

# Piccolo Nido

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## ANTIPASTI 9

<b>Antipasto Piccolo Nido</b>	<b>\$15.95</b>
an assortment of classic italian tastes (serves 2).	
<b>Portobello Mushrooms</b>	<b>\$9.25</b>
grilled portobello mushrooms marinated in a balsamic vinegar, garlic and oil sauce.	
<b>Insalata Di Cesare</b>	<b>\$6.50</b>
classic caesar salad.	
<b>Insalata Multicolore</b>	<b>\$5.50</b>
a medley of fresh greens dressed in our famous &#34;agro-dolce&#34; vinaigrette.	
<b>Insalata Caprese</b>	<b>\$8.95</b>
tomatoes, fresh mozzarella cheese, olive oil, and fresh basil.	
<b>Calamari Alla Griglia</b>	<b>\$11.50</b>
a specialty of the house, grilled calamari accented with herbs and fresh lemon over a bed of greens.	
<b>Crespelle Ai Funghi</b>	<b>\$10.95</b>
crepes filled with wild mushrooms and served with a light madeira sauce.	
<b>Bresaola</b>	<b>\$10.95</b>
air cured beef served with fresh arugola, shaved parmesan, olive oil, and lemon.	
<b>Bruschetta Classica</b>	<b>\$5.95</b>
grilled garlic bread topped with diced tomatoes, basil and extra virgin olive oil.	

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## ZUPPE 1

<b>Zuppa Del Giorno</b>	<b>\$6.50</b>
fresh homemade soup of the day.	

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## PASTE 8

<b>Regina</b>	<b>\$15.50</b>
homemade fusilli pasta topped with bolognese sauce.	
<b>Linguini Ai Frutti Di Mare</b>	<b>\$19.00</b>
linguini pasta with a medley of fresh seafood in a sauce of fresh light tomatoes.	

<b>Farfalle Del Cardinale</b>	<b>\$15.95</b>
for the mushroom lover, bow tie pasta, mushrooms, and imported prosciutto di parma in a light cream sauce.	
<b>Spaghetti Chitarra &amp; Amatriciana&amp;</b>	<b>\$16.95</b>
homemade spaghetti chiara sauteed in a fresh light tomato sauce, italian bacon, onions, pecorino cheese, and a splash of red wine.	
<b>Gnocchi Nostrani</b>	<b>\$15.50</b>
homemade gnocchi in a light tomato sauce with basil and mozzarella cheese.	
<b>Risotto Dello Chef</b>	<b>\$18.95</b>
another of our originals starting with arborio rice with shrimp, asparagus, diced fresh red peppers, and leeks in a light fresh red sauce.	
<b>Ravioli Porcini</b>	<b>\$16.95</b>
homemade ravioli filled with porcini mushrooms and sauteed in a light cream sauce with cheese, thyme and shallots.	
<b>Linguini Alle Vongole</b>	<b>\$17.95</b>
linguini pasta sauteed with cockles, littleneck clams, garlic, white wine, and extra virgin olive oil.	

## SECONDI 8

<b>Filetto Di Manzo Al Vino Rosso</b>	<b>\$28.95</b>
8 oz. of the finest tenderloin of beef sauteed in a red wine sauce and shitake mushrooms.	
<b>Troto Alla Mugnaia</b>	<b>\$17.95</b>
filet of trout sauteed in a light white wine sauce.	
<b>Vitello Valdostana</b>	<b>\$19.50</b>
escalope of veal topped with prosciutto, fontina cheese and sauteed in a demi glace sauce.	
<b>Petti Di Pollo Carolina</b>	<b>\$17.95</b>
breast of chicken sauteed with fresh artichoke, lemon, white wine, roasted red peppers, and capers.	
<b>Nodino Di Vitello Della Casa</b>	<b>\$29.95</b>
the specialty of the house, fresh daily, a 12 oz. veal chop, grilled and topped with a truffle sauce.	
<b>Vitello Parmigiana</b>	<b>\$18.25</b>
escalope of veal, baked with a light dollop of tomato sauce and fresh mozzarella cheese in the style of parma.	
<b>Pesce Del Giorno</b>	
fresh fish of the day.	
<b>Petti Di Pollo Frangelico</b>	<b>\$17.95</b>
breast of chicken sauteed with mushrooms in a frangelico sauce.	

## DOLCE AND CAFFE 4

<b>Tiramisu And Dolce Del Giorno</b>	<b>\$6.00</b>
the lightest tiramisu or dessert of the day.	
<b>Espresso</b>	<b>\$3.50</b>
<b>Cappuccino</b>	<b>\$4.50</b>

**Cafe Americano**

**\$2.50**