



● PARMIGIANO ITALIAN BISTRO ●

Dinner Menu

(serving 4:30 pm-9:00 pm 7 days a week)

*Ask your server about our daily specials
Catering available*

● *Beverages*

Coffee	\$3
Cappuccino	\$4
Espresso	\$3
Caffé Latte	\$4
Soda	\$3
S. Pellegrino	\$5
Aqua Panna	\$5
Juice	\$3
Lemonade	\$3
Milk	\$3
Iced/Hot Tea	\$3

● *Bottled Beer*

Amstel Light	\$5
Light Lager Holland	
Peroni	\$5
Lager Italy	
Moretti "La Rossa"	\$5
Double Bock Italy	

● *Dessert*

Cheesecake	\$7
Cannoli	\$7
Tiramisù	\$7
Gelato	\$7
Éclair Cake	\$7

18% gratuity is included for parties of 6 or more.

Split plate charge is \$4 per item.

Antipasti ● Appetizers

Granchio Incrostato	two crab cakes in a fresh tomato cream sauce	\$12
Cozze di Mare	mussels steamed with tomatoes, garlic, and white wine	\$10
Funghi Ripieni	shrimp & bread crumb stuffed mushrooms, cream sauce	\$9
Calamari Fritti	breaded and fried calamari, sided with marinara sauce	\$11
Arancino di Riso	Sicilian rice croquette filled with meat sauce & cheese	\$6
Stracciatella	soup with egg, spinach leaves, cheese tortellini, parmesan	\$7

Insalate ● Salads

Antipasto	assorted sliced cured meat and cheese over mixed greens	\$11
Cesare	romaine, croutons, parmesan cheese, anchovies, caesar dressing	\$7
Mista	greens, tomato, cucumber, mushroom, mozzarella, bell peppers, olives	\$7
Mozzarella	sliced tomatoes, basil leaves, and fresh mozzarella cheese	\$9

Pasta ● Pasta

Linguine Pescatore	clams, mussels, scallops, shrimp, calamari, and marinara sauce	\$24
Gnocchi Basilico	homemade potato dumplings with tomato basil garlic olive oil sauce	\$17
Lasagna Classica	ricotta cheese, traditional meat sauce, melted mozzarella, marinara	\$16
Mostaccioli con Salsiccia	sausage, bell peppers, artichoke hearts, marinara sauce	\$17
Linguine alle Vongole	shell-on clams, choice of either white or red baby clam sauce	\$20
Cannelloni al Forno	ground chicken filled pasta-roll, cream sauce, & touch marinara	\$17
Fettuccine Alfredo	traditional cream sauce & choice of either mushrooms or broccoli	\$16
Pollo Pesto	sliced chicken breast, bow-tie pasta, sun-dried tomatoes, pine nuts, basil pesto	\$19
Penne Al Forno	baked with marinara sauce and ricotta, topped with melted mozzarella	\$15
Rigatoni All'Amatriciana	fresh tomatoes, bacon, peas, and a tomato cream sauce	\$16
Fettuccine Primavera	sautéed vegetable medley, garlic, olive oil, white wine, lemon	\$17
Scampi con Linguine	sautéed shrimp, asparagus, garlic, olive oil, white wine sauce	\$20
Spaghetti della Casa	spaghetti, choice of either homemade meatballs or meat sauce	\$16

Secondi ● Entrées (side of the day included)

Vitello/Pollo Fiorentina	sautéed veal/chicken, spinach, mozzarella, white wine sauce	\$24/\$20
Vitello/Pollo Marsala	sautéed veal/chicken, mushroom, and marsala wine sauce	\$24/\$20
Vitello/Pollo Piccata	sautéed veal/chicken, capers, white wine, and lemon butter sauce	\$24/\$20
Vitello/Pollo Parmigiana	breaded veal/breaded chicken, marinara sauce, mozzarella	\$24/\$20
Fresh Filet of Sole	lightly coated with beaten egg, sautéed with a white wine lemon sauce	\$24
Involtini di Melanzana	sliced eggplant rolled with a ricotta filling, tomato cream sauce	\$20