

VISIT BUCKS COUNTY
RESTAURANT
WEEK APRIL 28
thru MAY 4

Piccolo Trattoria

Newtown, P.A.

APPETIZER

BRAISED SHORT RIBS

Fresh Arugula | Sharp Provolone | EVOO | Balsamic Glaze

BURRATA CHEESE

Char Grilled Grapes | EVOO | Balsamic Glaze

LATTUGA ICEBERG

Crumbled Blue Cheese Dressing | Crispy Applewood Bacon
Chicken Skin | Fresh Cherry Tomatoes

ENTREE

MAIALO RIPIENO

Pork Tenderloin Stuffed with Broccoli Rabe | Roasted Peppers
Sharp Provolone Cheese in a Port Wine Demi | Yukon Twice Baked Potatoes

POLLO SAMBUCA

Sautéed Chicken with Cried Figs | Dates & Tangerines in a Sambuca Cream Sauce
Served Over Risotto

SEAFOOD FRA DIAVOLO

Over Bucatini Pasta | Shrimp | Scallops | Mussels | Clams

FILETTO DI SALMONE

Crispy Pancetta | Fresh Clams | Brown Butter & Lemon Juice | Creamed Spinach topped w/
Crusted Ricotta Cheese | Yukon Twice Baked Potato

ROLLATINI DI VITELLO

Stuffed with Jump Lump Crab Meat | Asparagus in a Brandy Cream Sauce
Served over Risotto

BLACK & BLUE 12OZ RIBEYE STEAK

Side of Peppercorn Steak Sauce | Yukon Twice Baked Potato | Creamed Spinach

DOLCE

CRÈME BRULE

CANNOLI

TIRAMISU

\$35 | Pricing excludes additional menu items, beverages, taxes and gratuity.

#EatinBucksCo