

*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 Caldi

Contadina alla Nonna Sautéed broccoli rabe and sweet Italian sausage finished in a light garlic white wine sauce. 13.50

Frittura di Calamari Lightly breaded and fried calamari served with a hot or sweet marinara sauce. 13.95

Mozzarella in Carrozza Breaded fresh mozzarella cheese lightly fried and served in a plum tomato sauce. 11.95

Cozze allo Scoglio Pan seared new zealand mussels served with bell peppers, scallions, cherry tomatoes and finished in garlic white wine sauce. 13.95

Melanzane Ripiene Sliced and breaded eggplant stuffed with prosciutto, fresh mozzarella and basil and served in a marinara sauce. 12.95

Carciofi alla Sofia Breaded artichokes hearts stuffed with dried cranberries, gorgonzola cheese and fresh herbs served in a light peach pink cream sauce over baby arugola. 13.95

Funghi alla Francesca Marinated and baked mushrooms stuffed with ground sausage, spinach, fresh mozzarella cheese and fresh herbs finished in a cream pesto sauce. 14.95

Calamari alla Calabrese Fried calamari tossed with fresh roasted peppers, sun dried tomatoes and scallions and finished in a light balsamic demiglaze sauce. 14.95

Antipasti Freddi

Bruschetta alla Boscoiola Sliced and grilled Italian focaccia topped with diced fresh tomatoes, diced red onions, garlic, basil and olive oil. 7.95

Pomodori del Giardino A combination of freshly diced tomatoes, sharp provolone cheese, red onions, basil, scallions and cucumbers finished in a olive and fresh herbs dressing. 10.95

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. 15.95

Mozzarella alla Caprese Home made fresh mozzarella cheese topped with sliced fresh tomatoes, basil, olive oil and balsamic vinaigrette over a bed of baby arugola. 12.95

Zuppe del Giorno

Pasta e' Fagioli-Minestrone-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 home made caesar dressing. 9.50

Insalata Tre colore Radicchio, baby arugola, andavia and cherry tomatoes finished in a balsamic vinaigrette. 8.95

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. 11.95

Insalata Monviso Baby arugula topped with sliced prosciutto, roasted red peppers, fresh mozzarella, red onions and artichoke hearts, green olives finished in a balsamic and olive oil dressing. 12.95

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, artichokes hearts, fresh diced tomatoes, fresh broccoli and scallions finished in a garlic white wine sauce. 19.50

Gnocchi Alessandra Potato pasta served with diced onions, diced tomatoes, basil, and topped with fresh mozzarella cheese finished in a garlic pesto white wine sauce. 18.95

Tortellini alla Picasso Jumbo cheese filled tortellini served with diced chicken breast, peas and portobello mushrooms finished in a cream alfredo sauce. 19.95

Rigatoni alla Genovese Portobello mushrooms, sweet Italian sausage and basil finished in a light plum tomato sauce. 19.95

Rigatoni alla Vodka Pan seared diced pancetta, scallions, basil and peas finished in a vodka pink cream sauce. 18.95

Fusilli alla Daniella Pan seared jumbo shrimp, sun dried tomatoes and scallions finished in a garlic white wine pesto sauce. 18.95

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 demiglaze sauce. 18.95

Linguine alle Vongole Pan seared clams sautéed with garlic white wine sauce or in a plum tomato basil sauce. 20.50

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. 22.95

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. 23.95

Risotto alla Pescatore Pan seared jumbo shrimp, black mussels, clams, calamari, and sea scallops tossed with Arborio risotto finished in a light pomodoro sauce. 29.95

Risotto della Principessa Pan seared jumbo shrimp, sun dried tomatoes, asparagus and scallions tossed with Arborio risotto finished in a light champagne cream sauce. 24.95

Piatti Classici

Fettuccini alFREDO A rich blend of parmigiano cheese, butter and fettuccini finished in a light cream sauce. 17.50

Penne al Forno Penne pasta tossed with pomodoro sauce, ricotta cheese and parmigiano cheese topped with melted mozzarella cheese. 16.50

Spaghetti alla Puttanesca Pan seared anchovies, black olives, sweet capers, red onions and basil finished in a plum tomato sauce over spaghetti. 18.95

Spaghetti alla Carbonara Pan seared diced pancetta, scallions, basil, parsley, blended eggs and parmigiano cheese. 17.95

Lasagna alla Mamma Stuffed with sausage, ground beef, ricotta and mozzarella cheese served in a plum tomato sauce. 17.50

Pollo

Pollo alla Marsala Pan seared chicken breast served with shitake mushrooms and porcini mushrooms finished in a home made marsala demiglaze sauce. 23.95

Pollo alla Francese Pan seared chicken breast dipped in egg batter, sautéed until golden brown and served in a lemon white wine sauce. 23.95

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. 23.95

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. 24.95

Pollo alla Alessandra Pan seared chicken breast served with sun dried tomatoes and portobello mushrooms, topped with fresh mozzarella and finished in a marsala demiglaze sauce. 25.95

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. 25.95

Pollo alla Milanese Lightly breaded and fried chicken breast topped with baby arugula, sliced red onions, fresh tomatoes and finished in a balsamic vinagarette. 19.95

Pollo alla Parmigiana Lightly breaded and fried chicken breasts served in a tomato sauce and topped with melted mozzarella cheese. 18.95

Vitello

Vitello alla Milanese Lightly breaded and fried veal cutlets tossed with baby arugula, sliced red onions, fresh tomatoes and finished in a balsamic vinagarette. 22.95

Vitello alla Parmigiana Lightly breaded and fried veal cutlets served in a tomato sauce and topped with melted topped with melted mozzarella cheese. 20.95

Vitello alla Marsala Pan seared veal cutlets served with porcini mushrooms and portobello mushrooms finished in a homemade marsala demiglaze sauce. 24.95

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. 24.95

Vitello Saltimbocca Pan seared veal cutlets topped with sliced prosciutto and fresh melted mozzarella cheese served over sautéed spinach finished in light demiglaze sauce. 27.95

Vitello alla Pizzaiola Pan seared veal cutlets served with fresh garlic, portobello mushrooms, black gaeta olives, basil, red onions and basil finished in a pomodoro sauce. 25.95

Vitello alla DeLuca Baked veal cutlets stuffed rolettini style with prosciutto, fontina cheese, ground sausage and fresh herbs finished in a brandy pink sauce. 27.95

Vitello alla Griglia Marinated and grilled veal cutlets topped with sautéed broccoli rabe and cannellini beans finished in a garlic white wine sauce. 27.95

Vitello di Sorrentino Pan seared veal cutlets topped with sliced grilled eggplant, roasted peppers, melted gorgonzola cheese and finished in a light demiglaze. 25.95

Pesce

Gamberoni Frà Diavolo Pan seared jumbo shrimp served with scallions, garlic and basil finished in a plum tomato sauce over linguini in either a hot or sweet sauce. 24.95

Calamari Frà Diavolo Pan seared calamari served with scallions, basil and garlic finished in a plum tomato sauce over linguini in either a hot or sweet sauce. 22.95

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. 26.95

Salmon e alla Recchelina Blackened and pan seared salmon served with sea scallops, shitake mushrooms and asparagus finished in a brandy pink cream sauce over risotto. 30.95

Cappasanta alla Picasso Pan seared sea scallops served with roasted peppers, sun dried tomatoes, artichoke hearts and garlic finished in a balsamic demiglaze sauce. 28.95

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. 31.95

Tilapia alla Oreganato Pan seared tilapia served in the traditional oreganato style with jumbo shrimp, scallions and cherry tomatoes finished in a garlic white wien lemon sauce over sauteed spinach. 32.95

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