

Café Picasso Dinner Menu

Antipasti Caldi

Contadina alla Nonna Sautéed broccoli rabe and sweet Italian sausage finished in a light garlic white wine sauce. **15.95**

Frittura di Calamari Lightly breaded and fried calamari served with hot or sweet marinara sauce. **15.95**

Mozzarella in Carrozza Breaded fresh mozzarella cheese lightly fried and served in a plum tomato sauce. **13.50**

Cozze allo Scoglio Pan seared new zealand mussels served with bell peppers, scallions, cherry tomatoes and finished in garlic white wine sauce. **16.50**

Melanzane Ripiene Sliced and breaded eggplant stuffed with prosciutto, fresh mozzarella and basil and served in a marinara sauce. **14.95**

Carciofi alla Sofia Breaded artichoke hearts stuffed with dried cranberries, gorgonzola cheese and fresh herbs served in a light peach pink cream sauce over baby arugula. **14.95**

Funghi alla Francesca Marinated and baked mushrooms stuffed with ground sausage, spinach, fresh mozzarella cheese and fresh herbs finished in a cream pesto sauce. **15.95**

Calamari alla Calabrese Fried calamari tossed with fresh roasted peppers, sun dried tomatoes and scallions finished in a light balsamic demiglaze sauce. **17.50**

Antipasti Freddi

Bruschetta alla Boscoiola Sliced and grilled Italian focaccia topped with diced fresh tomatoes, diced red onions, garlic, basil and olive oil. **9.50**

Pomodori del Giardino A combination of freshly diced tomatoes, sharp provolone cheese, red onions, basil, scallions and cucumbers finished in an olive and fresh herbs dressing. **12.95**

Antipasto Misto A platter of prosciutto di parma, soppressata, mortadella fresh mozzarella, sharp provolone, roasted red peppers, sliced fresh tomatoes and green olives topped with olive oil and basil. **17.50**

Mozzarella alla Caprese Homemade fresh mozzarella cheese topped with sliced fresh tomatoes, basil, olive oil and balsamic vinaigrette over a bed of baby arugula. **14.95**

Zuppe del Giorno

Pasta e' Fagioli - Dinestrone - Zuppa di Pollo
Cup(4.75) Bowl(7.50)

Insalate

Insalata di Cesare Romaine lettuce tossed with shaved parmigiano cheese and croutons finished in a creamy homemade ceaser dressing. **10.95**

Insalata Tre colori Radicchio, baby arugula, andavia and cherry tomatoes finished in a balsamic vinaigrette. **9.95**

Insalata Mista Romaine lettuce tossed with fresh tomatoes, cucumbers, green olives, roasted peppers and red onions, topped with grilled zucchini, portobello mushrooms, yellow zucchini and fresh mozzarella cheese in a house dressing. **12.95**

Insalata Monviso Baby arugula topped with sliced prosciutto, roasted red peppers, fresh mozzarella, red onions, artichoke hearts and green olives finished in a balsamic and olive oil dressing. **13.95**

Insalata Picasso Spring mix lettuce tossed with dried cranberries, sliced almonds and gorgonzola cheese topped with grilled sea scallops and finished in a balsamic and olive oil dressing. **14.95**

Primi Piatti

Penne alla Grotta Penne pasta served with diced chicken breast, artichoke hearts, fresh diced tomatoes, fresh broccoli and scallions finished in a garlic white wine sauce. **21.95**

Gnocchi Alessandra Potato pasta served with diced onions, diced tomatoes and basil topped with fresh mozzarella cheese finished in a garlic pesto white wine sauce. **20.95**

Tortellini alla Picasso Jumbo cheese filled tortellini served with diced chicken breast, peas and portobello mushrooms finished in a cream alfredo sauce. **22.50**

Rigatoni alla Genovese Portobello mushrooms, sweet Italian sausage and basil finished in a light plum tomato sauce. **21.95**

Rigatoni alla Vodka Pan seared diced pancetta, scallions, basil and peas finished in a vodka pink cream sauce. **22.50**

Fusilli alla Daniella Pan seared jumbo shrimp served with sun dried tomatoes and scallions finished in a garlic white wine pesto sauce. **22.50**

Farfalle Rustiche Bow tie pasta served with portobello mushrooms, fresh sliced eggplant and sun dried tomatoes tossed with baby arugula and finished in a light pesto demiglace sauce. **20.95**

Linguine alle Vongole Pan seared clams sautéed with garlic white wine sauce or in a plum tomato basil sauce. **22.95**

Cappellini alla Briatico Cappellini pasta served with calamari, smoked salmon, black mussels, broccoli rabe, cherry tomatoes and scallions finished in a garlic white wine sauce. **25.95**

Ravioli alla Aragosta Ravioli stuffed with lobster meat served with shitake mushrooms, porcini mushrooms, scallions and basil finished in a cognac pink sauce. **24.95**

Ravioli al Maestro Ravioli stuffed with ricotta cheese and spinach served with roasted peppers, asparagus and shitake mushrooms finished in a gorgonzola cream sauce. **24.95**

Risotto alla Pescatore Pan seared jumbo shrimp, black mussels, clams, calamari and sea scallops tossed with Arborio risotto finished in a light pomodoro sauce. **34.95**

Risotto della Principessa Pan seared jumbo shrimp, sun dried tomatoes, asparagus and scallions tossed with Arborio risotto finished in a light champagne cream sauce. **29.50**

Piatti Classici

Fettuccini al Fredo A rich blend of parmigiano cheese, butter and fettuccini finished in a light cream sauce. **19.50**

Penne al Forno Penne pasta tossed with pomodoro sauce, ricotta cheese and parmigiano cheese topped with melted mozzarella cheese. **18.95**

Spaghetti alla Puttanesca Pan seared anchovies, black olives, sweet capers, red onions and basil finished in a plum tomato sauce over spaghetti. **20.50**

Spaghetti alla Carbonara Pan seared diced pancetta, scallions, basil, parsley, blended eggs and parmigiano cheese. **20.50**

Lasagna alla Mamma Homemade lasagna stuffed with sausage, ground beef, ricotta and mozzarella cheese served in a plum tomato sauce. **19.95**

Pollo

Pollo alla Marsala Pan seared chicken breast served with shitake mushrooms and porcini mushrooms finished in a homemade marsala demiglaze sauce. **25.95**

Pollo alla Francese Pan seared chicken breast dipped in egg batter and sautéed until golden brown finished in a lemon white wine sauce. **26.95**

Pollo alla Michele Pan seared chicken breast served with sun dried tomatoes, roasted peppers, artichoke hearts and basil finished in a garlic white wine sauce. **25.95**

Pollo alla Cacciatora Pan seared chicken breast served with sweet Italian sausage, portobello mushrooms, caramelized onions, bell peppers and basil finished in a pomodoro sauce. **27.95**

Pollo alla Alessandra Pan seared chicken breast served with sun dried tomatoes and portobello mushrooms topped with fresh mozzarella cheese finished in a marsala demiglaze sauce. **27.95**

Pollo alla Veneziana Pan seared chicken breast served with caramelized onions, roasted peppers and walnuts topped with fresh mozzarella cheese and finished in a balsamic demiglaze sauce. **28.95**

Pollo alla Milanese Lightly breaded and fried chicken breast topped with baby arugula, sliced red onions and fresh tomatoes finished in a balsamic vinaigrette dressing. **23.50**

Pollo alla Parmigiana Lightly breaded and fried chicken breasts served in a tomato sauce and topped with melted mozzarella cheese served over penne pasta. **22.95**

Vitello

Vitello alla Milanese Lightly breaded and fried veal cutlets tossed with baby arugula, sliced red onions and fresh tomatoes finished in a balsamic vinaigrette dressing. **25.95**

Vitello alla Parmigiana Lightly breaded and fried veal cutlets served in a tomato sauce and topped with melted mozzarella Cheese served over penne pasta. **24.95**

Vitello alla Marsala Pan seared veal cutlets served with porcini mushrooms and portobello mushrooms finished in a homemade marsala demiglaze sauce. **26.95**

Vitello al Limone Pan seared veal cutlets served with sweet capers, artichoke hearts, scallions and cherry tomatoes finished in a lemon white wine garlic sauce. **26.95**

Vitello alla Saltimbocca Pan seared veal cutlets topped with sliced prosciutto and fresh melted mozzarella cheese served over sautéed spinach finished in a light demiglaze sauce. **29.50**

Vitello alla Pizzaiola Pan seared veal cutlets served with fresh garlic, portobello mushrooms, black gaeta olives, red onions and basil finished in a pomodoro sauce. **26.95**

Vitello alla DeLuca Baked veal cutlets stuffed rolettini style with prosciutto, fontina cheese, ground sausage and fresh herbs finished in a brandy pink sauce. **31.95**

Vitello alla Griglia Marinated and grilled veal cutlets topped with sautéed broccoli rabe and cannellini beans finished in a garlic white wine sauce. **28.95**

Vitello alla Francese Pan seared veal cutlet dipped in egg batter and sautéed until golden brown finished in a lemon white wine sauce. **28.95**

Vitello di Sorrentino Pan seared veal cutlets topped with sliced grilled eggplant, roasted peppers and melted gorgonzola cheese finished in a light demiglaze. **28.95**

Pesce

Gamberoni Frà Diavolo Pan seared jumbo shrimp served with scallions, garlic and basil finished in a plum tomato sauce over linguine in either a hot or sweet sauce. **28.95**

Calamari Frà Diavolo Pan seared calamari served with scallions, basil and garlic finished in a plum tomato sauce over linguine in either a hot or sweet sauce. **25.95**

Gamberi alla Lorenzo Pan seared jumbo shrimp served with bell peppers, cherry tomatoes, scallions, red onions and broccoli rabe finished in a garlic white wine sauce over cappellini. **28.95**

Salmonè alla Recchelina Blackened and pan seared salmonè served with sea scallops, shitake mushrooms and asparagus finished in a brandy pink cream sauce over risotto. **36.95**

Cappasanta alla Picasso Pan seared sea scallops served with roasted peppers, sun dried tomatoes, artichoke hearts and garlic finished in a balsamic demiglaze sauce. **33.50**

Zuppa di Pesce Pan seared jumbo shrimp, black mussels, clams, calamari, sea scallops, scallions, basil and garlic finished in a plum tomato sauce over linguine. **37.50**

Tilapia alla Oreganato Pan seared tilapia served in the traditional oreganato style with jumbo shrimp, scallions and cherry tomatoes finished in a garlic white wine lemon sauce over sauteed spinach. **34.95**

Please ask your server about the whole wheat pasta we offer.

All entrees are served with a tossed salad, mixed vegetables and potatoes.

Beverages 2.50 S. Pellegrino 6.50