

PICCOLO MENU

Promotional discounts not available
Served Daily 4pm - 6:30pm

For Early Diners

Includes Choice of:
Minestrone, Tossed House Salad or Caesar Salad
Plus Spumoni or Vanilla ice Cream For Dessert

PICCOLO SPAGHETTI

Choice of Marinara Sauce 9.99 or Meat Sauce 10.99
with Two House Rolled Meatballs or Italian Sausages Add 3.50

PICCOLO HALF N HALF

Half Spaghetti & Half Four Cheese Ravioli with Marinara Sauce 10.99
or Meat Sauce 11.99

PICCOLO FOUR CHEESE RAVIOLI

Four Cheese Ravioli with Marinara Sauce 11.99 or Meat Sauce 12.99

PICCOLO LASAGNA

with Meat Sauce and Marinara 12.99

PICCOLO FETTUCCINE ALFREDO

Classic Parmesan Cream Sauce 12.99
With Grilled Chicken Add 1.99

PICCOLO CHICKEN PARMIGIANA

Parmesan Breaded Chicken Topped with Marinara Sauce and Melted Mozzarella,
Served with Spaghetti 13.99

PICCOLO SALMON MILANO

Fresh Grilled Salmon with a Lemon, Butter, Caper and White Wine Sauce
Served Over Angel Hair Pasta with Fresh Spinach 14.99

PICCOLO FILET MIGNON

6oz Petite Filet Mignon
Served with Choice of Steak Fries or Garlic Mashed Potatoes 19.99

to Substitute Whole Wheat Penne Pasta add 1.00

PASTA

PENNE ALLA VODKA 12.95

Sautéed Mushrooms Flamed with Vodka in a Tomato Cream Sauce

FETTUCCINE ALFREDO 11.95

Classic Parmesan Cream Sauce

SPAGHETTI MARINARA 9.95

With Meatballs or Italian Sausage add 2.95

SPAGHETTI WITH MEAT SAUCE 10.95

With Meatballs or Italian Sausage add 2.95

BOLOGNESE 12.95

Hearty Tuscan Beef Ragu Tossed with Choice of Rigatoni or Fettuccine Pasta

PASTA PAISANO 12.95

Saute of Italian Sausage, Prosciutto, Cannellini Beans, Tomatoes and Escarole, Tossed with Rigatoni

BAKED LASAGNA

Mama's Cut 12.95 Eddie's Cut 14.95

CAPPELLINI RUSTICA 11.95

Fresh and Oven-Dried Red & Yellow Tomatoes, Asparagus and Rosemary Potatoes, Tossed with Angel Hair Pasta

TETRAZZINE 14.95

Sliced chicken breast, fresh spinach and mushrooms sautéed in a Romano cream sauce tossed with orechiette pasta

LINGUINE WITH CLAMS 14.95

E.V.O.O., Sliced Garlic, Whole Baby Clams and Fresh Manila Clams

LINGUINE PESCATORE 18.95

Mixed Shellfish, Spicy Marinara Sauce

CAPPELLINI GIOVANNA 17.95

Large Shrimp and Sea Scallops Sauteed with Tomato & Red Onion in a Garlic Cream Sauce, Tossed with Angel Hair Pasta

GRILLED CHICKEN & SPINACH RAVIOLI 12.95

Tomato Provencale Sauce

SHRIMP & ROASTED GARLIC RAVIOLI 13.95

Lemon Shallot Cream Sauce with Asparagus

EDDIE'S TRIO 14.95

Chicken Parmigiana, Lasagna & Fettuccine Alfredo

PIZZA

Hand Tossed 9" Thin Crust

(14" Available Upon Request)

MARGHERITA 9.95

Mozzarella Cheese, Fresh Tomatoes, Olive Oil, Garlic, Fresh Basil And Spices

VEGETARIAN 10.95

Tomato Sauce, Mozzarella, Mushrooms, Bell Pepper, Onion, Black Olives, with Extra Cheese and Fresh Tomatoes

FOUR CHEESE & SAUSAGE 11.95

Mozzarella, Gorgonzola, Romano And Goat Cheese with Italian Sausage and Marinated Tomatoes

ARTICHOKE & SPINACH 11.95

Alfredo Sauce, Mozzarella, Fresh Spinach, Artichoke Hearts, Red Onions, and Marinated Tomatoes

CHICKEN PESTO 12.95

Basil Pesto, Mozzarella Cheese, Sautéed Chicken, Sun Dried Tomatoes and Goat Cheese

APPETIZERS

GARLIC PUFFS 3.95

Puffs of Crusty Bread Tossed in Olive Oil, Roasted Garlic and Spices

CALAMARI FRITTE

Small 8.95 Large 12.95

Served with Tomato Provenciale Dipping Sauce

BRUSCHETTA 6.95

Toasted Filone Bread, Marinated Tomatoes with Crumbled Gorgonzola Cheese add 1.00

MOZZARELLA MARINARA 7.95

Triangle Wedges of Mozzarella Cheese Served with a Tomato Provenciale Dipping Sauce

STUFFED MUSHROOMS 8.50

Mushrooms, Garlic, White Wine, Parmesan

WINTER CAPRESE 8.95

Fresh Mozzarella Rounds, Oven-Dried Tomatoes, Basil Pesto and Pine Nuts

TORTELLACCI DI ZUCCA 9.95

Eight Large Butternut Squash Tortellini Sauteed with Browned Butter and Sage

APPETIZER TRIO 11.95

Your choice of any three from above

For Shrimp Scampi add 2.00

JUMBO SHRIMP SCAMPI 12.95

Five Jumbo Shrimp Sauteed with Butter, Garlic, Shallots, Lemon and White Wine, Served with Broccoli Florets

SOUP

MINISTRONE

Bowl 5.95 Cup 3.95

With Entree 2.49

ZUPPA DEL GIORNO

Bowl 6.95 Cup 4.95

With Entree 2.99

WEDDING SOUP

Bowl 6.95 Cup 4.95

With Entree 2.99

SALADS

TOSSED HOUSE SALAD

Dinner 4.95 With Entree 2.49

Choice of Italian, Creamy Italian, Ranch, Bleu Cheese, or Fat-Free Raspberry Vinaigrette

CAESAR

Dinner 4.95 With Entree 2.49

with White Anchovy add 1.95

Large with Grilled Chicken 12.95

PANZANELLA

Dinner 5.95 With Entree 3.99

Mixed Field Greens, Fresh Mozzarella, Sliced Cherry Tomatoes, Red Onions, Cucumbers and Fresh Basil, Tossed with White Balsamic Vinaigrette and Crispy Parmesan Croutons

WEDGE

Dinner 5.95 With Entree 3.99

Chilled Iceberg, Crumbled Applewood Bacon, Chopped Tomatoes, House-Made Bleu Cheese Dressing

PEAR & GORGONZOLA

Dinner 5.95 With Entree 3.99

Field Greens, Bosc Pears, Ruby Grapes, Candied Pecans, Gorgonzola Cheese, Honey-Lime Vinaigrette

ANTIPASTO

Large 12.95 Half 7.95

Mixed Greens & Italian Cold Cuts with Black Olives, Cannellini Beans, Artichoke Hearts, Tomato, Red Onion and Asiago Cheese, Tossed with Italian Dressing

SEAFOOD

ORANGE ROUGHY DI SORRENTO 17.95

Topped with Tomato, Kalamata Olive, Garlic, White Onion & Caper Sauce, Served with Rosemary Potatoes

SALMON MILANO 17.95

Grilled Salmon, Lemon, Butter, Capers & White Wine, Served Over Angel Hair Pasta with Fresh Spinach

ROASTED SEA BASS 18.95

Pan-Seared Sea Bass in a Lemon Marsala Wine Sauce Served with Oven-Dried Roma Tomatoes, Mushrooms and Rosemary Potatoes

SHRIMP PARMIGIANA 16.95

Parmesan Breaded Jumbo Shrimp, Served with Spaghetti Marinara

CIOPPINO 21.95

Classic Italian Immigrant Seafood Stew Served with Garlic Toast

STEAKS

Eddie's Cucina Italiana serves certified Angus Beef selected from mid-western corn fed cattle. Meats are aged minimum 28 days to ensure the most flavorful, juicy and tender cuts.

8 OZ FILET MIGNON 25.95

12 OZ NEW YORK STRIP 21.95

14 OZ RIB EYE 23.95

All Steaks Include Choice of One...

Penne Marinara Rosemary Potatoes
Steamed Vegetables Garlic Mashed Potatoes
Steak Fries Salt-Rubbed Baked Potato

Complimentary Sauces Available For Steaks

Brandy Gorgonzola Cream
Roasted Garlic Peppercorn
Balsamic Red Wine Reduction

ITALIAN FAVORITES

STEAK SAN FILIPPO 18.95

Flat Iron Steak Sliced & Topped with Mushrooms in a Marsala Cream Sauce, Served with Garlic Mashed Potatoes

PORK CHOP BELLAGIO 16.95

Grilled Pork Chop Topped with an Apple-Shallot Port Wine Sauce, Served with Garlic Mashed Potatoes

CHICKEN MATTONE 15.95

Crispy - Skinned Chicken Breast with Wing Attached, Served with Wild Mushrooms, Roasted Peppers, English Peas and Rosemary Potatoes in a Sherry Wine Sauce

CHICKEN MARSALA 14.95

Medallions of Chicken Sauteed with Mushrooms in a Marsala Wine Sauce Served with Roasted Potatoes

CHICKEN PARMIGIANA 13.95

Parmesan Breaded served with Spaghetti Marinara

EGGPLANT PARMIGIANA 12.95

Parmesan Breaded served with Spaghetti Marinara

VEAL PARMIGIANA 16.95

Parmesan Breaded served with Spaghetti Marinara

VEAL PICCATA 17.95

Medallions of Veal Sauteed in a Butter, Caper, Lemon and White wine Sauce Served with Angel Hair Pasta

SIDES

Steak Fries 3.95	Rosemary Potatoes 3.95	Sauteed Wild Mushrooms 4.95
Penne Marinara 4.95	Salt Rubbed Baked Potato 4.95	Spinach with Garlic & Olive Oil 4.95
Gemelli Mac & Cheese 6.95	Garlic Mashed Potatoes 4.95	Steamed Vegetables 3.95

WINE LIST

SANGRIA

White or Red

Glass 5.50 Half Carafe 9.95 Full Carafe 17.95

HOUSE WINE

Pinot Grigio or Chianti

Glass 4.95 Half Carafe 9.50 Full Carafe 16.95

SPARKLING WINES

	Glass	Btl
Brut, Korbel Sonoma 187 ml split	7.95	—
Brut, Chandon Sonoma	—	37
Asti Spumante, Capetta, Italy	—	23
Prosecco, Zonin, Italy	—	24

ITALIAN REDS

	Glass	Btl
Lambrusco , San Antonio Emilia-Romagna	5.50	21
Montepulciano , Spinelli, Abruzzo	Half Btl	12
Valpolicella , Masi, Veneto	—	23
Barbera Fontana Fredda Piedmon	7.50	28
Chianti DOCG , Tiziano, Toscana	6.95	27
Chianti Classico , San Felice, Toscana	—	32
Chianti Riserva , DOCG Banfi, Toscana	—	38
Chianti Riserva , DOCG "Ducale Tan" Rufino, Toscana	—	40
Super Tuscan "Campaccio" Tuscany	—	48
Rosso di Montalcino , Casanova di Neri, Toscana	—	36
Amarone , Pasqua, Veneto	—	48
Barolo , "Castiglioni" Vietti, Piemonte	—	58
Brunello di Montalcino , S. Felice, Toscana	—	78

WHITE & BLUSH WINES

Pinot Grigio, Benvolio, Veneto	6.95	26
Pinot Grigio, Spinelli, Veneto	Half Btl	12
Sauvignon Blanc, Dancing Bull, Ca	6.95	26
Sauvignon Blanc, Murphy Goode, A.V.	—	29
Chardonnay, Salmon Creek, Ca	5.95	22
Chardonnay, Sterling, Ca	7.50	28
Chardonnay, Sonoma-Cutrer, Sonoma	—	36
Chardonnay, Rombauer, Ca	—	47
Riesling, Maddalena, Monterey	6.50	24
White Zinfandel, Salmon Creek, Ca	5.95	22
White Zinfandel, Beringer, Ca	6.50	24

LIGHTER REDS

Pinot Noir, Salmon Creek, Ca	6.95	28
Pinot Noir, Caramel Road, Monterey	—	32
Pinot Noir, Byron, Ca	—	35
Merlot, Salmon Creek, Ca	6.50	24
Merlot, Sterling, Ca	7.95	30
Merlot, Tobin James, Paso Robles	—	35
Merlot, Stags Leap, Napa	—	48
Zinfandel, Kenwood "Yulupa", Sonoma	6.95	27
Zinfandel, Rosenblum Cuvee, Ca	—	29
Zinfandel, Murphy Goode, A.V.	—	32

BIGGER REDS

Syrah , Bridlewood, Sonoma	6.95	27
Cabernet , Salmon Creek, Ca	6.50	24
Cabernet , Hess, Ca	7.95	29
Cabernet , Louis Martini Napa	8.75	32
Cabernet , Sterling, Ca	—	35
Cabernet , Sequoia Grove Napa	—	48
Cabernet , Jordan A.V.	—	65
Cabernet , B.V. "Georges De La Tour" Napa	—	85
Meritage , B.V. "Tapestry" Napa	—	48
Petite Sirah , Bogle, Ca	—	29

BEER LIST

BOTTLED

Moretti 4.75	M.G.D. 3.75
Heineken 4.75	Michelob Ultra 3.75
Peroni 4.75	Budweiser 3.75
Anchor Steam Porter 4.75	Coors Light 3.75
St. Pauli (N.A.) 4.75	Fat Tire (Large) 7.95
	Red Seal Ale 4.75

DRAFT

	Pint	22oz	Pitcher
Bud Light	3.95	5.95	11.95
Widmer Hefeweizen	4.95	7.50	13.95
Stella Artois	4.95	7.50	13.95
New Castle	4.95	7.50	13.95

MARTINI BAR

BERRY MARTINI 8.00

Three Olives Berry, Cassis, with a Splash of Blue Curacao, Garnished with Fresh Berries

CLASSIC MARTINI 8.25

Bombay Sapphire Gin or Ketel One Vodka, a Hint Of Dry Vermouth and Two Olives

MAKERS MANHATTAN 8.25

Makers Mark Bourbon & Sweet Vermouth, Garnished with a Cherry

WHEN IN ROME 8.50

Flawless Vodka & Romana's Black Sambuca, Served with a Twist

POMEGRANATE MARTINI 7.75

Pama Liquor, Absolut and Cranberry

CHOCOLATE ORANGE DREAM 7.50

Bacardi O, White Crème De Cacao, Orange Juice and a Splash of Cream

ISLAND FEVER 7.25

Malibu Rum & Triple Sec with a Splash of Pineapple & Orange Juice

GRAPEFRUIT MARTINI 7.25

Stoly Vodka, Grapefruit Juice and a Splash of Campri Served in a Chilled Sugar Rimmed Glass

CANTALOUPE MARTINI 7.25

Stolichnaya Vodka, Marie Brizzard, Watermelon Liqueur, Rose's Lime Juice & Orange Juice

COCKTAILS

LEMONCELLO MOJITO 7.50

Bacardi Limon, Muddled Mint, Mojito Mix, Lime Garnish and a Float of Lemoncello Liqueur

ITALIAN TEE 7.25

An Arnold Palmer for the Adults. Ketel One Citron, Limoncello Shaken Fresh Brewed Iced Tea, Fresh Mint and Lemon

FRUIT DAIQUIRIS 7.50

A Choice of Strawberry, Peach, or Raspberry with Bacardi Rum

ITALIAN SURFER 6.50

Malibu Rum, Pineapple Juice and Cranberry Juice Over Ice

MAFIA MARGARITA 7.00

Peach Schnapps, Pepe Lopez Gold Tequila, Sweet & Sour, Served Blended

SIENNA SUNSET 7.25

Captain Morgan's Spiced Rum, Amaretto di Saronno, Orange Juice & Splash of Sprite Over Ice

THAT'S A SPICY PINA COLADA 7.50

With Captain Morgan's Spiced Rum, Malibu & Myers's Rum

PEACH BELLINI 7.00

Peach Nectar & Peach Schnapps Blended with Champagne

DOLCE

ICE CREAM 3.50

Spumoni or Vanilla

CRÈME BRULEE CHEESECAKE 6.50

Creamy Vanilla Bean Custard in a Shortbread Crust, Topped with Caramel Glaze

APPLE CRISP À LA MODE 6.99

Baked Apples with Brown Sugar Crumb Topping Served Warm with Vanilla Ice Cream, Caramel Sauce and a Light Dusting of Cinnamon

CHOCOLATE MOLTEN CAKE 6.99

Decadent Chocolate Cake Served Warm with a Molten Chocolate Filling and Topped with Whipped Cream

CHOCOLATE DIPPED CANOLI 3.99

Crispy Italian Pastry Dipped in Semi-Sweet Chocolate & Filled with Sweetened Ricotta Cheese & Chocolate Chips

TIRAMISÚ 6.50 Half 3.99

Lady Fingers Soaked in Espresso and Layered with Mascarpone, Marsala Wine & Whipped Cream, Dusted with Chocolate

BREAD PUDDING 5.99 Half 3.50

Apple & Raisin Bread Pudding Served Warm with a Caramel Sauce *Ala Mode Add .99*