charge

MENU:

Choice of Salad
Served Individually

Choice of Pasta
Served Family Style

Three Entrée Selections
Served with Roasted Vegetables and
Potatoes

INCLUDES:

White Linen Tablecloths
Soft Drink Beverages
Full Coffee and Tea Service



- Children and Gluten Free Menus Available
- Final Guest Count Due 7 Days Prior to Event Date
- A 20% Non-Refundable Deposit is Due Upon Booking Your Event
- Newtown and Pennington locations are BYOB
- Our Doylestown location has Full Bar
- Lunch Packages Given Three and a Half Hours. Must End by 3:30pm
- You May Supply Outside Baked Goods for an Additional \$1.50 Per Person
- Pricing During Holiday Season Varies. Pricing Subject to Change
- 4% Credit Card Processing Fee May Apply

HORS D'OEUVRES

Served Family-Style Upon Arrival

Bruschetta +2

Tuscan Garlic Crostini Displayed and Served with our Classic Tomato Bruschetta Mix

Mozzarella in Carrozza +3

Lightly Breaded and Sautéed in a White Wine Garlic Caper Sauce with a Touch of Marinara

Silver Dollar Mushrooms +3

Stuffed with Sweet Fennel Sausage and Gorgonzola Cheese Served in a Garlic White Wine Sauce

Silver Dollar Mushrooms +6

Stuffed with Crab Meat

Baked Clams Casino +3

Sweet Littleneck Clams Topped with a Mixture of Peppers, Onions, Bacon, EVOO & Italian Spices

Fried Calamari +4

Tossed with Cherry Hot Peppers and a side of Marinara

Coconut Fired Shrimp +7

Served with a Spicy Dipping Sauce

Mixed Variety of Flat Breads +4

Brooklyn, Bruschetta, Cheese Steak, Buffalo Chicken, Vegetable Balsamico

Arancini Rice Balls +3

Stuffed Arancini Rice Croquettes

Sicilian Caponata Crostini +3

Fried Eggplant, Capers, Olives, Celery, White Onions, Plum Tomatoes, Red Vinegar, Fresh Basil and Piccolo's Spices

Long Stem Artichokes +5

Breaded, Fried and Topped with a Creamy Aioli Sauce

Marinated Grilled Vegetables +6

Tri Color Bell Peppers, Zucchini, Portobello Mushrooms, Eggplant, Cipollini Onions, Artichoke Hearts, Olives, Tomatoes and Hot Peppers Marinated with Balsamic Vinegar and EVOO, Grilled to Perfection and Served Chilled

Bourbon Shrimp +7

Wrapped with Bacon, Broiled and Topped with Barbeque Bourbon Sauce

Scallops Angelica +12

Stuffed with Crabmeat and Wrapped in Bacon

INSALATE

(SELECT ONE)

Served Individually.

Includes Fresh Baked Bread

Classic Caesar

Crispy Romaine Lettuce Tossed with Parmigiano-Reggiano and Served with our Creamy Caesar Dressing

House Salad

with Romaine Lettuce, Tomatoes, Carrots, Cucumbers, Onions and House Balsamic Dressing

Spring Mix +3

Baby Field Greens, Candied Walnuts, Granny Smith Apples and Gorgonzola Cheese, Served with our Balsamic Vinaigrette

Chopped Salad +3

Chopped Romaine Lettuce, Smoked Meats, Sharp Provolone and Parmesan Cheeses, Roasted Red Peppers, Green Olives, and House Balsamic Dressing

Arugula +3

Baby Arugula, Thinly Sliced Red Onion and our Homemade Fresh Mozzarella, Served with our Balsamic Vinaigrette

PASTA

(SELECT ONE)

Served Family-Style with Parmigiano-Reggiano Cheese

Penne alla Vodka

Prepared with Plum Tomatoes, Vodka, Prosciutto, and a Touch of Cream

Penne Marinara

Slow Cooked with the Perfect Blend of Seasonings

Fusilli Pomodoro

Tossed with Fresh Plum Tomatoes, Onions, Garlic and Basil

Fettuccine Alfredo

A Rich Blend of Sweet Cream, Butter and Parmesan Cheese

Penne Roma +3

Roasted Eggplant, Black Olives, and Cherry Tomatoes in a Garlic White Wine Sauce

Gnocchi Florentine +4

Homemade Potato Gnocchi with Spinach and Fresh Mozzarella in a Pink Cream Sauce

Penne Pesto +6

House made Pinenut Basil Pesto Cream Sauce

Fusilli Faraji +4

A mix of Porcini, Oyster, Shitake and Portobello Mushrooms in a Mascarpone Cream Sauce with Truffle Oil and Reggiano Parmesan Cheese

Fettuccine Primavera +4

Fresh Peas, Eggplant, Carrots, Asparagus and Cherry Tomatoes Tossed in EVOO with Garlic

ENTRÉE

(SELECT THREE)

Served Individually.

Includes Chef's Choice of Potato and Vegetable

POLLO**Chicken Francese**

Egg-Battered and Sautéed in a Lemon, White Wine Sauce

Chicken Marsala

Sautéed with Wild Mushrooms and Marsala Wine Sauce

Chicken Parmigiana

Breaded, Pan Fried, Topped with Marinara and Mozzarella Cheese

Chicken Piccata

Simmered in White Wine, Fresh Lemon and Capers

Chicken Saltimbocca +6

Topped with Prosciutto, Sage, Spinach and Fontina Cheese

Chicken Fico +6

Sautéed with Figs and Porcini Mushrooms in a Cognac Cream Sauce

Chicken Mimosa +6

Sautéed with Broccoli Rabe, Portobello Mushrooms and Fire Roasted Red Peppers in a Garlic White Wine Sauce, Topped with Melted Sharp Provolone Cheese

Pan Fried Chicken +6

Topped with Arugula, Tomatoes, Sliced Bermuda Onions, Burrata Cheese, with an Aged Balsamic EVOO Dressing

Chicken Amali +7

Sautéed with Shrimp, Asparagus and Artichokes in a Champagne Cream Sauce

Chicken Teresa +12

Chicken Breast Dipped in an Egg Emulsion and Stuffed with Crab Meat, Served in a Roasted Red Pepper Champagne Cream Sauce

PESCE**Tilapia Francese**

Egg Battered Tilapia Filets with a White Wine Lemon Butter Sauce

Tilapia Oreganata

Tilapia Filets Topped with Oregano, Fresh Garlic, our Homemade Breadcrumbs, White Wine and EVOO, Garnished with Fresh Lemon Wedges

Grilled Salmon +8

Served in an Asparagus Champagne Cream Sauce

Seafood Cannelloni +18

Rolled Pasta Filled with Crab Meat, Shrimp, Calamari and Scallops, Sautéed in Saffron Sauce, Topped with a Mushroom Brandy Cream Sauce and Balsamic Demi-Glaze

Tropical Marinated Grilled**Shrimp Kebobs +8**

Glazed with Sweet and Sour Sauce

Risotto Pescatore +10

Mussels, Clams, Shrimp Served in a Light Marinara Sauce

Bronzino Filet +15

Served in a Garlic White Wine with Cherry Tomatoes and Kalamata Olives

Jumbo Lump Crab Cakes +15

Served with a White Wine or Saffron Garlic Sauce

Stuffed Shrimp +15

Stuffed with Crab Meat in a Garlic White Wine Sauce

VEGETARIAN**Penne Roma**

Roasted Eggplant, Black Olives and Cherry Tomatoes in a Garlic White Wine Sauce

Mushroom Risotto

Tossed in a Mascarpone Cream Sauce

Eggplant Parmigiana

Layers of Lightly Battered Fried Eggplant, Marinara Sauce and Fresh Mozzarella Cheese

Eggplant Rollatini

Slices of Eggplant Lightly Battered, Fried and Rolled with Ricotta Cheese and Fresh Herbs, Topped with our Marinara Sauce and Fresh Mozzarella

Stuffed Portobello

Stuffed with Roasted Vegetables, Homemade Fresh Mozzarella Cheese and Balsamic Glaze

Vegetable Cannelloni +4

Rolled Pasta Filled with Roasted Vegetables and Ricotta, in a Brandy Parmigiano Cream Sauce, Topped with Peas and Balsamic Reduction

CARNE**Grilled Sweet Sausage and Peppers**

Sautéed Tri Color Peppers and Sweet Onions, Tossed in Marinara Sauce

Veal Parmigiana +8

Breaded, Pan Fried, Topped with Marinara and Mozzarella Cheese

Veal Marsala +8

Sautéed with Wild Mushrooms, and Marsala Wine Sauce

Veal Piccata +8

Prepared with White Wine, Fresh Lemon and Capers

Veal Saltimbocca +8

Sautéed and Topped with Prosciutto, Sage, Spinach and Fontina Cheese

Filet Mignon +18

with a Choice of Gorgonzola Cream Sauce or Mushroom Demi-Glaze
Add Crab Meat +8

Pork Chop Giambotta +8

Sautéed with Cherry Hot Peppers, Tri Color Peppers and Onions

Veal Chop +18

with a Choice of Gorgonzola Cream Sauce or Mushroom Demi-Glaze

DOLCE

Served Family-Style with Full Coffee and Tea Service

Mini Cannoli +3**Mixed Variety Dessert +8**