

Café Picasso would like to invite you to dine with us and experience the traditional authentic Italian cuisine that brothers Michele and Lorenzo DeLuca have brought to you from Calabria, Italy

Antipasti

Frittura di Calamari Fried calamari served with hot or sweet sauce **\$11.50**

Contadina Broccoli rabe sautéed with sweet Italian sausage, garlic and olive oil **\$12.50**

Melanzane Ripiene Eggplant stuffed with prosciutto, parmigiano cheese and basil topped with fresh mozzarella in a marinara sauce **\$11.50**

Mozzarella Carrozza Breaded and fried fresh mozzarella served with tomato basil sauce **\$9**

Portobello Barese Grilled Portobello mushrooms topped with roasted peppers, fresh mozzarella and scallions, finished in a balsamic demiglaze sauce **\$11.75**

Calamari Calabrese Fried calamari tossed with roasted peppers, sun dried tomatoes and scallions, finished in a balsamic demiglaze sauce **\$13.50**

Crostini al Tragheto Pan seared clams and mussels served with garlic, basil and scallions, finished in a plum tomatoes basil sauce **\$15.50**

Antipasto Misto A platter of fresh mozzarella, sharp provolone, roasted peppers, soppressata, prosciutto and olives, topped with fresh basil and olive oil **\$13.50**

Caprese A bed of fresh sliced tomatoes topped with fresh mozzarella and finished with a touch of basil and olive oil **\$9**

Bruschetta Freshly grilled Italian bread topped with a blend of finely diced tomatoes, red onions, garlic and basil with a touch of extra virgin olive oil **\$7**

Zuppe

Tazza (cup) **\$4.5** ***Ciotola*** (bowl) **\$7**
Pollo e verdure- Minestrone- Pasta e' Fagioli

Insalate

Insalata Di Casa Romaine lettuce topped with fresh mozzarella cheese, roasted red peppers, red onions, green olives, carrots, cucumbers and fresh tomatoes in our homemade Italian dressing **\$8.50**

Insalata Zanetti Freshly diced tomatoes, sharp provolone, red onions, and black olives with a touch of basil and olive oil dressing topped with grilled chicken breast. **\$10.50**

Insalata Sofia Baby arugula and andavia lettuce tossed with pecans, cherry tomatoes, roasted peppers, grilled portobello mushrooms, and shaved parmigiano cheese in a balsamic and oil dressing **\$10.50**

Insalata Giovanna Baby arugula lettuce tossed with green olives, carrots, sun dried tomatoes and artichokes hearts and goat cheese topped with blackened chicken breast in a balsamic and oil dressing. **\$11.50**

Insalata Giuliana Romaine lettuce, fresh tomatoes, fresh mozzarella, green olives topped with grilled vegetables (eggplant, zucchini, mushrooms, onions and peppers in a house dressing) **\$11.50**

Insalata Cesare Romaine lettuce tossed with shaved parmigiano cheese and croutons in a creamy caesar dressing **\$9.50**

Insalata Picasso Spring mix lettuce topped with grilled sea scallops, dried cranberries, sliced almonds, gorgonzola cheese and tossed in a balsamic vinaigrette **\$13.50**

Pasta

Farfalle Rocciolina Diced fresh salmone, asparagus and shitake mushrooms finished in brandy pink cream sauce **\$10.50**

Fussili Daniella Shrimp, garlic, sun dried tomatoes and scallions finished in a light pesto sauce **\$12.50**

Tortellini Mamma Sautéed diced chicken breast, roasted peppers and artichokes hearts in a cream pesto sauce **\$12.50**

Gnocchi Pomodoro Potato pasta served in a plum tomato sauce topped with melted fresh mozzarella **\$10.50**

Rigatoni alla Vodka Served with peas, scallions and prosciutto in vodka pink sauce **\$13.50**

Linguini Vongole Clams sautéed with garlic and scallions in either a red or white sauce **\$13.50**

Ravioli all'Aragosta Lobster ravioli served with a mix of wild mushrooms and scallions in a brandy pink sauce **\$13.50**

Rigatoni Genovese Sautéed garlic, portobello mushrooms, sweet sausage and basil finished in a plum tomato sauce **\$11.75**

Fettuccini Alfredo A rich blend of parmigiano cheese finished in a cream sauce **\$9.50**

Spaghetti Puttanesca Garlic, anchovies, capers and black olives, in plum tomato basil sauce **\$9.50**

Cavatelli Mezzanotta Sautéed sweet Italian sausage, escarole, black olives and cherry hot peppers finished in garlic white wine sauce **\$12.50**

Cappellini Briatico Pan seared black mussels, smoked salmone and calamari served with basil, scallions and garlic in a plum tomato sauce **\$13.50**

Piatti al Forno

Ravioli al Formaggio Cheese ravioli served in a plum tomato sauce topped with melted mozzarella cheese **\$9**

Penne al Forno Penne baked with tomato sauce, ricotta and parmigiano cheese topped with melted mozzarella cheese **\$9**

Lasagna Stuffed with sausage, ground beef, ricotta, mozzarella and parmigiano cheese served in a plum tomato sauce **\$11.50**

Manicotti Cannelloni stuffed with cheese, served in a brandy pink sauce and topped with melted mozzarella cheese **\$9**

Conchiglie Ripiene Stuffed shells served with plum tomato sauce and topped with melted mozzarella cheese **\$9**

Pollo

Pollo Francese Chicken breast dipped in egg batter, sautéed until golden brown and served in a lemon white wine sauce **\$13.5**

Pollo Michele Chicken breast served with sun dried tomatoes, roasted peppers, artichokes hearts, scallions, and basil finished in a white wine sauce **\$14.50**

Pollo Cacciatore Pan seared chicken breast served with sweet Italian sausage, mushrooms, potatoes, onions, bell peppers, and finished in a pomodoro sauce **\$13.75**

Pollo Alessandra Pan seared chicken breast served with sundried tomatoes and wild mushrooms, topped with fresh mozzarella in a marsala demiglaze sauce **\$14.75**

Pollo Veneziana Pan seared chicken breast served with caramelized onions, walnuts and roasted peppers topped with fresh mozzarella cheese finished in balsamic demiglaze sauce. **\$13.50**

Pollo Parmigiana Lightly breaded and fried chicken breasts served in a tomato sauce topped with mozzarella cheese **\$11.50**

Vitello

- Vitello Marsala* Veal cutlets sautéed with a blend of wild mushrooms finished in a home made marsala demiglaze sauce **\$14.50**
- Vitello Limone* Veal cutlets sautéed with capers, artichoke hearts served in a lemon white wine sauce **\$14.50**
- Vitello Saltimbocca* Veal cutlets topped with prosciutto, spinach, fresh mozzarella finished in light demi glaze sauce **\$15.50**
- Vitello Pizzaiola* Veal cutlets sautéed with garlic, mushrooms, black olives, basil and red onions in a pomodoro sauce **\$14.50**
- Vitello DeLuca* Veal cutlets stuffed with prosciutto, fontina cheese, sausage served in a bandy pink sauce **\$16**
- Vitello alla Griglia* Grilled veal cutlets topped with sautéed broccoli rabe and beans in a garlic white wine sauce **\$15.50**
- Vitello Sorrentino* Veal cutlets topped with grilled eggplant, roasted peppers, and gorgonzola cheese in a demiglaze sauce **\$14.50**

Pesce

- Gamberoni Miguellino* Pan seared shrimp, scallops, and portobello mushrooms in a brandy pink cream sauce **\$15.50**
- Gamberoni Lorenzo* Pan seared shrimp with broccoli rabe, cherry tomatoes, scallions, and bell peppers in garlic sauce **\$13.50**
- Calamari Fra Diavolo* Pan seared calamari served in a hot or sweet plum tomato basil sauce over linguini **\$13.50**
- Calamari Vibonesi* Pan seared calamari served with roasted peppers, artichokes hearts, black olives, and basil in a plum tomato sauce over cappellini **\$15.50**
- Coppe Gradite* Pan seared scallops served with roasted peppers, sun dried tomatoes, asparagus and artichokes in a balsamic demiglaze sauce **\$14.50**
- Zuppa di Pesce* Shrimp, mussels, clams, calamari, scallops in a hot or sweet marinara sauce over linguini **\$16.50**
- Salmon Recchelina* Blackened and pan seared salmon served with asparagus, sea scallops and shitake mushrooms finished in brandy pink cream sauce **\$17.50**
- Tilapia alla Francese* Pan seared tilapia dipped in egg batter sautéed until golden brown and finished in white wine lemon sauce over spinach **\$18.50**

Focaccia

- Calabrese* Grilled veal, sautéed broccoli rabe, sharp provolone and olive oil **\$10**
- Francesco* Grilled chicken, roasted peppers, fresh mozzarella and a touch of pesto sauce **\$8.5**
- Granillo* Grilled zucchini, eggplant, portobello mushrooms, roasted peppers and fresh mozzarella **\$8**
- Mariella* Grilled chicken breast, fresh sliced tomatoes, baby arugola, roasted peppers and fresh mozzarella **\$8.5**
- Pontebianco* Breaded chicken breast topped with baby arugola, sun dried tomatoes and gorgonzola cheese **\$8.5**
- Monalisa* Grilled chicken, sautéed spinach, gorgonzola cheese and cherry hot peppers **\$8.5**
- Italiana* Prosciutto, fresh mozzarella, sharp provolone, basil, fresh sliced tomatoes and olive oil **\$9**
- Materazzi* Blackened chicken breast topped with sliced prosciutto, fresh sliced tomatoes and fresh mozzarella cheese **\$9**
- Gregorio* Mortadella, soppressata, sharp provolone, fresh tomatoes, arugola and roasted peppers **\$8**
- Regina* Cheese steak **\$6.5** with mushrooms, onions and hot peppers **\$9**
- Vena* Sweet Italian sausage, peppers, and onions with a touch of sauce **\$8**

Add a side salad to any lunch entrée for only \$2.75