

## *Picano's Appetizers*

Antipasto di Vincenza .....	\$4.00 per person
Prosciutto, mortadella, salami & provolone Cheese served with roasted peppers & olives	
Artichoke Tosca .....	\$3.50 per person
Artichoke hearts battered and sautéed in Extra virgin olive oil served with Tosca sauce.	
Cajun Chicken .....	\$4.00 per person
Strips of succulent chicken breast simmered in a spicy Cajun sauce.	
Calamari Fritti.....	\$3.50 per person
Fried squid cooked to a golden brown Served with cocktail sauce.	
Calamari & Shrimp Salad .....	\$ 4.00 per person
Tender pieces of Calamari & shrimp tossed in a housemade vinaigrette with peppers and olives.	
Cheese & Vegetable Tray .....	\$4.95 per person
Provolone, Fontinella, Parmesan and Reggiano cheeses, assorted vegetables & Ranch dressing for dipping	
Chicken Wings Spicy or Mild.....	\$ 4.00 per person
Joe's Bruschetta.....	\$ 3.50 per person
Italian bread with olive oil & garlic, topped with tomatoes, oregano, basil & cheese.	
Meat Balls.....	\$ 2.00 each
Melon & Prosciutto in season .....	\$3.50 per person
Mussels .....	\$ 4.00 per person
Steamed mussels served with white wine sauce.	

## *Picano's Appetizers (Cont'd)*

Peppers Piccante	.....	\$3.00 per person
Banana peppers sautéed with garlic and anchovy's in our extra virgin olive oil		
Roasted Peppers	.....	\$ 3.50 per person
Tri-colored peppers roasted, seasoned with olive oil and a hint of garlic garnished with green and black olives.		
Sausage & Peppers	.....	\$3.95 per person
House made Italian sausage sautéed with hot or mild peppers.		
Shrimp Cocktail	.....	\$1.75 per shrimp
Shrimp served with our own special cocktail sauce and lemon.		
Shrimp Ernesto	.....	\$3.50 per person
Two Jumbo shrimp sautéed in white wine, garlic & lemon.		
Shrimp Picano	.....	\$4.00 per person
Two Jumbo breaded shrimp served over fresh tomatoes and peppers with an amoghio sauce for dipping.		
Silver Platter	.....	\$9.95 per person
Shrimp cocktail, sausage & peppers, Calamari fritti, Artichoke Tosca and antipasto di Vincenzo.		
Spinach Pizza	.....	\$ 3.00 per person
Tomato & Mozzarella	.....	\$3.50 per person
Two slices of ripe tomatoes topped with fresh buffalo Mozzarella cheese, fresh basil and olive oil.		
Trippa	.....	\$4.00 per person
Tripe simmered in a zesty tomato sauce.		

*\*Cooked to order items; consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## *Picano's One Entrée Dinner Selections*

<i>Chicken *</i> .....	<i>\$15.95 per person</i>
<i>Piccante (Lemon, white wine and mushroom sauce).</i>	
<i>Marsala (Marsala wine and mushroom sauce).</i>	
<i>Siciliano (Breaded and served with Amoghio Sauce).</i>	
<i>Parmigiana (Topped with tomato sauce, pamigiana &amp; mozzarella cheese &amp; baked)</i>	
<i>Veal substitution is an additional...</i> .....	<i>\$ 4.00 per person</i>
<i>Lamb Chops *</i> .....	<i>Market Price</i>
<i>Three succulent chops marinated in rosemary and garlic, char grilled to perfection.</i>	
<i>Beef Tenderloin *</i> .....	<i>\$25.95 per person</i>
<i>Beef tenderloin with Marsala &amp; mushroom demi glaze.</i>	

## *Picano's Two Entrée Dinner Selections*

<i>Chicken &amp; Pickeral *</i> .....	<i>\$20.95 per person</i>
<i>Chicken &amp; Pork Loin *</i> .....	<i>\$20.95 per person</i>
<i>Chicken &amp; Veal *</i> .....	<i>\$21.95 per person</i>
<i>Veal &amp; Pickerel *</i> .....	<i>\$21.95 per person</i>
<i>Veal &amp; Pork Loin *</i> .....	<i>\$22.95 per person</i>
<i>Beef Tenderloin &amp; Pork Loin *</i> .....	<i>\$22.95 per person</i>
<i>Beef Tenderloin &amp; Pickerel *</i> .....	<i>\$22.95 per person</i>
<i>Beef Tenderloin &amp; Chicken *</i> .....	<i>\$23.95 per person</i>
<i>Beef Tenderloin &amp; Veal *</i> .....	<i>\$27.95 per person</i>

## *Picano's Specialty Dinner*

<i>Silver Platter Dinner *</i> .....	<i>\$55.00 per person</i>
<i>Assorted appetizers, mixed grill entree consisting of filet, chicken, veal and lamb chops, finished with a tantalizing pastry assortment.</i>	

*All Dinner packages include Picano's house salad with our Italian vinaigrette, Side dishes of Penne or spaghetti with your choice of meat or tomato sauce, Potato & vegetable and house made garlic rolls.*

- *Cooked to order; Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-bourne illness.*

# PANS OF PASTA

## HALF PAN

*Serves 10 – 15 people*

## FULL PAN

*Serves 20 – 30 people*

<i>Lasagna - House Made...</i>	<i>\$45.00</i>	<i>\$85.00</i>
<i>Mostaccioli or Spaghetti with tomato or meat sauce ...</i>	<i>\$35.00</i>	<i>\$60.00</i>
<i>Fettuccine Alfredo ...</i>	<i>\$45.00</i>	<i>\$80.00</i>
<i>Gnocchi - House Made with tomato or meat sauce ...</i>	<i>\$45.00</i>	<i>\$80.00</i>
<i>Ravioli- House Made Meat or Cheese filled ...</i>	<i>\$ 55.00</i>	<i>\$ 110.00</i>

❖ *Extra sauce & parmigiana cheese is included with each pan of pasta.*

## Picano's Desserts

*Small Cannolis - House Made... \$2.00 per person*

*Assorted Pastry... \$4.50 per person*

*Fresh Fruit in season ... \$3.00 per person*

*Fresh Fruit & Pastries ... \$7.00 per person*

*Please add 6% sales tax and 20% gratuity to the total cost of your event.*

## Delivery Packages

❖ *Full Service Delivery, Set-up, Equipment Pick-up & 20% Gratuity chaffing dishes and serving utensils*

*Bartenders & Servers*

*Available @ \$17.00 per hour per person.*