

Entrees

Ask about our daily grill specials.

Grilled Churrasco	\$29.95
8 oz Grilled marinated Churrasco steak topped with crispy onion strings, served with roasted garlic mashed potatoes, sautéed asparagus nand a side of chimichurri.	
Veal Parmigiana	\$27.95
Provimi veal breaded and pounded thin, topped with melted homemade mozzarella and served with a side of pasta pomodoro.	
Veal Milanese	\$27.95
Provimi veal pounded thin, pan fried, topped with arugula balsamic tomato salad.	
Veal Marsala	\$27.95
Provimi veal pounded thin,then sautéed with wild mushrooms and imported Marsala wine. Served with garlic mashed potatoes and broccolini.	
* Pan Seared Mahi Mahi	\$25.95
Served with your choice of Mango BBQ glaze or simply seasoned with fresh herbs, roasted lemin and served with brown rice and broccolini	
Free Range Rotisserie Chicken	\$22.95
1/2 Free Range Murray's chicken marinated for four hours, lightly seasoned and finished. with natural juices and fresh herbs, served with brown rice and quinoa blend and sautéed aspragus.	
Perricone's Free Range Chicken Breast Marsala	\$19.95
Chicken breast pounded thin then sautéed with wild mushrooms and imported Marsala wine, served with garlic mashed potato and broccolini.	
Chicken Breast Milanese.	\$21.95
Chicken breast pounded thin, pan fried, topped with arugula balsamic tomato salad.	
Pan Seared Salmon	\$25.95
Pan seared with white wine, saffron, butter, served with brown rice and quinoa blend and asparagus.	

Sides & Accompaniments

Baguette-White	\$2.95
Beef Meatball with Sauce	\$3.95
Turkey Meatball with Sauce	\$3.95
Marinated-Grilled Chicken Breast 1/4 lb.	\$2.25
Bruschetta.	\$2.25
Chicken Salad 1/4lb.	\$2.75
Curry Chicken Salad 1/4lb	\$2.75
Tuna Salad 1/4lb.	\$2.75
Penne Caprese 1/4lb.	\$2.50
Italian Mixed Olives 1/4lb	\$2.50
Dirty Chips (small bag)	\$1.95
Side of French Fries	\$5.95
Side Vegetable of the Day	\$5.95
Side Starch of the Day	\$4.95
Pint of Homemade Soup.	\$6.95
1/2 Baguette	\$1.50

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

Tiramisu	\$7.75
Traditional luxurious Italian dessert. Imported Mascarpone cheese and lady fingers delicately soaked in alternating layers of espresso and Kahlúa.	
Chocolate Layer Cake.	\$8.50
Our signature dessert. Triangular chocolate cake filled with rich bittersweet chocolate-hazelnut mousse, finished with chocolate ganache frosting.	
New York Style Cheesecake.	\$8.75
Traditional New York style cheesecake kissed with a hint of Myer's Rum.	
New York Cannoli.	\$4.95
A Classic, creamy ricotta cheese and chocolate chips in a crispy pastry.	
Carrot Cake.	\$8.75
Lots and lots of walnuts and plumped raisins frosted with a light cheese icing.	
Flan	\$7.75
A Miami favorite featuring vanilla custard served with a rich caramel sauce.	
Coconut Flan	\$7.75
Vanilla custard served with a rich caramel sauce and a fresh coconut crust.	
Fresh Fruit Bowl.	\$5.95
Assorted freshly prepared seasonal fruits, served chilled.	
Homemade Chocolate Brownie	+\$3.95
Made with Ghirardelli chocolate topped with crunchy peanuts.	
Strawberries and Cream.	\$5.95
A bowl of fresh strawberries, topped with whipped cream.	
Key Lime Pie	\$7.95
Homemade.	
Mini Cupcake	\$2.25
Giant Cookies	\$2.50
Chocolate Chip	
Macadamia Nut	
Oatmeal Raisin	
Peanut Butter	

Beverages

Coke.	\$2.25
Diet Coke.	\$2.25
Coke Zero	\$2.25
Natalie's Lemonade.	\$3.99
Natalie's Strawberry Lemonade	\$3.99
Natalie's Orange Juice	\$3.99
Cranberry Juice	\$4.00
Martinelli's Apple Juice	\$2.75
305 Juices	\$4.99
Lorina Sparkling Lemonade.	\$3.99
Sprite.	\$2.25
Coconut Water	\$2.99
Arizona Ice Tea.	\$2.25
Still Bottled Water	\$1.50
Sparkling Bottled Water	\$1.99

DELIVERY MENU



PERRICONE'S
MARKETPLACE & CAFE
Since 1996

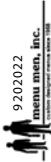
we offer Online Ordering!

perricones.com

305.374.9449

!!NEW LOCATION!!

1700 SW 3rd Ave.(Coral Way)
Miami, Florida 33129 (West Brickell)



Cold Sandwiches

All sandwiches made on artisan bread, white baguette, or wraps also available.

#1	Homemade fresh mozzarella vine ripened tomatoes, basil and extra virgin olive oil.	\$11.95
#2	Imported prosciutto, homemade fresh mozzarella vine ripened tomatoes, basil, extra virgin olive oil and balsamic vinegar.	\$12.95
#3	Imported Prosciutto di Parma goat cheese, fig-balsamic glaze and arugula.	\$13.95
#4	White Tuna lettuce, vine ripened tomatoes, lemon juice.	\$11.95
#5	Turkey Breast and Brie Imported French Brie, romaine lettuce, vine ripened tomatoes, mayo or mustard.	\$11.95
#6	Turkey Breast and Swiss with lettuce, tomatoes, mayo or mustard.	\$11.95
#7	Smoked Turkey Breast & Cheddar with lettuce, tomato and honey Dijon mustard.	\$11.95
#8	Rare Roast Beef with lettuce, tomatoes, mayo or mustard.	\$11.95
#9	Rare Roast Beef & Artichoke Hearts with imported Parmigiano-Reggiano cheese.	\$11.95
#10	Grilled Eggplant, Zucchini & Yellow Squash with homemade mozzarella, basil and balsamic vinegar.	\$11.95
#11	Grilled Chicken Breast & Roasted Peppers with basil and extra virgin olive oil.	\$11.95
#12	Grilled Chicken Breast & Avocado with lettuce, sundried tomatoes, honey Dijon mustard.	\$11.95
#13	Ham & Imported Swiss with lettuce, tomatoes, mayo or mustard.	\$11.95
#14	Black Forest Ham & Imported French Brie with lettuce and tomato.	\$11.95
#15	Smoked Norwegian Salmon with cream cheese & capers.	\$11.95
#16	Mortadella & Fresh Mozzarella with lettuce and extra virgin olive oil.	\$11.95
#17	Genoa Salami & Homemade Mozzarella with basil and extra virgin olive oil.	\$11.95
#18	Soppressata & Provolone with tomato, lettuce and extra virgin olive oil.	\$11.95
#19	Capicola & Provolone with lettuce, tomato, extra virgin olive oil.	\$11.95

Hot Sandwiches

Portobello Sandwich \$14.95
Portobello mushrooms, vine ripened tomatoes, roasted red peppers and fresh mozzarella drizzled with basil oil and balsamic vinegar, served warm.

Chicken Cutlet Parmigiana Sandwich \$13.95
With fresh mozzarella and pomodoro sauce.

Homemade Meatball Parmigiana Sandwich..... \$13.95
With fresh mozzarella and pomodoro sauce.

Homemade Eggplant Parmigiana Sandwich..... \$13.95
With fresh mozzarella and pomodoro sauce.

Steven’s Chicken Melt..... \$12.95
Grilled chicken, melted provolone cheese, lettuce, tomato and honey mustard.

Philly Cheesesteak..... \$15.95
Shaved prime rib, sauteed mushrooms and onions, with melted aged Provolone, served with French fries.

Classic Sandwiches

All sandwiches made on artisan bread, white baguette, or wraps also available. Add an order of fries \$5.95

Angry Sicilian.....\$14.95
Prosciutto di Parma, Genoa salami, Soppressata, Mortadella, Capicola, provolone, lettuce, vine ripened tomatoes, roasted peppers,aged balsamic vinegar and extra virgin olive oil.

Italian Peasant\$12.95
Prosciutto di Parma, mozzarella, grilled eggplant, lettuce and tomato.

American Peasant\$11.95
Turkey breast, Swiss cheese, grilled eggplant, lettuce and tomato.

Brickell Club Deluxe\$11.95
Ham, turkey, Swiss cheese, lettuce, tomato, mayo or mustard.

The Wedge.....\$11.95
Smoked turkey breast, mozzarella, lettuce, sundried tomatoes, honey Dijon mustard.

Veggie Delight.....\$11.95
Grilled eggplant, mushrooms, melted provolone, tomato, onions and peppers.

South Beach Classic.....\$11.95
Roast beef, roasted peppers, lettuce, horseradish.

Perricone’s Curry Chicken\$11.95
Curry chicken salad.

“World Famous” Chicken Salad\$12.95
Poached chicken breast, golden raisins, pine nuts, Granny Smith apples and basil with a touch of mayo.

Starters

Fried Calamari and Zucchini Straws \$18.95
Tender calamari and zucchini lightly fried, served with our signature pomodoro sauce.

Baked Brie En Croute..... \$20.95
Whole baked Brie wrapped in a crispy puff pastry and drizzled with warm apricot glaze, served with fresh fruit and crackers.

Antipasto..... \$20.95
A choice selection of Italian meats, cheeses, olives, peppers and giardiniera.

Perricone’s Portobello Mushroom Torta..... \$18.95
Grilled Portobello mushroom, roasted eggplant vine ripened tomato, melted Fontina cheese, drizzled with an aged balsamic vinegar and extra virgin olive oil. Finished with our Signature Pomodoro sauce

Mozzarella Caprese Napoleon..... \$16.95
Thick slices of homemade mozzarella and vine ripened tomatoes, seasoned with balsamic vinegar and extra virgin olive oil. (with Prosciutto) \$19.95

Salads

Grilled Churrasco Salad \$28.95
Grilled churrasco steak served over Perricone's organic greens, with a Chianti wine and Dijon mustard Vinaigrette, tomato, topped with aged gorgonzola.

Sesame Seared Ahi Tuna Salad.....\$23.95
Sesame seared Ahi Tuna served medium rare over a bed of mixed baby greens with a soy-ginger vinaigrette.

Classic Romano Caesar\$10.95
Freshly grated parmigiana cheese and garlic croutons over tender romaine hearts.
Small \$6.95

Cashew Encrusted Salmon.....\$20.95
Fresh salmon encrusted with cashews served over spinach with strawberries and feta cheese, tossed in a chipotle key lime vinaigrette.

Perricone’s Spinach Salad with Grilled Chicken\$19.95
California spinach, sliced free range chicken breast, fresh strawberries, candied walnuts and low fat raspberry vinaigrette finished with crumbled Gorgonzola.

Goat Cheese Salad.....\$17.95
Pistachio crusted goat cheese over mixed baby greens with a passion fruit and white truffle vinaigrette.

Albacore Tuna Salad over Baby Greens.....\$12.95
All white Albacore tuna prepared in a traditional style. Served on a bed of mixed greens or fresh baguette.

Free Range Chicken Breast Salad.....\$19.95
Fine herb marinated free-range chicken breast, served on a bed of organic baby greens, topped with fresh tomatoes and balsamic vinaigrette.

Quinoa Salad with Rotisserie Chicken.....\$19.95
Tricolor organic quinoa with pulled rotisserie chicken breast, fresh kale, sliced Granny Smith apples, radish, dried apricots, and golden raisins. Finished with lemon juice, extra virgin olive oil and basil.

Baby Green Salad\$10.95
Mixed baby greens and vine ripened tomatoes with a balsamic vinaigrette. Small \$5.95

“World Famous” Chicken Salad.....\$16.95
Poached chicken breast, golden raisins, pine nuts, Granny Smith apples & fresh basil with a touch of mayo, served over baby greens with a balsamic vinaigrette.

Perricone’s Organic Salad\$15.95
Organic baby greens, arugula and Belgian endive with walnuts and julienne apples, topped with crumbled Gorgonzola finished with in a fine herb sherry wine vinaigrette.
Small \$7.95

Pasta

Any Pasta can be substituted with Whole Wheat \$2.00, Gluten Free or Quinoa Penne Pasta \$2.00 upon your request.

Penne with Grilled Chicken \$16.95
Penne pasta with grilled chicken breast, Kalamata olives, julienne sundried tomatoes, diced feta cheese, basil, garlic and extra virgin olive oil.

Whole Wheat Penne with Fresh Salmon \$16.95
Salmon medallions, broccoli florets, roasted pine nuts and a coral pink sauce.

Cavatelli Bolognese..... \$18.95
In our famous meat sauce.

Linguine with Shrimp..... \$19.95
Linguine pasta with fresh sautéed Gulf shrimp, diced tomatoes, fresh basil, garlic and extra virgin olive oil, with our signature pomodoro sauce.

Homemade Potato Gnocchi \$18.95
Choose from coral pink, Quattro formaggi or pomodoro sauce.

Spinach & Cheese Ravioli \$17.95
Homemade spinach and bufala ricotta cheese ravioli with a coral pink sauce.

Seafood Linguine \$22.95
Linguine with Gulf shrimp, Ocean scallops, mussels and calamari in scampi sauce.

Fiocchi Gorgonzola \$21.95
Purse shaped pasta stuffed with fresh pear and four cheeses, served with a walnut gorgonzola sauce.

Fettuccine Alfredo..... \$18.95
Fettuccine pasta with Parmigiano-Reggiano cream sauce.
Add your choice of protein Diced grilled chicken breast \$5.95 Sautéed shrimp \$8.95

Perricone’s Garganelli “Carbonara” \$18.95
Our take on this classic Italian dish prepared with Garganelli pasta, shaved Prosciutto di Parma and sweet peas with a roasted shallot light cream sauce.

Spaghetti with Meatballs..... \$18.95
Homemade turkey or Grandma Jennie’s classic meatballs with our signature sauce.

Chicken Parmigiana with Pasta Pomodoro \$18.95
Delicately seasoned and lightly fried chicken breast topped with pomodoro sauce and melted mozzarella cheese, served over pasta prepared with crushed tomatoes, fresh basil, garlic and extra virgin olive oil.

“Gigi’s” Eggplant Parmigiana \$18.95
Steven’s mom’s recipe for traditional eggplant parmigiana. Served with penne pomodoro.

Grandma Jennie’s Meat Lasagna \$17.95

Penne Pomodoro \$13.95
Penne tossed with diced tomatoes, fresh basil, garlic and extra virgin olive oil.....
Add your choice of protein: Grilled chicken breast \$19.90 Sautéed Gulf shrimp \$22.90

Jumbo Lobster Ravioli \$19.95
Maine lobster stuffed ravioli. Choose from coral pink, pesto cream or our signature pomodoro sauce.

Perricone’s Organic Quinoa-Penne..... \$17.95
Gluten-Free quinoa-penne with fresh broccoli florets, roasted butternut squash and eggplant, cherry tomatoes, garlic, white wine and extra virgin olive oil.
Add your choice of proteinDiced grilled chicken breast \$5.95 Sautéed shrimp \$8.95