

# Piccola Casa Dinner Menu

## Starters

<b>Dungeness Crab Cake</b> mix greens, mango salsa, chipotle aioli.....	9.00
<b>Fried Calamari</b> , chipotle aioli, cocktail sauce.....	7.00
<b>Mediterranean tastes</b> , hummus, Baba Ghanoush, marinated tomatoes, Herbs flat bread, sundried tomato pesto, fresh mozzarella, .....	6 per person, 2 person or 4
<b>Wild mushrooms strudel</b> , goat cheese, heirlooms tomato vinaigrette.....	7.00
<b>Piccola Bruschetta</b> , heirlooms tomatoes, Mango relish, fresh mozzarella cheese.....	5.00

## Soups & Salad

<b>Soup of the day-fresh daily-made soup</b> ask server for details.....	4 cup 5 bowl
<b>Organic Mixed Greens</b> , walnuts, tomatoes, balsamic vinaigrette, bleu cheese.....	3.00
<b>Classic Caesar Salad</b> romaine hearts, garlic croutons, pecorino Romano cheese.....	3.00
<b>Heirloom tomato salad</b> , baby greens, fresh mozzarella cheese, balsamic reduction.....	6.00
<b>Belgian endive salad</b> , pears, pancetta, blue cheese, honey mustard vinaigrette.....	5.00

## House Specialties

<b>Colorado venison</b> , blue cheese potatoes, mixed vegetables, Huckleberries sauce.....	18.00
<b>Sea food paella</b> , prawns, mussels, sole, scallops, peppers, onions, peas, saffron rice, tomato ocean brot.....	19.00
<b>Grilled filet medallion</b> , blue cheese potatoes, mixed vegetables, cabernet Demi.....	24.95
<b>Chicken Saltimbocca</b> , mashed potato, mixed vegetables, lemon capers sauce.....	14.00
<b>Macadamia Crusted mahi-mahi</b> , grilled peaches, baby greens, mango, Raspberries vinaigrette.....	17.00
<b>Herbs Marinated, Lamb Rack</b> , garlic mashed potatoes, mixed vegetables Organic vegetables, Dijon mustard sauce.....	23.00
<b>Volcano marinated skirt steak</b> , garlic mashed potatoes, organic vegetables, Onion rings.....	16.95
<b>Atlantic King Salmon</b> , Heirlooms tomatoes Greek salad, Citrus honey vinaigreet.....	17.00
<b>Arianna's linguine pasta</b> , scallop, prawns, egg plant, tomatoes, saffron broth.....	17.00
<b>Pasta pronto</b> White prawns, apple chicken sausage, penne pasta, shiitake Mushrooms, spinach, with fresh basil sauce.....	16.00
<b>Lime Risotto</b> Dungeness crab stuffed Prawns, sugar peas, tomatoes, Meyer lemon Beurre blanc sauce.....	19.95
<b>Spinach -pine-nuts Ravioli</b> , roasted mushrooms, corn, peas, dill sauce.....	12.00
<b>Black Angus New York Steak</b> , bacon mashed potatoes, grilled asparagus, Balsamic reduction sauce.....	22.00
<b>Pan seared day boat scallops</b> , new potatoes, sweet corn, baby spinach, tomatoes, Meyer lemon beurre blanc.....	18.00
<b>Smoked mozzarella-mushrooms Stuffed Pork tenderloin</b> , garlic potatoes, Spinach, Marsala sauce.....	14.00

## Sides

<b>Mashed Potatoes</b> -garlic or bleu cheese.....	2.50
<b>Roasted Potatoes</b> -Yukon Gold.....	2.50
<b>Grilled asparagus</b> .....	4.00

We add an 18% gratuity to parties of 6 and up.  
We charge \$2 to split a meal.