

## *Appetizers*

<i>Calamari Fritti</i>	\$ 7.95
Fried Squid served with a tangy cocktail sauce.	
<i>Hot Peppers</i>	\$ 6.95
Hot peppers sauteed with oil and garlic.	
<i>Hot Peppers with House made Italian Sausage</i>	\$ 8.95
<i>Shrimp Cocktail (minimum 3)</i>	\$ 2.25 each
Shrimp garnished with our own special cocktail sauce & lemon.	
<i>Tomato &amp; Fresh Mozzarella</i>	\$ 8.95
Four slices of tomato, drizzled with olive oil, topped with fresh mozzarella cheese and olives.	
<i>Trippa</i>	\$ 6.95
Tripe simmered in a zesty tomato sauce.	
<i>Polenta and Sausage</i>	\$ 7.95
Golden brown polenta topped with sliced Italian sausage accented with tomato basil sauce.	

## *Salads*

<i>Antipasto Salad</i>	\$ 7.95
An assortment of imported Italian meats and cheeses with fresh greens and our house dressing.	
<i>Sesame Salad with grilled Chicken</i>	\$ 8.95
Spring greens with dried fruit, quartered tomatoes, red onions and a sesame balsamic vinaigrette.	
<i>Sesame Salad with sliced Blackened Prime Steak *</i>	\$ 9.95
<i>Spicy Chicken Salad</i>	\$ 8.95
Fresh greens topped with spicy chicken breast, garnished with a honey mustard dressing.	
<i>Tuscan Lemon Salad</i>	\$ 8.95
Spring greens with a lemon vinaigrette, crisp pancetta ,diced plum tomatoes, red onion and char-grilled chicken breast.	
<i>Cesare Salad * (with chicken or calamari add \$ 2.00)</i>	\$ 6.95
Fresh romaine tossed with picano's special Caesar dressing.	

## *Sandwiches*

<i>Italian Combo Sandwich</i>	\$ 8.95
A combination of Italian meats and cheeses with fresh greens and our house dressing.	
<i>Sirloin Sandwich *</i>	\$ 9.95
Char-grilled, prime sliced sirloin, served on Italian flat bread, with grilled red onions, tomato, lettuce & a zesty mayo.	
<i>Portabello Mushroom</i>	\$ 7.95
Marinated char-grilled portabello mushroom, eggplant, tomato, fresh mozzarella and house dressing served on Italian flat bread.	
<i>Chicken Provolone</i>	\$ 8.95
Char-grilled chicken breast with provolone cheese, lettuce, tomato, roasted bell peppers and red onion served on Italian flat bread.	
<i>Tuna Sandwich</i>	\$ 8.95
Tuna Salad over roasted bell peppers served on marble bread.	

**No Substitutions. One check per table please.**

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

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

## *Pasta Specialties of the House*

<i>Baked Ravioli with Mini Meat Balls</i>	<i>\$ 10.95</i>
House made meat ravioli and mini meat ball topped with four cheeses, parmigiana, Romano, mozzarella & fontinella , covered with meat sauce and baked to perfection.	
<i>Spaghetti Napoli</i>	<i>\$ 9.95</i>
Spaghetti tossed with garlic and olive oil, rapini in season, & sliced house made sausage.	
<i>Gnocchi Sorrento</i>	<i>\$ 10.95</i>
House made gnocchi & mini meat balls tossed with tomato basil sauce & fresh mozzarella cheese.	
<i>Spaghetti Puttanesca</i>	<i>\$ 9.95</i>
Spaghetti tossed with black olives, capers, anchovies and sliced Italian sausage in a tomato sauce.	
<i>Cristina Special</i>	<i>\$ 9.95</i>
House made vermicelli egg pasta, tossed with meat sauce, garnished with fresh mushrooms Topped with a blend of four cheeses and baked to perfection.	
<i>Linguine with Clam Sauce</i>	<i>\$ 12.95</i>
Fresh Little Neck clams sautéed with extra virgin olive oil, parsley and tossed with linguine. Your choice of red or white sauce.	
<i>Fettuccine Alfredo</i>	<i>\$ 9.95</i>
Wide ribbons of house made pasta tossed with a butter, cream and cheese sauce.	
<i>Fettuccine Alfredo with Chicken and Broccoli</i>	<i>\$ 12.95</i>
<i>Fettuccine Alfredo with Shrimp</i>	<i>\$ 12.95</i>
<i>Capellini D'Angelo</i>	<i>\$ 9.95</i>
Angel hair pasta tossed with olive oil, garlic, spinach and pine nuts.	
<i>Penne Ala Pesto</i>	<i>\$ 10.95</i>
Penne pasta tossed with grilled chicken, pesto sauce, sun fried tomatoes and pine nuts.	
<i>Lasagna</i>	<i>\$ 9.95</i>
House made sheets of pasta layered with Bolognese sauce, meat, ricotta and a blend of imported cheese.	
<i>Manicotti</i>	<i>\$ 9.95</i>
House made sheets of pasta filled with a blend of ricotta and imported cheese, garnished with a palomino sauce.	
<i>Stuffed Pasta Shells</i>	<i>\$ 9.95</i>
House made jumbo pasta shells stuffed with ground beef, veal & imported cheese topped with a fresh tomato basil sauce.	

## *Pasta Your Way*

### *Sauce Choices*

<i>Sauce</i>	<i>\$ 8.95</i>
Tomato, Tomato Basil or Meat Sauce.	
<i>Rondina Sauce</i>	<i>\$ 9.95</i>
Ground Italian sausage and tomato basil.	
<i>Palomino Sauce</i>	<i>\$ 9.95</i>
Tomato, cream and cheese.	

### *Pasta Choices*

<i>Pasta</i>	
Capellini, Spaghetti, Linguine, Fettuccine or Mostaccioli.	
<i>House Made Pasta</i>	<i>\$ 1.00 extra</i>
Ravioli, Gnocchi or Tortellini	
<i>Pasta Additions</i>	<i>\$ 1.75 each</i>
Italian Sausage, Meat Balls, Mushrooms or Baked Cheese	

*All pasta entrees are served with your choice of soup or salad and fresh home made bread.*

## *Vitello (Provimi Veal)*

*Vitello Sorrentino* \$ 12.95  
Sauteed veal scaloppini layers with egg battered eggplant and house made tomato sauce, baked with fresh mozzarella cheese.

*Vitello Saltimbocca \** \$ 12.95  
Scaloppine of veal sauteed with prosciutto (Italian Ham), fresh sage and a dry vermouth sauce garnished with fontinella cheese.

*Vitello Carciofi* \$ 12.95  
Medallions of veal sauteed with lemon, white wine, artichoke hearts and mushrooms in a garlic scented sauce.

## *Pollo (Chicken)*

*Pollo Siciliano* \$ 10.95  
Breaded with Italian bread crumbs, sauteed to a golden brown served with amoghio sauce.

*Pollo Parmigiana* \$ 10.95  
Lightly breaded chicken breast topped with tomato sauce, parmigiano & mozzarella cheese & baked to perfection.

*Pollo Amore* \$ 10.95  
Boneless chicken breast , artichoke hearts and sun dried tomatoes, basil and a touch of brandy.

*Pollo Florentine* \$ 11.95  
Chicken breast stuffed with spinach & goat cheese, served with a double mustard sauce & a touch of champagne.

## *Pesce (Fish & Seafood)*

*Pickarel Siciliano* \$ 11.95  
Pickarel lightly breaded with Italian bread crumbs, herbs and cheese served with amoghio sauce.

*Salmon* \$ 10.95  
Medallions of Atlantic salmon, pan seared perched on a bed of angel hair pasta tossed with garlic, olive oil, diced tomatoes, parsley and basil

*Gamberi Austin* \$ 12.95  
Jumbo shrimp sauteed with lemon, white wine and butter.

*Shrimp Siciliano* \$ 12.95  
Jumbo shrimp marinated in garlic and olive oil, lightly breaded, char grilled, served with an herb and garlic salsa.

## *Melanzane (Eggplant)*

*Melanzane alla Vegetariana* \$ 10.95  
Eggplant layered with fresh vegetables, tomato sauce, mozzarella cheese & baked to perfection.

*Eggplant Parmigiana* \$ 10.95  
Eggplant lightly breaded, delicately sauteed, garnished with fresh tomato sauce, parmigiana & mozzarella cheese.

## *Lamb Chops & Steaks*

*Please see the dinner menu.*

**Above entrees include your choice of soup or salad, potato and vegetable of the day and house made bread.**

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