

Piccolo Trattoria

Newtown, P.A.

APPETIZER

BRAISED SHORT RIBS

Fresh Arugula | Sharp Provolone | EVOO | Lemon

BURRATA CHEESE

Grilled Grapes | EVOO | Balsamic Glaze

LATTUGA ICEBERG

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

MAIALO RIPIENO

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

POLLO SAMBUCA

Sautéed Chicken with Dried 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 | Mixed Vegetable Medley and Potatoes

ROLLATINI DI VITELLO

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

CRÈME BRULE

CANNOLI

TIRAMISU

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

#EatinBucksCo