

Panini

(Your choice of
spring mix or french fries)

Steak Sandwiches, Burgers,
Subs & Wraps

Hot Roast Pork	\$12
Sautéed with broccoli rabe and provolone cheese. Add long hot peppers \$2	
Filet Mignon	\$15
With hot cherry peppers, mushrooms and fontina cheese	
Grilled Portobello Mushroom	\$11
Roasted with peppers and fresh mozzarella with a basil pesto sauce	
Grilled Chicken Caesar	\$11
Romaine lettuce, sliced tomatoes and roasted red peppers with Caesar dressing	
Grilled Vegetable	\$12
Grilled eggplant, zucchini, roasted red peppers and portobello mushroom. Add fresh mozzarella or pesto mayonnaise \$2	
Crab Cake	\$20
With spring mix, tomato and Caesar dressing	
Chicken Inferno	\$11.50
Sautéed garlic, roasted peppers and spinach topped with mozzarella	
Honey Mustard Chicken	\$11.50
Bacon and sharp provolone with a honey mustard dressing	
Chicken Parmigiana	\$11
With marinara sauce topped with mozzarella cheese	
House Oven Roasted Turkey	\$11
Applewood smoked bacon, avocado, tomato, roasted pepper mayonnaise	
Prosciutto Di Parm	\$13
Layered parma prosciutto, tomatoes, roasted peppers and fresh mozzarella topped with Piccolo's dressing	
Italian Trio	\$12
Ham, soppressata, capicola, cherry hot peppers and vinaigrette dressing	
Eggplant	\$13
Battered eggplant, fresh mozzarella, sun dried tomatoes, roasted red peppers, balsamic and EVOO	

Calzone & Stromboli

Topped with fresh basil, parmigiano and EVOO

Served with a side of marinara

Calzone	Sm	\$13.75	Lg	\$17
Piccolo's special ricotta and mozzarella cheese mix in a dough pocket baked to perfection.				
Stromboli	Sm	\$13.75	Lg	\$17
Rolled up dough with ham, pepperoni, mozzarella				
Mozzarella & Steak Stromboli	Sm	\$16	Lg	\$22
Rolled up dough with mozzarella and steak				
Italian Stromboli	Sm	\$14	Lg	\$22
Rolled dough with ham, genoa salami, capicola, pepperoni, sausage, roasted red peppers, mozzarella cheese				

Build your own Calzone or Stromboli with additional toppings. Each item: small add \$1.50, large add \$2.25

Available Toppings: Pepperoni, Sausage, Mushrooms, Meatballs, Spinach, Broccoli, Onions, Bacon, Green Peppers, Olives, Garlic, Ricotta Cheese, Anchovies, Tomatoes, Extra Mozzarella Cheese

Please Note:
At Piccolo's everything is baked fresh to order. Please allow appropriate time

Artisanal Pizza

	12"	14"	16"
Traditional Plain Pizza	\$13	\$14	\$15
Combination (The Works)			\$23
Pepperoni, sausage, meatballs, mushrooms, green peppers and onions			
Margherita Pizza	\$16.50		\$19.50
Round pizza topped with plum tomatoes, fresh mozzarella and fresh basil			
Sicilian Pizza 16" Thick Crust			\$21
Square pizza plain			
Sicilian Pizza "The Works"			\$26
Pepperoni, sausage, meatballs, mushrooms, green peppers and onions			
Chicago Pan Pizza 16" Thick Crust			\$21
Round plain pizza, marinara sauce and mozzarella			
Pan Pizza Meat Lovers			\$23
Choice of 4 Toppings			
Pan Pizza Vegetable Lovers			\$23
Choice of 4 Toppings Red or White			
Tomato Pie	\$14		\$16
Piccolo's plum tomato sauce, fresh garlic, basil, and oregano			
White Pizza	\$13	\$14	\$15
Top of line Grande cheese, fresh garlic, basil, parmigiano, oregano and EVOO			
Old World BrooklynPie \$17 \$19.50			
Square thin crispy pizza with Piccolo's secret plum tomato sauce, fresh mozzarella, fresh basil, extra virgin olive oil and a touch of parmigiano cheese. WHOLE WHEAT dough available upon request			
Bianco	\$13		\$15
Grande cheese, house mozzarella, garlic, basil, parmigiano, EVOO			
Porchetta	\$17		\$23
Roast pork, broccoli rabe, sharp provolone, mozzarella			
Arugula	\$17		\$20.15
House mozzarella, fresh tomatoes, caramelized onions, topped with arugula and EVOO			
Fig Pie	\$17		\$29.70
Mozzarella, gorgonzola, rosemary, prosciutto, arugula, EVOO			
QuattroFormaggioPizza	\$16		\$22
Our top of the line cheese: fresh mozzarella, ricotta, sharp provolone, parmigiano and fresh basil			
Primavera	\$14		\$17.75
Broccoli, spinach, tomatoes, fresh garlic, fresh mozzarella, parmigiano and basil - red pie optional			
Capricciosa	\$17		\$21.20
Plum tomatoes, mushrooms, prosciutto, kalamata olives, fresh basil, parmigiano and fresh mozzarella			
Pizza Del Amore	\$30		\$38
Sautéed shrimp, scallops and calamari in a marinara sauce topped with mozzarella and fresh basil			
Gluten Free Pizza 12" \$18			

Available toppings: Pepperoni, Sausage, Mushrooms, Meatballs, Spinach, Broccoli, Onions, Bacon, Green Peppers, Olives, Garlic, Ricotta Cheese, Anchovies, Tomatoes, Extra Mozzarella Cheese. Individual add \$1.50 or Regular add \$2.25
Special Toppings: Broccoli Rabe, Roasted Red Peppers, Prosciutto, Grilled Chicken, Sun-dried Tomatoes, Individual add \$4 or Regular add \$6

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LOCAL
POSTAL CUSTOMER

GOURMET PIZZAS 16"	
Individual for \$18	
Chicken Romano	\$26
Sautéed with mushrooms, spinach and chicken in a sherry parmigiano cream sauce with a touch of marinara	
Chicken Parmigiana	\$26
Mozzarella and breaded chicken with Piccolo's marinara sauce and parmigiano	
Buffalo Chicken	\$26
Sautéed chicken in our spicy buffalo sauce	
BLT	\$24
Made with crispy bacon, shredded lettuce, and fresh sliced tomatoes	
Chicken BBQ	\$24
Grilled chicken with BBQ sauce and red onions	
Chicken Marsala	\$24
Sautéed chicken in our Marsala mushroom sauce and mozzarella	
Chicken Caesar	\$24
White pizza topped with pieces of grilled chicken and Caesar dressing	
Chicken Inferno	\$27
Chicken, spinach, roasted peppers and cheese	
Bruschetta	\$28
Chopped kalamata olives, tomatoes, roasted red peppers, garlic, Bermuda onions, fresh mozzarella, sharp provolone and Reggiano parmesan, garlic, EVOO	
Cheesesteak	\$28
Steak chopped with melted American and mozzarella cheese	
Chicken Alfredo	\$26
parmigiano mozzarella cheese sauce	
Penne Vodka	\$24
Penne sautéed with prosciutto in a vodka cream sauce with a touch of marinara	
Chicken Bacon Ranch	\$26
Chicken Ranch	\$26
Grilled chicken, chopped roasted red and hot cherry peppers and fresh tomatoes marinated in ranch dressing and topped with mozzarella and green olives	
Grilled Vegetable Balsamico	\$29
White thin Brooklyn crust with grilled zucchini, squash, asparagus, eggplant, red peppers, basil, parmigiano & topped with a balsamic glaze	
Eggplant Parmigiana	\$22
Battered eggplant topped with our marinara sauce and mozzarella	
Shrimp Scampi	\$32
Buffalo Calamari	\$32

Piccolo Trattoria

Ristorante Italiano

Take Out Menu



Ask About Our Daily Specials, Fresh Seafood and Steak

Newtown Shopping Center	215.860.4247
32 West Road Newtown, PA 18940	
Hopewell Crossing	609.737.9050
800 R Denow Road Pennington, NJ 08534	
Barn Plaza	267.485.4000
1745 South Easton Road Doylestown, PA 18901	

Order Online at www.piccolotrattoria.com

For private parties and catering visit
www.PiccoloTrattoriaCatering.com
or call 866.965.3264

Piccolo Trattoria

CATERING

Appetizers		Insalata Salad	
Antipasto Misto Per La Famiglia			
Ask about our variety of hot and cold antipasto served family style			
Bourbon Shrimp	\$14.50	House Salad	\$6
Broiled shrimp wrapped with bacon and served in a bourbon BBQ cream sauce		Bermuda onions, carrots, cucumbers and tomatoes in our homemade Piccolo dressing	
Fried Calamari	\$15	Insalata Di Caesar	\$7
Fried tender calamari tossed with hot cherry peppers & served with marinara sauce		Romaine, seasoned croutons and parmigiano Reggiano	
Grilled Calamari	\$15	Insalata Speciale Di Piccolo	\$13
Tender pieces of calamari with capers in a lemon olive oil		Chopped romaine, roasted red peppers, green olives with imported meats and cheeses	
Stuffed Portobello with Crabmeat	\$17.50	Spring Mix Salad	\$12
Broiled portobello mushroom served in a garlic white wine sauce		Walnuts, apples and gorgonzola cheese in our homemade Piccolo balsamic vinaigrette	
Mozzarella en Carrozza	\$12.50	Caprese Salad	\$13
Fresh mozzarella lightly dusted in breadcrumbs with fresh tomato in a garlic caper white wine sauce and a touch of marinara		Vine-ripened tomatoes, prosciutto, artichokes, fresh mozzarella, roasted red peppers and romaine with house dressing	
Clams Nico	\$15	Spinach Salad	\$12
Littleneck clams sautéed with garlic & oil, fresh tomato, seared pancetta and a dash of tabasco		Pine nuts, raisins and poached pears in a raspberry vinaigrette -Goat cheese or blue cheese add \$2	
Sausage Broccoli Rabe E Fagioli	\$13	Insalata Di Arugula	\$11
Grilled sausage sautéed with broccoli rabe and cannellini beans in a garlic extra virgin olive oil sauce		Topped with Bermuda onion, cherry tomatoes and fresh mozzarella in our house dressing	
Grilled Sweet Sausage	\$13	Antipasto Salad	\$14
With roasted long hot peppers and diced provolone cheese		Ham, salami, sharp provolone, tomatoes, artichoke, kalamata olives, red peppers, prosciutto, romaine and house dressing	
Mini Crab Cakes	\$20	Kale and Roasted Beet Salad	\$12
Our homemade jumbo lump crab cakes served with a lemon saffron sauce		Pine nuts, orange segments, feta cheese, white balsamic vinaigrette	
Grilled Vegetable Balsamico	\$16	Kale and Quinoa Salad	\$11
Portobello mushroom, baby cipollini onions, red peppers, zucchini, asparagus and artichokes in a balsamic glaze		Avocado, cucumber, tomato, red onion and lemon EVOO	
Grilled Octopus	\$16	Rustica	\$18.50
Baby arugula, red onions, cherry tomatoes, lemon, EVOO		Prosciutto, soppressata, sharp provolone, shaved reggiano, house mozzarella, kalamata olives, roasted peppers, marinated artichokes, and grilled marinated vegetables, EVOO	
Fritto Misto for Two	\$23	All salads may be topped with Chicken (add \$6), Shrimp (add \$10), 8 oz. Salmon (add \$12), filet Mignon Tip (add \$12), Crab Cake (add \$14) or Blackened Salmon (add \$14)	
Golden brown batter fried scallops, shrimp, calamari, zucchini strips and sliced hot cherry peppers			
Mussels	\$15		
Red or white			
Garlic Bread	\$4.25		
Add cheese	\$4.75		
Homemade Mozzarella Sticks	\$9		
Long Stem Artichokes	\$14		
Panko encrusted, parmesan cheese roasted garlic aioli			
Wings by the 10's	\$16.50		
(mild, hot or BBQ)			
Fries with Cheese	\$6		
Fries with Bacon & Cheese	\$7		
Fries	\$4		
Chicken Fingers with Fries	\$10		

Zuppe Della Casa

Soup

includes homemade house bread

Pasta E Fagioli

\$4.50

Zuppe Del Giorno

MP

Ask about our homemade soup

Prices are subject to change without notice

Le Pasta	
All entrees served with choice of soup or salad Substitute Whole Wheat or Gluten Free Pasta in any dish for an additional \$2 Add Chicken \$6 Add Shrimp \$10	
Your Choice Pasta & Piccolo's Sauce	
Penne, Linguini, Spaghetti,	\$16
Capellini or Fettuccine with your choice of sauce: Marinara, garlic & extra virgin olive oil (olio sauce) or mushroom sauce	
Whole Wheat Pasta add \$2 Gluten Free Pasta add \$2	
Pappardelle Bolognese	\$18
Pappardelle pasta, slow-cooked ground beef and aromatic vegetables with our special Italian spices in our Piccolo's marinara sauce	
Penne Andrea	\$19
Sautéed chicken, asparagus and sun-dried tomatoes in a white wine butter sauce	
Spaghetti Carbonara	\$19
Sautéed pancetta with shallots in a parmigiano egg emulsion	
Fusilli w/ Roasted Eggplant	\$18
With garlic and plum tomato sauce	
Fusilli Faraji	\$19
A mixture of porcini, shiitake, oyster and portobello mushrooms in a mascarpone cream sauce with truffle oil & Reggiano cheese	
Fettuccine Primavera	\$18
Peas, eggplant, carrots, asparagus and cherry tomatoes in a garlic & oil sauce	
Rigatoni Roma	\$17
Roasted eggplant, kalamata olives and cherry tomatoes in a garlic white wine sauce	
Penne Al Pesto	\$22
Baby shrimp and chicken in a pesto cream sauce	
Sausage Con Broccoli Rabe	\$18
Fusilli tossed with sautéed broccoli rabe, garlic, sweet sausage and olive oil	
Pappardelle Gamberoni	\$26
Pappardelle pasta tossed with jumbo shrimp and grape tomatoes in a lemon cream sauce with chopped fresh chives	
Fettuccine Alfredo	\$17
In a creamy parmigiano and Pecorino Romano cheese sauce	
Rigatoni Alla Vodka	\$18
Rigatoni pasta folded with parma prosciutto in a vodka cream sauce with a touch of marinara	
Risotto Del Giorno	MP
Aborio classical risotto (rice). Ask about our daily risotto.	

Pesce Fish		Pollo & Vitello Chicken(C) & Veal (V)	
		Lunch	Dinner
Salmone Alla Piccolo		\$25	
Grilled salmon over sautéed cannellini beans and spinach in a port wine reduction			
Linguini & Clams	\$18	\$21	(C) Lunch (V) (C) Dinner (V)
Littleneck clams steamed with fresh basil in a garlic and extra virgin olive oil or marinara sauce and served over pasta			Parmigiana \$18 \$20 \$20 \$24
			Topped with marinara & mozzarella cheese
Shrimp Scampi	\$18	\$24	Marsala \$16 \$18 \$20 \$24
Sautéed shrimp with fresh basil, fresh tomato, garlic and extra virgin olive oil served over pasta			Mixed mushrooms in a demi-glaze wine sauce
Cajun Blackened Mahi Mahi	\$27		Francese \$16 \$18 \$20 \$24
Over spinach, chef's potato of the day and topped with pico de gallo			Battered with egg emulsion in a lemon white wine sauce
Sliced Potato Encrusted Salmon	\$31		Piccata \$16 \$18 \$20 \$24
With asparagus in a Limoncello cream sauce			In a garlic caper lemon white wine sauce
PEI Mussels	\$16	\$23	Cacciatore \$16 \$18 \$20 \$24
Sautéed with fresh tomatoes, fresh basil, garlic and extra virgin olive oil or marinara sauce served over pasta			Sautéed with mushrooms, roasted red peppers, kalamata olives in a garlic white wine sauce and a touch of marinara
Cape Sante		\$32	Saltimbocca \$18 \$20 \$22 \$26
Scallops sautéed with tangerines, dates and dried figs with a Sambuca cream sauce over linguini			Sautéed spinach and sage layered with parma prosciutto and fontina cheese baked in a white wine sauce
Linguini Pescatore	\$21	\$29	Milanese \$18 \$20 \$20 \$23
(Red or white) clams, mussels and shrimp			Lightly breaded and pan-fried with kalamata olives, fresh tomatoes, Bermuda onions and shaved
Shrimp Portofino	\$21	\$29	Parmigiano Reggiano cheese on a bed of spring mix tossed in fresh squeezed lemon and extra virgin olive oil
Shrimp, scallops and portobello mushrooms in a sherry wine pink cream sauce			Saporito \$19 \$21 \$25 \$29
Stuffed Shrimp		\$31	Sautéed with asparagus and jumbo lump crab meat in a brandy cream sauce
Shrimp stuffed with crabmeat in a garlic white wine sauce over spinach			Florentino \$18 \$20 \$22 \$26
Tilapia Mare Chiaro		\$29	Tossed with spinach and fresh mozzarella in a pink cream sauce. Over gnocchi add \$2
Pan seared filet of tilapia with baby shrimp and jumbo lump crab meat in a garlic white wine sauce with grape tomatoes over capellini			Dolce Vita \$18 \$20 \$22 \$26
Basil Pesto Cedar Salmon	\$25		Sautéed with sun-dried tomatoes, eggplant and prosciutto topped with mozzarella cheese in a light marinara sauce
with spinach and chef's potato of the day			Pollo Con L'Osso \$19.50
Pan Roasted Diver Sea Scallops	\$45		Chicken on the bone, marinated in herb butter with chef's potato and vegetable of the day
Roasted tomatoes, spinach, fresh basil, crushed garlic, EVOO			Fico \$18 \$20 \$22 \$26
Capellini w/ Crabmeat	\$37		Sautéed with figs and porcini mushrooms in a Cognac cream sauce
Crab, plum tomatoes, crushed garlic, basil, EVOO			Fangelica \$18 \$20 \$22 \$26
Agrumi Pesce	\$29		Sautéed with porcini mushrooms and hazelnuts in a Fangelica cream sauce
Pan seared tilapia and shrimp, served in a light citrus sauce over risotto and spinach			
Catch of the Day		MP	
Pesce of the day		\$39	
Pan seared, or grilled- topped with parmesan risotto and mixed vegetables			
Sides			
Broccoli or Spinach Sauté		\$8	
Broccoli Rabe		MP	
Broccoli or Spinach Parmigiana		\$9	
Sautéed with olive oil & garlic and topped with mozzarella			
Grilled Asparagus		\$10	
Mixed Vegetables		\$10	
Long Hot Peppers		\$10	
Roasted and served in garlic and oil with a touch of balsamic glaze			
Meatballs or Sausage/ Combination		\$6	