

Pizzilo

R I S T O R A N T E

~Antipasti~

Patate Fritte -10

Hand cut potato chips seasoned & served with gorgonzola fondue

Mini Stuffies- 12

6 stuffed clams with Mello's chourico, lemon aioli & scallions

Melanzana Fritta Tower-13

Goat cheese, fried eggplant, baby greens, balsamic essence, EVOO

Crab Cake-14

Hand formed with lump crab meat w/chipotle aioli and mixed greens

Calamari Fritti-14

Fried squid, garlic, olives, scallions, banana peppers, fresh marinara

Vongole in Brodo-15

Locally harvested littlenecks braised w/tomato broth, rosemary, shallots, olive oil, garlic crostini. Add pasta as entrée- 20

~Tuscan Grilled Pizza~

Americano-14

Traditionally prepared with mozzarella & marinara. Add pepperoni-\$2

Margarita-15

Mozzarella, parmesan, asiago, fresh basil, tomato & balsamic essence

Barbecue di Pollo-16

Boneless chicken, smoked Gouda, onions, scallions & BBQ sauce

Butternut Squash & Goat Cheese -15
Roasted Squash, baby arugula, balsamic essence

~Zuppe~

9

Pasta e Fagioli
Southern Italian style, pasta & white bean soup

Pomodoro e Basilico
Roasted tomato & basil bisque with a crusty bread grilled cheese

Please inform your server of any allergies to food you may have.

~Insalate~

Mesclun Greens-9
With tomato, cucumber, carrot, red onion, balsamic vinaigrette

Caesar-12
Romaine lettuce tossed with our signature house made dressing, shaved Grana Padano & garlic croutons. Add anchovies-2

Caprese-14
Fresh mozzarella, tomato, basil, mixed greens, balsamic Vinaigrette
Add Prosciutto-3

Cranberry & Arugula-14
Baby arugula, sunflower seeds, cucumber, pecan raspberry vinaigrette

Roasted Pear & Gorgonzola-14
Baby spinach, walnuts and maple balsamic Vinaigrette

Butternut Squash & Goat Cheese-14
Mesclun Greens, mixed nuts, apple maple vinaigrette

*****Add a protein side to make your salad an entrée***

~Pasta~

Gluten free pasta available upon request

Capellini al Pomodoro-20

Angel-hair, white wine, garlic, basil, chopped tomato

With 2 Grilled Jumbo Shrimp-5 Grilled Chicken-4

Penne alla Vodka-21

Vodka, house marinara, cream, parmesan cheese

With 2 grilled jumbo shrimp- 5 Grilled chicken- 4

Pasta di Zucca-23

Pumpkin stuffed ravioli, pesto cream, fresh tomato & parmesan cheese

Seasonal Risotto- MP

Tortellini d'Alba-24

Stuffed with portobello and wild mushrooms and tossed with pancetta, mushrooms and brandy cream sauce

Pappardelle Bolognese-24

Tossed in a slow roasted beef ragout w/pecorino cheese

~Frutti Di Mare~

Grilled Salmone Grigliata-25

Sautéed baby spinach w/lemon, garlic, capers, tomato, white wine

Salmone con Zucca-26

Salmon filet with a pumpkin seed crust. Finished with a butter, brandy reduction. Served w/roasted asparagus and fingerling potatoes

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Local Cod Fish-25

Roasted local Cod served over sautéed spinach & white beans finished with littlenecks & tomato brodo

Sogliola Cuocopazzo-26

Horseradish-pistachio crusted filet of sole with garlic, tomato and white wine. Served with fingerling potatoes & seasoned green beans

Halibut-27

Pan Seared and served over a shrimp & asiago risotto with a lobster brodo and baby arugula

~Carne~

We proudly serve the freshest locally farmed boneless chicken breast and milk-fed, top round veal scallopini.

Insalata Tiepida- 20

Grilled chicken breast sliced over baby greens, arugula, romaine, pistachio nuts, fresh mozzarella & balsamic vinaigrette

Parmigiano Pollo-22 Vitello-25 Melanzane-18

Fresh marinara, mozzarella, parmesan and penne pasta

Pollo Limone- 22

Pan seared chicken breast served with grilled polenta & seasoned green beans. Finished with sautéed sun-dried tomatoes, capers, lemon and white wine

Pollo e Fagioli-24

Breaded chicken breast with white beans, bell peppers, house sauce and fresh mozzarella served over delicate buttered fettuccini

Funghi con Vitello-26 or Pollo-23

Sautéed w/mushrooms, garlic, fresh herbs in a mustard brandy cream sauce with seasoned green beans and fingerling potatoes

***Filetto di maiale-26**

Grilled pork tenderloin w/pan fried gnocchi, roasted asparagus, cherry tomato. finished with asiago crema and a port wine essence

Saltimbocca Vitello-27 or Pollo-24

Layered with prosciutto, fresh mozzarella and a white wine reduction. Served with seasoned green beans and fingerling potatoes

~Sides~

*Roasted Fingerling Potatoes-4 Seasoned Green Beans-5
Sautéed Spinach-6 Fresh Pasta-5 2 Grilled Jumbo Shrimp-6
Grilled Boneless Chicken Breast-5 Grilled Salmon Filet-10*

**Eating partially cooked or raw seafood & meats may increase the risk of foodborne illness. Please inform your server of any allergies to food you may have.*

~Pizzico Craft Cocktails~

13

Vesper Martini

New Amsterdam Gin, Vodka, Lillet liqueur, Lemon twist

Thyme Will Tell

Bourbon, Maple Syrup, Fresh Lemon juice, Thyme

Cran-Orange Margaretatini

Silver Tequila, Orange liqueur, Fresh Cranberry Orange Puree

High Fashion

Crown Royal, Elderflower Liqueur, Grapefruit juice, bitters, garnished with cherry

The Gatsby

Deep Eddy Grapefruit Vodka, St. Germain, fresh lime juice, splash ginger beer

Very Peary Breeze

Absolute Pear Vodka, apple and cranberry juice over ice

Basil Lime Gimlet

New Amsterdam Gin, St. Germain, muddled basil, fresh squeezed lime

Pistachio Martini

Svedka Vanilla, Baileys, Amaretto, Blue Curacao

Toasted Coconut Martini

New Amsterdam Coconut Vodka, Svedka Vanilla Vodka, Coco Lopes, with toasted coconut flakes rim

Blue Rita

Familia Camarena Tequila Silver, Triple Sec, blueberry simple syrup, fresh lime juice and sour mix

Bourbon Smash

Ezra Brooks Bourbon, muddled orange, bitters, lemon, maple syrup, splash soda water

Apple Cider Sangria Red

Or

Red or White Sangria

Pitcher \$32 Glass \$11

Join our Loyalty Club and get a \$20 reward for every 5 visits. Ask your server for details