

Picini's

Wednesday, March 10, 2010

SOUP OF THE DAY (HOUSE-MADE)

Mushroom Bisque...6

SPECIAL APPETIZER

Steamed Little Neck Clams with tomatoes, saffron broth and grilled focaccia...10

RISOTTO OF THE DAY

Grilled chicken sauteed with dried cranberries, sundried tomatoes and asparagus in a roasted walnut cream sauce tossed with risotto...24

SPECIAL ENTREES OF THE DAY

Grilled Cajun Swordfish topped with roasted red pepper coulis, served with white rice and sauteed vegetable medley...24

Artichoke and Fontina cheese stuffed ravioli sauteed with artichoke, roasted red peppers, roasted walnuts in a parmesan fresh herb tomato cream sauce...19

Grilled Flank Steak with red wine demi glaze served with garlic mashed potatoes and sauteed vegetable medley...22

Chicken Marsala: Chicken Breast sauteed with mushrooms and tomatoes finished with Marsala wine served over angel hair pasta...21

<u>White Wine Feature</u>	<u>Red Wine Feature</u>
<p>Hangtime Chardonnay (California) \$7 Glass / \$28 Bottle</p> <p>Pure fruit balanced by natural acidity with beautiful notes of spice and toast</p>	<p>Bleasdale Shiraz 2004 (Australia) \$8 Glass / \$16 ½ Bottle</p> <p>Dark cherry and ripe plums and toasty oak characters.</p>