

Appetizers

Freddi (Cold)

Antipasto Vincenza

Imported Italian cold cuts, cheese, roasted peppers, olives and shrimp.

\$ 8.95 Individual \$12.95 for Two

Tri Color Roasted peppers

House Roasted peppers garnished with olives and fontinella cheese.

\$ 9.95

Gamberi Freddi

Shrimp cocktail served with Picano's special cocktail sauce.

\$ 9.95

Pomodori Con Mozzarella Di Buffola

Buffolo Mozzarella, sliced tomato dressed with extra virgin olive oil and balsamic vinegar.

\$ 8.95

Salmon Affumicato

Smoked salmon on a bed of greens dressed with fresh lemon, extra virgin olive oil, capers and onions.

\$ 9.95

Caldi (hot)

Cozze Al Pomodoro

Fresh Mussels in a light spiced tomato garlic sauce

\$ 8.95

Calamari Fritti

Fried squid served with a tangy cocktail sauce.

\$ 8.95

Calamari Piccanti

Squid sautéed with scallions, garlic and a spicy mix of peppers.

\$ 8.95

Carciofi Tosca

Artichoke dipped in an egg and cheese batter sautéed to a golden brown.

\$ 8.95

Trippa

Tripe simmered in a zesty tomato sauce.

\$ 7.95

Antipasto Della Famiglia – per person (for four or more)

A combination platter of sausage and peppers, calamari fritti, prosciutto, shrimp, artichoke toska, roasted peppers, Olives, and imported Italian meats and cheeses.

\$ 8.95

Giuseppe's Bruschetta

Thick sliced Italian bread, grilled and brushed with olive oil, topped with diced tomatoes, oregano, basil and cheese.

\$ 4.95

Mozzarella Fritta

Fried mozzarella cheese, breaded Italian style, served over marinara sauce.

\$ 4.95

Gamberi Austin Style

Large shrimp sautéed with garlic green onions, lemon and white wine.

\$ 9.95

Gamberi Casablanca

Breaded jumbo shrimp served with a roasted garlic and lemon cream sauce.

\$ 9.95

Specialita' della Casa

Linguine con Frutti di Mare

Shrimp, scallops, clams, and mussels tossed with house made linguine and Picano's special white seafood sauce.

\$ 18.95

Linguine Alle Vongole

Spring Fresh little neck clams sautéed with extra virgin olive oil, parsley and tossed with house made linguine, with your choice of red or white sauce.

\$ 17.95

Pappardelle con Funghi Misti

Extra wide fettuccine house made ribbons of pasta tossed with a mixture of morel and black forest mushrooms in a light brandy cream sauce.

\$ 18.95

Farfalle con Salmone Affumicato

Smoked salmon, onions, pine nuts and asparagus tips in vodka tomato cream sauce tossed with bowtie pasta.

\$ 18.95

Aragosta Ravioli

Spring Lobster ravioli filled with a mixture of Italian cheese, lobster meat and fresh herbs finished with a brandy palomino sauce.

\$ 19.95

Vermicelli alla Cristina

Our house made vermicelli tossed with mushrooms in a meat sauce, baked with four cheeses.

\$ 15.95

Casalunga

Our house made fettuccine tossed with meat sauce and sliced house made Italian sausage, topped with A blend of cheese and baked to perfection.

\$ 15.95

Tortellini alla Nonna

Pancetta (Italian Bacon), onions, diced tomatoes and basil tossed tortellini in a tomato cream sauce.

\$ 16.95

Ravioli

Meat filled house made ravioli served with meat sauce.

\$ 16.95

Lasagna

Smoked House made sheets of pasta layered with Bolognese sauce, meat ricotta and a blend of imported cheese.

\$ 16.95

Manicotti

House made sheets of pasta filled with a blend of ricotta and imported cheese, garnished with a palomino sauce..

\$ 16.95

Pasta

Capellini

Extra fine strands

Rigatoni

Large grooved tubes

Fettuccine –House made

Wide egg pasta

Pappardelle –House made

Extra Wide noodles

Ravioli –House made **\$ 3.00 add**

Penne Rigate

Mostaccioli pasta

Spaghetti

Long classic stands of pasta

Linguine –House made

Medium egg pasta

Gnocci –House made

Potato dumplings.

Tortellini –House made **\$ 3.00 add**

\$ 1.00 add

Sauces

Aglio Olio \$ 13.95

Extra virgin olive oil, garlic and parsley

Alfredo \$ 15.95

Imported cheese and cream

Arrabiato \$ 14.95

Spicy tomato sauce with sliced hot banana peppers

Basilico \$ 13.95

Fresh tomato and basil sauce

Bolognese \$ 13.95

picano's meat sauce

Marinara \$ 14.95

Tomato sauce with capers

Palomino \$ 14.95

Tomato, cream and cheese

Pomodore \$ 12.95

picano's tomato sauce

Rondina \$ 15.95

Ground Italian sausage and basilico.

Above served with your choice soup or salad.

Garnishments

House made meat ball

\$ 2.25 each

House made Italian sausage

\$ 2.00 each

Pollo (Chicken)

Pollo Carciofi

\$ 17.95

Boneless chicken breast sautéed with lemon, white wine, artichoke hearts and mushrooms served in garlic scented sauce.

Pollo Marsala

\$ 16.95

Chicken breast sautéed with Florio Marsala wine and mushrooms.

Pollo Parmigiana

\$ 16.95

Lightly breaded chicken breast topped with tomato sauce, parmigiano and mozzarella cheese and baked to perfection.

Pollo Roberto

\$ 17.95

Lightly breaded chicken breast sautéed to a golden brown, garnished with fresh broccoli, mushrooms and Alfred sauce.

Rollata Di Pollo Fiorentina

\$ 17.95

Chicken breast stuffed with spinach and goat cheese served with double mustard sauce with a touch of champagne.

Vitello (Veal)

Mamma Assunta

\$ 20.95

Scaloppini of veal sautéed with lemon, white wine, artichoke hearts and mushrooms in a light garlic sauce.

Vitello Parmigiana

\$ 19.95

Lightly breaded sautéed veal topped with tomato sauce, parmigiana and mozzarella cheese and baked to perfection.

Vitello Morel

\$ 22.95

A fine scaloppini simmered in a heavenly sauce of domestic and imported morel mushrooms, sherry wine, cream and herbs.

Vitello Bonadeo

\$ 20.95

Veal cutlets stuffed with prosciutto, herbs and imported cheese.

Vitello Saltimbocca

\$ 22.95

Scaloppini of veal sautéed with prosciutto (Italian ham), fresh sage and a dry vermouth sauce garnished with fontinella cheese.

Melanzane (Eggplant)

Melanzane Alla Parmigiana

Eggplant lightly breaded, delicately sautéed, garnished with fresh tomato sauce, parmigiana and mozzarella cheese.

\$ 15.95

Melanzane Alla Vegetariana

Eggplant layered with assorted fresh vegetables, accented with fresh tomato sauce and mozzarella cheese baked to perfection.

\$ 16.95

All above entrees include your choice soup or salad, side of pasta, potato and vegetable.

** Gizzosto (From the Grill)*

Agnello (3)*

Our chef's marinated prime lamb chops with rosemary, garlic, olive oil and select house spices.

\$ 25.95

Agnello (5)*

Lamb chops.

\$ 31.95

*Filetto Di Manzo**

Beef tenderloin char-grilled to your specification with Picano's zip sauce.

\$ 24.95

*Bistecca Alla Griglia**

Sirloin steak char-grilled to your specification with Picano's zip sauce.

\$ 21.95

*Filetto Di Manzo Alla Spinachi**

Pan roasted sliced beef tenderloin served on a bed of baby spinach with Picano's zip sauce.

\$ 25.95

*Cooked to order; consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

Pesce (Fish)

Coregone Piccata

Whitefish sautéed with mushrooms, artichoke hearts, diced tomatoes, capers and a lemon and white wine sauce.

\$ 16.95

Pickarel Siciliano

Pickarel lightly breaded with Italian bread crumbs, herbs and cheese served with amoghio sauce.

\$ 18.95

Gamberi Austin

Jumbo shrimp sautéed with lemon, white wine and butter.

\$ 18.95

Gamberi Marinara

Pan fried shrimp in a garlic wine tomato sauce.

\$ 18.95

All above entrees include your choice soup or salad, side of pasta, potato and vegetable.

No Substitutions. One check per table please.

There is a 20% gratuity on tables of 8 or more.

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