

## Zuppe

*Minestrone all'Ortolana* 5.75  
Mixed Vegetable Soup

*Zuppa del Giorno* A.Q.  
Soup of the Day

## Antipasti

*Prosciutto San Daniele e Pecorino* 9.75  
Parma Prosciutto with Pecorino Toscano

*Parmigiana di Melanzane* 9.25  
Eggplant Parmigiana with Mozzarella and Tomato Sauce

*Misticanza* 6.95  
Baby Mix Green Salad tossed in a Balsamic dressing and topped with Parmesan cheese

*Insalata alla Cesare* 6.95  
Romaine Lettuce tossed with Caesar Dressing and Garlic Croutons

*Insalata di Spinaci* 8.25  
Baby Spinach, Pear, Pecans, Balsamic Dressing, and Shaved Parmesan

*Dolcelatte alla Caprese* 8.95  
Fresh Tomato, Fresh Mozzarella Cheese, Basil, and Olive Oil

*Calamari Fritti* 9.95  
Fried Calamari served with arrabiata sauce

*Bresaola* 10.50  
Cured Beef served with Arugula, Shaved Parmesan Cheese and Lemon Dressing

*Zuppetta di Cozze* 9.50  
Mussels Steamed in a Spicy Tomato and Garlic Broth

*Antipasto Casereccio for 2 guests* 14.95  
Assorted Coldcuts, Cheese, Olives, Mixed Greens, and Roasted Bell Peppers

*Insalata della Piccola Trattoria* 10.50  
Broccoli, Avocado, Fresh Tomatoes, Baby Button Mushrooms, and Lemon Dressing. Served in a Parmesan Cheese Basket

*Carpaccio di Bue* 10.25  
Beef Carpaccio served with Capers, Shaved Parmesan Cheese and Lemon Dressing

## Pizze

*Margherita* 9.50  
Tomato, Basil, Mozzarella cheese, and Oregano

*Prosciutto e Funghi* 10.95  
Tomato Sauce, Mozzarella Cheese, Prosciutto Ham, and Mushrooms

*New York* 10.25  
Tomato Sauce, Mozzarella Cheese, and Pepperoni

*Mediterranea* 12.50  
Tomato Sauce, Mozzarella Cheese, Calamari, Shrimp, Clams, And Arugula

## Paste/Risotto

*Capellini al Pomodoro* 9.50  
Angel Hair Pasta with Fresh Tomato, Garlic and Basil

*Linguine alle Vongole* 13.75  
Linguini Pasta with Clams, Garlic, Oil, Pepperoncino, and White Wine

*Fettuccine alla Bolognese* 12.25  
Homemade Fettuccini Pasta with Meat Sauce

*Spaghetti alla Pescatora* 14.95  
Spaghetti Pasta with Shrimp, Mussels, Clams, and Calamari in a light spicy Tomato Sauce

*Tortelloni di Zucca* 11.50  
Homemade Pumpkin Tortelloni, Sage and Cream Sauce

*Lasagna* 10.50  
Homemade Lasagna Sheets with Baciamele Sauce and Beef

*Ravioli Di Crostacei* 15.50  
Black and White Ravioli Filled with Seafood, Served with rock shrimps, chives, and saffron sauce

*Bucatini con Polpette della Trattoria* 12.75  
Bucatini Pasta, Homemade meatballs in a light spicy tomato sauce

*Farfalle con Salmone Affumicato* 13.95  
Butterfly Pasta Smoked Salmon, fresh tomatoes, and fresh spinach in a light Cream Sauce

*Rigatoni con Salsicce e Tartufo Nero* 15.75  
Rigatoni Pasta homemade sausages, diced vegetables, black truffles, red wine, and pecorino cheese

*Penne Arrabiata* 9.75  
Penne Pasta served in a spicy tomato and garlic sauce

*Ravioli di Spinachi* 11.25  
Spinach and Ricotta Ravioli in a basil and tomato sauce

*Risotto alla Milanese* 13.25  
Carnaroli Rice with saffron and grilled baby scallops

*Risotto Verde e Funghi* 12.25  
Carnaroli Rice with spinach puree and roasted baby button mushrooms

Secondi

*Tagliata di Bistecca alla Griglia* 21.25

New York Steak with a Balsamic and Fresh Herb Sauce. Served with Arugula Salad

*Scaloppine di Vitello Marsala* 16.50

Veal Scaloppine with Marsala Sauce. Served with Mashed Potatoes and Steamed Vegetables

*Pollo alla Milanese* 15.75

Breaded Chicken served with Red Onion and Spinach Salad

*Parmiggiana di Vitello* 17.75

Veal Parmesan, Mozzarella, Tomato Sauce, served with Carrot Salad

*Scaloppine di Pollo al Limone e Capperi* 16.25

Chicken Scaloppine with Lemon and Caper Sauce. Served with Mashed Potatoes and Steamed Vegetables

*Costello di Agnello al Balsamico* 19.25

Baby rack of Lamb Chops with White Balsamic and Mint Sauce. Served with Mashed Potatoes, and Seasonal Vegetables

*Ossobuco* 20.75

Veal Shank served with Polenta, and Seasonal Vegetables

*Sogliola alla Griglia* 16.95

Dover Sole topped with a Lemon and Caper Sauce, served with vegetables and mashed potatoes

Plate Splitting charge \$2.00

*Piccola  
Trattoria*

WINE BAR RESTAURANT

Tel: 661- 299-6952

18302 Sierra Highway, Unit 107, (Dolan Center), Canyon Country, CA 91351

[www.piccolatrattoria.com](http://www.piccolatrattoria.com) • [www.carusosmarket.com](http://www.carusosmarket.com)

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— HOURS —

Monday - Thursday 5:00 PM - 9:00 PM

Friday - Saturday 5:00 PM - 10:00 PM



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