

*Piccolo*  
Trattoria  
On-Premise Events



Newtown, Pa

Doylestown, Pa

Pennington, Nj

PiccoloTrattoria.com  
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**CLASSIC LUNCH MENU**

\$30 Per Person  
Plus Tax + 23% Service Charge

**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**

\$38 Per Person  
Plus Tax + 23% 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 - THURSDAY**

\$45 Per Person  
Plus Tax + 23% Service Charge

**DINNER MENU  
FRIDAY - SATURDAY**

\$55 Per Person  
Plus Tax + 23% 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

**Event Guidelines**

- 20% Non-Refundable Deposit is due upon booking your event.
- Final guest count is due 12 days prior to the event date.
- Children's and gluten-free menus available upon request.
- Full bar available at our Doylestown and Newtown locations; Pennington is BYOB.
- Lunch packages are allotted 3.5 hours and must end by 3:30 PM. Different accommodations are made for funerals.
- Outside baked goods may be supplied for an additional \$1.50 per person.
- Pricing varies during holidays and peak seasons and is subject to change.
- 4% credit card processing fee applies. Fee is waived if the balance is paid in cash.
- Package pricing is based on sit-down service; buffet and family-style service require an additional fee. Rental equipment charges may apply.
- Restaurant space is assigned based on guest count. Room buyouts are available, with pricing varying by day and time.
- Specific table layouts are not guaranteed, as they depend on how the manager organizes the space based on other reservations that day.
- Live music vendors require a room fee or must meet the guest minimum for the space.
- Any additional vendors or large decor equipment must be approved in advance.

## HORS D'OEUVRES

Served Family-Style Upon Arrival

### Bruschetta +2

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

### Mozzarella in Carozza +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 Fried 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

### House Salad

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

### Classic Caesar +1.50

Crispy Romaine Lettuce Tossed with Parmigiano-Reggiano and Served with our Creamy Caesar 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 +18**

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

**Jumbo Lump Crab Cakes +18**

Served with a White Wine Garlic Sauce

**Stuffed Shrimp +18**

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, NY Strip or Rib Eye +18**

with a Mushroom Demi-Glace

Add Crab Meat +8

**Pork Chop Giambotta +12**

Sautéed with Cherry Hot Peppers, Tri Color Peppers and Onions

**Veal Chop +22**

with a Mushroom Demi-Glace

**DOLCE**

Served Family-Style with Full Coffee and Tea Service

**Mini Cannoli +3****Mixed Variety Dessert +9**