

## Appetizers

<i>Hot Antipasto for Two</i> .....	\$16.00
with Shrimp, Clams, Mussels & Eggplant Rollatine	
<i>Baked Clams</i> .....	\$11.00
Clams Seasoned with Breadcrumbs	
<i>Eggplant Rollatine</i> .....	\$11.00
Breaded Eggplant Stuffed with Ricotta Cheese in Marinara Sauce	
<i>Clams Possilipo</i> .....	\$11.00
Clams with Fresh Tomatoes, Garlic, White Wine & Oregano	
<i>Mussels Possilipo</i> .....	\$10.00
Mussels with Fresh Tomatoes, Garlic, White Wine and Oregano	
<i>Shrimp Cocktail</i> .....	\$16.00
<i>Escarole</i> .....	\$10.00
Sauteed with Canellini Bean & Sweet Italian Sausage	
<i>Melon &amp; Prosciutto</i> .....	\$11.00
<i>Soup du Jour</i> .....	\$9.00

## Salad

<i>Piccolo Mulino House Salad with PROVOLONE CHEESE</i> .....	\$9.00
<i>Tri Color Salad</i> (Endive, Radicchio, Arugula) .....	\$9.00
<i>Caesar Salad</i> .....	\$9.00
<i>Arugula with Gorgonzola CHEESE</i> .....	\$9.00

## Pasta

<i>Eggplant Parmigiana</i> .....	\$21.00
Breaded Eggplant Topped with Marinara Sauce & Mozzarella Cheese	
<i>Penne Ortalana</i> .....	\$19.00
Pasta with Eggplant, Zucchini, Mushrooms, Sweet Peppers & Fresh Mozzarella Cheese	
<i>Rigatoni Piccolo Mulino</i> .....	\$20.00
Pasta with Broccoli Rabe and Sweet Italian Sausage in Olive Oil & Garlic	
<i>Linguine with Fresh Clams</i> .....	\$20.00
Red Sauce or White Sauce	
<i>Rigatoni a la Vodka</i> .....	\$19.00
Pasta with Shallots & Prosciutto in Pink Cream Sauce	
<i>Tagliatelle Verdi alla Calabrese</i> .....	\$20.00
Homemade Green Noodles with Chicken, Artichoke Heart, Tomatoes & Cream Sauce	
<i>Spaghetti Puttanesca</i> .....	\$19.00
Spaghetti with Green & Black Olives, Capers, Anchovies & Tomatoes	
<i>Capellini Primavera</i> .....	\$19.00
Pasta with Mixed Fresh Vegetables in a Light Tomato Sauce	
<i>CHEESE or MEAT Ravioli</i> .....	\$19.00
Homemade Pasta in a Light Tomato & Basil Sauce	
<i>Gnocchi</i> .....	\$20.00
Homemade Potato Dumplings with Bolognese Sauce with Peas & Fresh Mozzarella Cheese	

*Inquire about Today's Specials*

## Veal

<i>Three Season</i> .....	\$26.00
Veal, Chicken & Shrimp with Seasoned Garlic & Mushrooms in Brown Sauce	
<i>Scaloppine Francaise</i> .....	\$24.00
Veal Dipped in Flour & Egg, Sauteed in White Wine, Lemon & Butter	
<i>Scaloppine Marsala</i> .....	\$24.00
Veal Sauteed with Marsala Wine & Mushrooms	
<i>Scaloppine Alla Romana</i> .....	\$24.00
Veal Sauteed with Wine, Artichoke, Prosciutto & Zucchini	
<i>Veal Parmigiana</i> .....	\$24.00
Breaded Veal Cutlet Topped with Tomato Sauce & Mozzarella Cheese	

## Chicken

<i>Chicken Alla Piccolo Mulino</i> .....	\$22.00
Chicken Breaded with Sundried Tomatoes & Fresh Mozzarella	
<i>Chicken Alla Francaise</i> .....	\$21.00
Breast of Chicken Dipped in Flour & Egg, Sauteed in White Wine, Lemon & Butter	
<i>Chicken Scarpariello</i> .....	\$21.00
Pieces of Boneless Breast of Chicken Sauteed with Garlic, White Wine & Sausages	
<i>Chicken Capricciosa</i> .....	\$22.00
Chicken Sauteed in Marsala Wine, Mushrooms, Pimentos & Artichokes	
<i>Chicken Marsala</i> .....	\$21.00
Chicken with Mushrooms & Marsala Wine Sauce	

## Seafood

<i>Shrimp Scampi</i> .....	\$25.00
Shrimp with White Wine, Butter & Garlic Served on a Bed of Rice	
<i>Shrimp Marinara</i> .....	\$25.00
Shrimp in Tomato Sauce, Garlic s& White Wine Sauce	
<i>Shrimp Francaise</i> .....	\$25.00
Shrimp Dipped in Flour & Egg, Sauteed in White Wine, Lemon & Butter	
<i>Calamari Marinara &amp; Shrimp</i> .....	\$25.00
Squid in Light Tomato Sauce with White Wine & Garlic	
<i>Zuppa di Pesce Alla Piccolo Mulino</i> .....	\$27.00
Seafood Combination	
<i>Fish of the Day</i> .....	Market Price

## From the Broiler

<i>Broiled Veal Chop</i> .....	\$32.00
<i>Broiled Pork Chops</i> .....	\$26.00
<i>Broiled Sirloin Steak</i> .....	\$32.00

(Entrees Served with Dish of Pasta or Mixed Fresh Vegetables)