

Pizzico Ristorante Lunch Menu

Served Monday-Friday 11:30AM-4PM

~Antipasti~

- Pasta e Fagioli** - Southern Italian style pasta & white bean soup. 7.99
Pomodoro e Basilico - Roasted tomato & basil bisque with a mini grilled cheese. 8.99
Insalata Caesar - Romaine, parmesan and Caesar dressing. 10.99 add anchovies-\$2
Caprese - Fresh Mozzarella, tomatoes, fresh basil & balsamic dressing. 9.99 add prosciutto 4.99
Della Casa – Fresh mesclun greens, tomato, cucumber, onion & balsamic vinaigrette. 7.99
Calamari Fritti - Golden fried with hot banana peppers, black olives, scallions and a side of marinara. 15.99

Add to any salad: Grilled Chicken -3.99, Two Grilled Shrimp -6.99

~Panini & Angus Burgers~

Served on fresh baked focaccia - with house made potato chips

Vitello Panini - Breaded veal scaloppini, fresh mozzarella, roasted red peppers, arugula & balsamic vinaigrette. 17.99

14.99

Pollo Panini - Breaded chicken, fresh mozzarella, tomato, arugula & balsamic vinaigrette.

Prosciutto Panini - Thin sliced with fresh mozzarella, tomato, arugula & balsamic vinaigrette.

Gorgonzola Burger - Gorgonzola mousse, red onion, tomato & romaine lettuce.

Mushroom Burger - Wild mushrooms, baby spinach, asiago & sundried tomato aioli.

Chipotle Burger - Smoked Gouda, wild mushrooms, chipotle aioli & mixed greens.

~Wraps~

14.99

Your choice of Wheat or White. - Served w/ house made potato chips

Chipotle Chicken – Breaded cutlet with mixed greens, tomato, red onion & smoked Gouda.

Pesto Chicken – Grilled chicken breast with pesto, romaine, tomato, parmesan & asiago cheese.

PLT – Prosciutto, romaine, tomato, fresh mozzarella and balsamic essence.

Roasted Veggie – Roasted vegetables with feta cheese & balsamic essence.

Caprese – Tomato, fresh basil, fresh mozzarella, romaine & balsamic essence.

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

~ Tuscan Style Grilled Pizza~

Margarita – Mozzarella, parmesan, asiago cheese, with fresh basil, tomatoes and balsamic essence. 15.99

BBQ Chicken – Chicken, smoked Gouda, red onion, scallions & BBQ sauce. 18.99

~Entrée~

Arugula & Chicken Insalata – Grilled chicken, baby arugula, dried cranberries, sunflower seeds & cucumber with pecan-raspberry vinaigrette. 16.99

Crab Cake Insalata – Lump meat Crab cake topped with chipotle aioli and served over mesclun greens, tomato, red onion with balsamic vinaigrette. 18.99

Insalata Tiepida – Grilled chicken breast served over masculine greens, pistachios, chunks of fresh mozzarella with balsamic vinaigrette. 16.99

Salmone Grigliato – Grilled Salmon filet served over a bed of sautéed baby spinach. Finished with chopped tomatoes and a white wine, garlic, caper sauce. 18.99

Pollo al Limone – Lightly floured chicken breast sautéed with sundried tomatoes, capers, garlic, lemon, white wine & fresh Italian herbs. Served with roasted potatoes & green beans. 17.99

Funghi con Vitello or Pollo – Milk-fed veal scaloppini or chicken breast sautéed with wild mushrooms, garlic & fresh herbs in a Dijon mustard, brandy cream sauce. Served with roasted potatoes & green beans. 21.99/17.99

Capellini al Pomodoro – Angel hair pasta tossed with chopped tomatoes, garlic, fresh basil, olive oil and a dash of marinara. 14.99

Add Grilled Chicken -4.99, Two Grilled Shrimp -6.99

Clams Zuppa – Fresh littleneck clams in the shell simmered in a tomato broth. Served over angel hair pasta with crusty garlic bread. 18.99

Penne Vodka – Penne pasta in a pink vodka sauce with gorgonzola cheese. 14.99

Add Grilled Chicken -3.99, Two Grilled Shrimp -6.99

Ravioli di Zucca – Pockets of sage pasta stuffed with pumpkin in a pesto, parmesan cream sauce with chopped tomato. 17.99

Pappardelle Bolognese – Fresh pasta tossed in a slow roasted veal, vegetable and beef ragout with a touch of cream. Dusted with pecorino cheese. 18.99

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