



PERRICONE'S

MARKETPLACE & CAFE

Since 1996

DINNER

STARTERS

FRIED CALAMARI AND ZUCCHINI STRAWS

Tender calamari and zucchini straws lightly fried. Served with our signature pomodoro sauce. **16.95**

BURRATA MOZZARELLA

Prosciutto di Parma vine-ripened tomatoes, drizzled with an aged balsamic glaze. **17.95**

SOUP OF THE DAY

Please ask your server for today's featured soup.. **5.95**

BAKED BRIE EN CROUTE

Whole baked brie wrapped in golden puff pastry and drizzled with warm apricot glaze. Served with fresh fruit and crackers. **19.95**

PERRICONE'S PORTOBELLO MUSHROOM TORTA

Grilled Portobello mushroom, roasted eggplant, vine ripened tomatoes, melted Fontina cheese, drizzled with an aged balsamic vinegar and extra virgin olive oil. Finished with our signature pomodoro sauce. **16.95**

HOMEMADE RICOTTA

Delicate, light and savory sheep's milk ricotta drizzled with extra virgin olive oil and sea salt, served with herb toasted Sullivan Street Bakery Filone bread. **16.95**

MEDITERRANEAN MUSSELS

Poached in our signature pomodoro sauce with fresh diced tomatoes, basil, garlic, white wine and drizzled with extra virgin olive oil. **19.95**

ANTIPASTO

Prosciutto di Parma imported salami, soppressata, aged provolone, manchego cheese, marinated artichokes, roasted peppers and Italian olives. **\$18.95**

MOZZARELLA CAPRESE

Thick slices of homemade Mozzarella, fresh basil and vine ripened tomatoes. Seasoned with aged balsamic vinegar and extra virgin olive oil. **15.95**
With Prosciutto di Parma.* **17.95**

SALADS

GRILLED CHURRASCO SALAD

8 oz Grilled marinated Chairman's Reserve skirt steak served over organic baby greens, cherry tomatoes finished with a Chianti wine vinaigrette and topped with aged Gorgonzola. **27.95**

CASHEW-ENCRUSTED SALMON

Fresh salmon encrusted with cashews served over spinach with strawberries and Feta cheese, tossed in a chipotle key lime vinaigrette. **23.95**

QUINOA SALAD WITH ROTISSERIE CHICKEN

Tricolore organic Quinoa with Pulled Rotisserie Chicken Breast, fresh diced kale, sliced granny smith apples, radishes, dried apricots & golden raisins. Finished with fresh lemon juice, extra virgin olive oil & fresh basil. **20.95**

SESAME SEARED AHI TUNA SALAD*

Sesame seared Ahi tuna served medium rare over a bed of mixed baby greens with a soy-ginger vinaigrette.* **22.95**

PERRICONE'S SPINACH SALAD

California spinach, sliced grilled chicken breast, fresh strawberries, candied walnuts and low fat raspberry vinaigrette finished with crumbled Gorgonzola. **18.95**

"WORLD FAMOUS" CHICKEN SALAD

Poached chicken breast with golden raisins, pine nuts, Granny Smith apples & fresh basil with a touch of mayo. Served over baby greens with a balsalmic vinaigrette **15.95**

CLASSIC ROMANO CAESAR

Freshly grated Parmigiano cheese and garlic croutons over tender romaine hearts. **9.95**

GOAT CHEESE SALAD

Pistachio crusted goat cheese over mixed baby greens with a passion fruit and white truffle vinaigrette. **15.95**

PERRICONE'S ORGANIC SALAD

Organic baby greens, arugula and Belgian endive with walnuts and julienne apples, topped with crumbled Gorgonzola finished with a fine herb sherry wine vinaigrette. **14.95**

TOP YOUR SALAD OFF:

Grilled Chicken Breast 3.95

Sautéed Shrimp (4) 6.95

SANDWICHES

•• SERVED ON SULLIVAN STREET BAKERY BREAD ••

GRILLED BLACK ANGUS BURGER

Served with lettuce, tomato and fries. Your choice of aged cheddar, fresh mozzarella, swiss, gorgonzola or blue cheese. **15.95**

CLASSIC REUBEN SANDWICH

Lean corn beef, melted swiss cheese, sauerkraut and thousand island dressing served on with fries pressed to order. **14.95**

PERRICONE'S PHILLY CHEESESTEAK

Shaved prime rib, sautéed mushrooms and onions with melted aged provolone, served with fries. **15.95**

PROSCIUTTO DI PARMA

Goat cheese, fig balsamic glaze and fresh arugula served with fries. **14.95**

ANGRY SICILIAN

Prosciutto di Parma, Genoa salami, soppressata, mortadella, hot capicola, Provolone, roasted peppers, vine ripened tomatoes, aged balsamic vinegar and extra virgin olive oil. Served with fries **14.95**

GRILLED VEGGIE FOCCACIA

Eggplant, Zucchini, Portobello, Tomato, Avocado, Sprouts and Hummus Spread. **13.95**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

PASTA

ALL PASTA IS FRESHLY HOMEMADE

•• SUBSTITUTE WITH GLUTEN FREE PENNE OR WHOLE WHEAT PENNE 2.00 ••

PENNE WITH GRILLED CHICKEN

Grilled chicken breast, Calamata olives, julienne sun dried tomatoes, crumbled Feta cheese, basil, garlic and extra virgin olive oil. 16.95

LINGUINE WITH SHRIMP

Sautéed shrimp, with our signature pomodoro sauce. 18.95

SEAFOOD LINGUINE

Sautéed shrimp, ocean scallops, calamari and mussels with a fresh scampi sauce. 22.95

CACIO E PEPE

Fettuccine pasta, pecorino romano, cracked pepper, sea salt, extra virgin olive oil. 19.95

JUMBO LOBSTER RAVIOLI

Maine lobster stuffed ravioli. Choose from coral pink, pesto cream or our signature pomodoro sauce. 17.95

PERRICONE'S GLUTEN-FREE ORGANIC PENNE

Gluten-Free penne with fresh broccoli florets, roasted butternut squash, eggplant, cherry tomatoes, garlic, white wine and extra virgin olive oil. 17.95
Add diced grilled chicken breast 2.00
Sautéed shrimp (4) 6.95

WHOLE WHEAT PENNE WITH FRESH SALMON

Norwegian Salmon medallions, broccoli florets, roasted pine nuts and a coral pink sauce. 18.95

HOMEMADE POTATO GNOCCHI

Choose from coral pink, Alfredo or our signature pomodoro sauce. 17.95

FIOCCHI GORGONZOLA

Purse-shaped pasta stuffed with fresh pear and four cheeses. Served with a walnut Gorgonzola sauce. 19.95

FETTUCCINE ALFREDO

Fettuccine pasta with Parmigiano-Reggiano cream sauce. 16.95

Add your choice of protein
Diced grilled chicken breast 2.95
Sautéed shrimp. (4) 6.95

PERRICONE'S GARGANELLI "CARBONARA"

Our take on this classic Italian dish prepared with Garganelli pasta, Prosciutto di Parma and sweet peas with a roasted shallot light cream sauce. 17.95

SPAGHETTI WITH MEATBALLS

Grandma Jennie's classic beef or turkey meatballs with our signature pomodoro sauce. 17.95

CAVATELLI BOLOGNESE

Cavatelli pasta, slow cooked beef bolognese, fresh ricotta, parmigiano cheese, extra virgin olive oil. 17.95

RIGATONI WITH SWEET ITALIAN SAUSAGE

Sautéed Broccolini, Garlic, White Wine and extra virgin olive oil. 18.95

SPINACH AND CHEESE RAVIOLI

Homemade spinach and ricotta di Bufala ravioli with coral pink sauce. 17.95

CLASSICS

CHICKEN PARMIGIANA

Breaded chicken cutlet topped with melted Mozzarella and finished with our signature pomodoro sauce.
Served with penne pomodoro. \$17.95

"GIGI'S" EGGPLANT PARMIGIANA

Steven's Mom's recipe for traditional eggplant parmigiana.
Served with penne pomodoro. \$17.95

GRANDMA JENNIE'S MEAT LASAGNA

Traditional homemade meat lasagna with our signature pomodoro sauce. \$17.95

ENTREES

FRESH FISH OF THE DAY Market Price

* PAN SEARED MAHI-MAHI*

Served with your choice of mango BBQ glaze or simply seasoned with fresh herbs, roasted lemon and served with brown rice and broccolini. 22.95

* NORWEGIAN SALMON*

Pan seared and finished with white wine, saffron, fresh lemon and served with brown rice and sautéed asparagus. 24.95

FREE RANGE ROTISSERIE CHICKEN

1/2 Free Range Murray's chicken with natural juices and fresh herbs. Served with brown rice and sautéed asparagus. 20.95



PERRICONE'S FREE RANGE CHICKEN BREAST MARSALA

Chicken breast sautéed with wild mushrooms and imported Marsala wine. Served with garlic mashed potatoes and broccolini. 17.95

FREE RANGE CHICKEN BREAST SCALLOPINI

Chicken breast topped with an arugula balsamic tomato salad. 18.95

CHURRASCO STEAK

8 oz Grilled marinated Chairman's Reserve skirt steak topped with crispy onion strings, served with roasted garlic mashed potatoes, sautéed asparagus and a side of chimichurri. 29.95

FILET MIGNON

Grilled 8 oz Chairman's Reserve filet with sautéed portbello mushrooms roasted garlic mashed potatoes and sautéed asparagus. 34.95

VEAL CHOP PARMIGIANA

Bone-in veal chop, pounded thin, pan fried, topped with melted homemade mozzarella served with penne pomodoro. 28.95

VEAL CHOP MILANESE

Bone-in veal chop, pounded thin, pan fried, topped with arugula balsamic tomato salad. 28.95

VEAL MARSALA

Provimi veal pounded thin then sautéed with wild mushrooms and imported Marsala wine. Served with garlic mashed potatoes and broccolini. 25.95

SIDES

FRIES 3.95

TRUFFLE FRIES 4.95

SWEET POTATO FRIES 4.95

PERRICONE'S MAC & CHEESE 6.95

GARLIC MASHED POTATOES 3.95

BROWN RICE & QUINOA BLEND 3.95

SAUTÉED SPINACH, GARLIC, EVOO 3.95

SAUTÉED BROCCOLINI GARLIC, EVOO 3.95

SAUTÉED ASPARAGUS 3.95

WINE BY THE GLASS

BLANCO

Pinot Grigio, Perricone's, Italy 8.95

Chardonnay, Perricone's, Italy 8.95

Chardonnay, Simi, Sonoma, CA 9.95

Rosé, Whispering Angel, France 11.95

Moscato, Casteggio, Italy 8.95

Sauvignon Blanc, Perricone's, Italy 8.95

Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand 9.95

Riesling, Blufeld, Germany 9.95

Prosecco DOCG, Perricone's, Italy 9.95

White Sangria, Eppa (Organic), CA 8.95 *By the Carafe (1 Liter)* 27.95

Mimosa 8.95 *By the Carafe (1 Liter)* 27.95

Rosso

Merlot, Perricone's, Italy 8.95

Chianti Classico Riserva, Perricone's, Italy 8.95

Super Tuscan, Poggio d Arna, Italy 9.95

Cabernet Sauvignon, Perricone's, Italy 8.95

Cabernet Sauvignon, Unshackled by Prisoner, CA 13.95

Cabernet Sauvignon, Robert Hall, Paso Robles, CA 9.95

Pinot Noir, Masut Estate, Mendocino, CA 12.95

Pinot Noir, Meiomi, Monterey/Sonoma, CA 11.95

Malbec, Graffigna, Argentina 9.95

Red Sangria, Eppa (Organic), CA 8.95 *By the Carafe (1 Liter)* 27.95

DRAFT

Stella Artois

La Rubia

Peroni

Coors Light

LOCAL

Funky Buddha Floridian

Concrete Beach

DOMESTIC

Shock Top

Miller Lite

Lagunitas

Bud Light

Goose Island IPA

IMPORT

Heineken

Guinness

Blue Moon