

Pizzilo

R I S T O R A N T E

~Pri Fixe Small Plate Menu~

“Smaller Portions, Smaller Price!”

Available Sunday-Thursday All Night, Friday 4-6pm, Saturday 5-6pm

Valid on Parties of up to 15

\$25.99 per person

Promotional Gift Certificates or Discounts of any kind **not valid** with this menu

Choose 1 Entrée, 1 Appetizer, and 1 Dessert

(You may substitute della casa or tiberio salad for dessert. No other substitutions)

~ Appetizers ~

Vongole Pizzico

6 little neck clams baked casino style with pancetta, garlic, shallots, red peppers, parmesan and fresh herbs

Calamari Fritti

Fried w/ garlic, black olives, scallions, banana peppers and marinara sauce

Melanzana Fritta Tower

Fresh goat cheese sandwiched between crunchy, fried eggplant. Topped with baby greens and drizzled with balsamic essence & Evoo

Crab Cake

Maryland lump crab meat with a chipotle sauce

Grilled Pizza Margarita

Mozzarella, parmesan and asiago cheese w/ fresh basil and plum tomato

Drizzled with balsamic essence

Grilled Four Cheese Pizza

Baked with four cheeses and finished w/ a pink vodka sauce

Pasta e Fagioli

Southern Italian style pasta and white bean soup

Di Campo

Roasted vegetable & white bean soup

Insalatta Caprese

Fresh mozzarella, tomato, basil, mixed greens and balsamic vinaigrette dressing

Cranberry & Arugula

Baby arugula, sunflower seeds, cucumber, with pecan raspberry vinaigrette

Della Casa

Mixed baby greens, chopped tomato, cucumber, carrots, red onion and balsamic vinaigrette

Insalata Tiberio

Romaine lettuce with house made Caesar dressing and garlic bread

~ Entrees ~

Tiepida

Grilled chicken breast sliced over radicchio, arugula, romaine, pistachio nuts, fresh mozzarella & balsamic vinaigrette

Pollo Frasche

Lightly boneless chicken breast topped with arugula, diced tomatoes, red sweet onions & balsamic vinaigrette

Fettuccine Alfredo with Pancetta

Fresh fettuccini tossed with pancetta and a parmesan and cream reduction

Pasta Bolognese

Fresh pasta tossed with a classic veal and beef ragu finished with pecorino cheese

Penne Vodka

Penne pasta in a fresh made pink vodka sauce with parmesan cheese

Add Grilled Chicken-\$3 Add 2 Grilled Jumbo Shrimp-\$5

Capellini al Pomodoro

Angel-hair pasta with garlic, basil, chopped fresh tomatoes and olive oil

Add Grilled Chicken-\$3 Add 2 Grilled Jumbo Shrimp-\$5

Tortellini d'Alba

Pockets of pasta stuffed with portobello and other wild mushrooms with prosciutto and mushrooms in a cream reduction

Ravioli di Spinaci

Ravioli filled with spinach and ricotta sautéed with arugula, chopped tomato, garlic, olive oil, white wine and finished with asiago cheese

Pasta di Zucca

Pockets of pasta stuffed with pumpkin in a pesto, fresh tomato, parmesan and cream sauce

Risotto ai Funghi

Risotto tossed with wild mushrooms, herbs, tomato, white truffle oil & parmesan cheese

Sogliola Cuocopazzo

Fresh filet of sole with a horseradish-pistachio bread crumb crust topped with sautéed garlic, tomatoes and white wine. Served with roasted red potatoes and green beans

Salmone Grigliato

Grilled Salmon Filet over sautéed baby spinach with a lemon, caper, tomato & white wine sauce

Pollo Limone

Floured and pan seared boneless chicken breast served with grilled polenta & green beans. Finished in a sauce of sun-dried tomatoes, capers, lemon and white wine

Eggplant, Pollo or Vitello Parmigiano

Lightly breaded & topped with house made marinara, mozzarella and parmesan cheese. Served with penne pasta of the day

Funghi con Vitello or Pollo

Sautéed with mushrooms, garlic and fresh herbs in a mustard brandy cream sauce. Served with green beans and oven roasted potatoes

~ Desserts ~

Assorted Imported Gelato's

Raspberry Sorbet

Tiramisu

Eating raw or partially cooked seafood or meats may increase the risk of food borne illness.