



# Welcome To Piccolo Trattoria New Years Eve

## Antipasti

- Torre Piccola**—medallions of fresh buffalo mozzarella stacked with sliced tomatoes, prosciutto and rst peppers drizzled with extra virgin olive oil and Basel ..... 12.99
- Grilled Antipasti a-** grilled calamari, bourbon shrimp, crab cakes ..... 16.99
- Freddo Misti di Mare**—jumbo shrimp cocktail, colossal jumbo crab, and oysters on the half shell with cocktail sauce and brandied Louie sauce ..... 17.99
- Scallops Angelica** ..... 16.95  
jumbo scallops stuffed with crabmeat wrapped with bacon and served with a lemon butter sauce
- Grilled Eggplant Rolllatini** ..... 11.99  
grilled marinated eggplant wrapped around prosciutto fresh fresh buffalo mozzarella and rst peppers served with a drizzle balsamic glaze

(Not served as an entrée)

## Zuppe

- Lentil Soup** ..... 4.99
- Lobster Bisque** ..... 6.99

(not served as an entrée)

## Insalati

- Caesar** ..... 5.99  
crispy romaine leaves tossed with dressing croutons and shaved parmesan cheese
- Roasted Beet Salad** ..... 10.99  
roasted baby beets stuffed with fresh goat cheese over baby arugala salad with toasted hazelnuts and baby carrots with a hazelnut raspberry vinegarette
- Spring Mix-** ..... 9.99  
spring mix tossed with granny smith apples, balsamic dressing and topped with walnuts and gorgonzola cheese

(Not served as entrées)

## Pasta

- Lobster Ravioli**—served in a shallot brandy cream sauce with jumbo lump crab meat and jumbo shrimp 25.99
- Orechiette Ragu** ..... 19.99  
hand made pasta tossed with an old world ragu (chunks of stewed veal, onion, carrots, and plum tomatoes)
- Linguini Pescatore** ..... 23.99  
shrimp, clams, mussels your choice red or white
- Fusilli Primavera** ..... 19.99  
homemade pasta with fresh vegetables in a garlic olive oil sauce

