

Happy NYE



Starters

Truffle Buffalo Chicken Cheesy Bread

D'Arpino's dough baked hot with a base of alfredo and truffle-infused buffalo sauce, mozzarella, bacon, and fried chicken. 12.99

Jessica's Stuffed Mushrooms

White mushroom caps baked hot and stuffed with a savory blend of sautéed peppers, onions, garlic, parmesan, butter, bacon. 10.99

Italian Nachos

Fried won-ton chips smothered with alfredo and topped with tomatoes, pepperoncinis, basil, seasoned grilled chicken, and balsamic reduction drizzle. 9.99



Vegan Pesto Knots

D'Arpino's dough baked hot with mozzarella cheese and basil pesto, topped with tomato and balsamic reduction drizzle. Totally vegan! 9.99

Pasta

Includes choice of a side House or Caesar salad. Add a cup of tomato bisque or creamy chicken and gnocchi soup for +\$1

Cheese Tortellini

Tortellinis stuffed with a decadent blend of four cheeses with your choice of marinara, alfredo or blush sauce. **Choose: Sautéed or baked in mozzarella. 15.99 | Add grilled chicken or bacon +\$2**

Lobster Rangoon & Scallop Fettuccine

Fettuccine sautéed in a decadent cream and sweet Thai Chile sauce with bites of lobster meat and scallops that are cooked sous-vide style then quickly seared, fried prosciutto, scallions, and won ton chips. 25.99

Chicken Parmesan

Fried chicken breast topped with D'Arpino's marinara and creamy provol cheese. Served with a side of fettuccini alfredo. 16.99

Sous Vide Beef Short Ribs & Risotto

Tender beef short ribs cooked sous-vide style, served on a bed of creamy parmesan risotto. 25.99

Baked Seafood Ravioli

Raviolis stuffed with a blend of shrimp, scallops, and lobster, then baked in Piccolo's signature lobster bisque sauce. 17.99

Piccolo's Chicken Spiedini

Prosciutto and mozzarella stuffed breaded chicken skewers — baked, then lightly pan-fried — and served with angel hair pasta and lemon garlic butter sauce. Limited quantities. 22.99

D'Arpino's Chicken Marsala

Lightly breaded baked chicken breasts served over a bed of spaghetti topped with the D'Arpino family-recipe, savory brown mushroom sauce. 17.99



Vegan Spaghetti Rosa

Spaghetti sautéed with a creamy blush sauce, sun dried tomatoes and peppers, garlic, plant-based Italian sausage crumbles by Jake's Burgers, and topped with fresh basil. 16.99

Land & Sea

Add a 6 oz sous-vide lobster tail to any entree for 17.99

Includes choice of a side House or Caesar salad, and one side: Jalapeño Corn Brûlée • Parmesan Garlic Roasted Potatoes • Pasta with Marinara or Alfredo • Seasoned Steamed Broccoli • Grilled Zucchini

Sous Vide Tri Tip

8 oz. of tri tip steak, sliced, cooked sous-vide style and topped with au jus and our herbed steak butter. 22.99

Blackened Sea Bass & Scallops w/ Roasted Red Pepper Sauce

Spicy! An 8 oz sea bass filet and tender scallops, blackened seasoned and pan fried, topped with Piccolo's spicy roasted red pepper cream sauce. 34.99

Lemon Cod Piccata

An 8 oz seasoned cod filet, baked and served piccata style over a bed of angel hair pasta. 17.99

Italian Trio

A sampling of homemade lasagna, cheese-stuffed manicottis and beef-stuffed ravioli. Baked in D'Arpino's marinara and mozzarella. 16.99

Prime Grade Filet Mignon

An 8 oz. Prime Grade filet cooked sous-vide style and served medium rare. Topped with our herbed steak butter. 34.99

Bourbon Glaze Salmon & Shrimp

A 8 oz. grilled salmon filet and four grilled Argentinian Pink shrimp topped with homemade sweet 'n' spicy bourbon glaze. 23.99

Chesapeake Halibut

An 8 oz halibut filet smothered in a cheddar and cracker crust, baked to perfection. 29.99

Finale

Spumoni Ice Cream

The classic layered gelato dessert that you might remember from D'Arpino's Cafe. 5.99

Fresh Baked Cookie & Peanut Butter Ice Cream

A fresh baked chocolate chip cookie, served skillet-style, topped with peanut butter ice cream from Oregon's famous Tillamook Creamery. 5.99

Crème Brûlée Cheesecake

A vanilla and caramel flavored cheesecake with a brûlée sugar crust. 5.99

Champagne White Cake

A vanilla and champagne-infused white cake topped with hazelnut frosting, brought to you by The Peaceful Baker. 6.99