

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 12.95

Malbec, Albaflor, 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

Veza Sur Mangolandia

DOMESTIC

Shock Top

Miller Lite

Lagunitas

Bud Light

Goose Island IPA

IMPORT

Heineken

Guinness

Estrella Damm

THANKSGIVING DAY



PERRICONE'S
MARKETPLACE & CAFE
Since 1996



STARTERS

FRIED CALAMARI AND ZUCCHINI STRAWS

Tender calamari and zucchini straws lightly fried. Served with our signature pomodoro sauce. 17.95

BURRATA MOZZARELLA

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

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

ANTIPASTO

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

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

SOUP

BUTTERNUT SQUASH 5.95

or

MINISTRONE 5.95

APPETIZER SALADS

CLASSIC ROMANO CAESAR

Freshly grated Parmigiano cheese and garlic croutons over tender romaine hearts. 7.95

GOAT CHEESE SALAD

Pistachio crusted goat cheese over mixed baby greens, cherry tomatoes with a passion fruit white truffle vinaigrette. 10.95

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. 8.95

PASTA

ALL PASTA IS FRESHLY HOMEMADE

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

PENNE WITH GRILLED CHICKEN

Grilled chicken breast, Kalamata olives, julienne sun dried tomatoes, crumbled Feta cheese, basil, garlic and extra virgin olive oil. 17.95

SEAFOOD LINGUINE

Sautéed shrimp, ocean scallops, calamari and mussels with a fresh scampi sauce. 23.95

CACIO E PEPE

Linguine pasta, pecorino romano, cracked pepper, sea salt, extra virgin olive oil. 20.95

JUMBO LOBSTER RAVIOLI

Maine lobster stuffed ravioli. Choose from coral pink, pesto cream or our signature pomodoro sauce. 20.95

FIOCCHI GORGONZOLA

Purse-shaped pasta stuffed with fresh pear and four cheeses. Served with a walnut Gorgonzola sauce. 21.95

FETTUCCINE ALFREDO

Fettuccine pasta with Parmigiano-Reggiano cream sauce. 17.95

Add your choice of protein

Diced grilled chicken breast 3.95

Sautéed shrimp (4) 7.95

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 3.95
Sautéed shrimp (4) 7.95

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. 18.95

CAVATELLI BOLOGNESE

Cavatelli pasta, slow cooked beef bolognese, fresh ricotta, parmigiano cheese, extra virgin olive oil. 18.95

PUMPKIN RAVIOLI

Brown butter, roasted pine nuts, sage and finished with Reggiano Parmigiano. 17.95

TRADITIONAL THANKSGIVING DAY MEAL

FRESH OVEN ROASTED TURKEY

Homemade stuffing, gravy, cranberry sauce, green beans almondine and mashed sweet potatoes. \$27.95

THANKSGIVING SIDES

Honey glazed ham \$9.95

Mashed Sweet potato \$5.95

Homemade stuffing \$5.95

Oven roasted turkey \$9.95

Garlic mashed potatoes \$5.95

ENTREES

* WILD CAUGHT GROUPEL OREGANATO*

Finished with a lemon buerre blanc, roasted garlic mashed potatoes and sauteed asparagus. 34.95

MEDITERRANEAN BRANZINO "LIVORNESE"

Pan seared and served with brown rice quinoa and broccolini. 33.95

* NORWEGIAN SALMON*

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

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. 31.95

CENTER CUT NEW YORK STRIP STEAK

16 oz Grilled prime sirloin with roasted garlic mashed potatoes and sautéed asparagus. 39.95

PERRICONE'S FREE RANGE CHICKEN BREAST MARSALA

Chicken breast sautéed with wild mushrooms and imported Marsala wine. Served with garlic mashed potatoes and broccolini. 20.95

VEAL PARMIGIANA

Provimi veal pounded thin, pan fried, topped with melted homemade mozzarella served with penne pomodoro. 27.95

CLASSICS

CHICKEN PARMIGIANA

Breaded chicken cutlet topped with melted Mozzarella and finished with our signature pomodoro sauce. Served with penne pomodoro. \$18.95

"GIGI'S" EGGPLANT PARMIGIANA

Steven's Mom's recipe for traditional eggplant parmigiana. Served with penne pomodoro. \$18.95

GRANDMA JENNIE'S MEAT LASAGNA

Traditional homemade meat lasagna with our signature pomodoro sauce. \$18.95

SIDES

PERRICONE'S BRUSCHETTA 2.50

FRIES 3.95

TRUFFLE FRIES 4.95

SWEET POTATO FRIES 4.95

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

DESSERTS

TOP YOUR DESSERT WITH A SCOOP OF HOMEMADE GELATO

Homemade Apple, Pecan or Pumpkin Pie \$7.50

Add a scoop of Gelato \$3.95

Homemade Gelato & Sorbet

Gelato: Vanilla • Hazelnut • Pistachio • Chocolate • Chocolate Chip • Dulce de Leche

Sorbet: Mixed Berries

Single Scoop \$4.25 • **Double Scoop** \$6.95

Tiramisu \$7.50

Traditional luxurious Italian dessert. Imported mascarpone cheese and ladyfingers delicately soaked in alternating layers of espresso and Kahlúa.

Perricone's Cannoli \$4.95

A Classic, creamy ricotta cheese and chocolate chips in a crispy pastry.

Flan \$7.50

A Miami favorite featuring vanilla custard served with a rich caramel sauce.

Coconut Flan \$7.50

Vanilla custard served with a rich caramel sauce and a fresh coconut crust.

Key Lime Pie \$7.95

A Florida classic - the perfect combination of sweet & tart key lime filling in a graham cracker crust.

New York Style Cheesecake \$8.50

Traditional New York style cheesecake kissed with a hint of Meyer's Rum.

Carrot Cake \$8.50

Lots of walnuts and plumped raisins. Frosted with a light cheese icing.

ASK ABOUT OUR DESSERT SPECIALS