

From the Grill

Ask about our daily grill specials.

* Pan Seared Mahi Mahi	MP
Choice of Mango BBQ or fresh herbs, roasted lemon, brown rice and quinoa blend and broccolini	
* Pan Seared Salmon	\$22.95
Pan seared with white wine, saffron, butter, served with brown rice and quinoa blend and asparagus.	
Veal Milanese	\$26.95
Provimi veal, breaded and pounded thin, topped with a salad of tricolor greens, fresh tomato, radicchio, endive and an aged balsamic vinaigrette.	
Free Range Chicken Breast	\$16.95
Fine herb marinated free range chicken breast served on a bed of baby greens, topped with a fresh diced tomato-onion balsamic vinaigrette.	
Chicken Breast Milanese	\$18.95
Free range chicken breast, breaded and pounded thin, topped with a salad of tricolor greens, diced tomato, onion, balsamic vinaigrette.	
Veal Parmigiana	\$26.95
Provimi veal breaded and pounded thin, topped with melted homemade mozzarella and served with a side of pasta pomodoro.	
Perricone's Chicken Breast Marsala	\$18.95
Chicken breast pounded thin then sautéed with wild mushrooms and imported Marsala wine, served with garlic mashed potato and broccolini.	



Free Range Rotisserie Chicken **Special** \$19.95
 ½ 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 asparagus.

Grilled Churrasco	\$24.95
8 oz. skirt steak, served with garlic mashed potatoes, sautéed asparagus and chimichurri.	

Desserts

Tiramisu	\$7.50
Traditional luxurious Italian dessert. Imported Mascarpone cheese and ladyfingers delicately soaked in alternating layers of espresso and Kahlúa.	
Chocolate Layer Cake	\$8.50
New York Style Cheesecake	\$8.50
Traditional New York style cheesecake.	
New York Cannoli	\$4.95
A Classic, creamy ricotta cheese and chocolate chips in a crispy pastry.	
Carrot Cake	\$8.50
Lots and lots of walnuts and plumped raisins frosted with a light cheese icing.	
Flan	\$5.00
A Miami favorite featuring vanilla custard served with a rich caramel sauce.	
Coconut Flan	\$5.00
Vanilla custard served with a rich caramel sauce and a fresh coconut crust.	
Fresh Fruit Bowl	\$5.50
Assorted freshly prepared seasonal fruits, served chilled.	
Homemade Chocolate Brownie	\$3.75
Made with Ghirardelli chocolate.	
Strawberries and Cream	\$5.95
Key Lime Pie	\$7.95
Mini Cupcake	\$1.95

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

MAY/2020

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)**

Appetizers

Soup of The Day	\$5.95
Fried Calamari and Zucchini Straws	\$16.95
Tender calamari and zucchini lightly fried, served with our signature pomodoro sauce.	
Baked Brie En Croute	\$19.95
Whole baked Brie wrapped in a crispy puff pastry and drizzled with warm apricot glaze, served with fresh fruit and crackers.	
Mozzarella Caprese Napoleon	\$15.95
Thick slices of homemade mozzarella and vine ripened tomatoes, seasoned with balsamic vinegar and extra virgin olive oil. (with Prosciutto di Parma) \$17.95	
Antipasto	\$18.95
A choice selection of Italian meats, cheeses, olives, peppers and giardiniera.	
Goat Cheese Salad	\$15.95
Pistachio crusted goat cheese, over baby greens with a passion fruit and white truffle vinaigrette.	

Hot Sandwiches

Chicken Cutlet Parmigiana	\$11.95
With fresh mozzarella and pomodoro sauce.	
Homemade Meatball Parmigiana	\$10.95
With fresh mozzarella and pomodoro sauce.	
Homemade Eggplant Parmigiana	\$11.95
With fresh mozzarella and pomodoro sauce.	
Philly Cheesesteak	\$14.95
Shaved prime rib, sautéed mushrooms, and onions with melted aged provolone, served with Fries.	
Steven's Chicken Melt	\$10.95
Grilled chicken, melted provolone cheese, lettuce, tomato and honey mustard.	
Portobello Sandwich	\$12.95
Portobello mushrooms, vine ripened tomatoes, roasted red peppers and fresh mozzarella drizzled with basil oil and balsamic vinegar, served warm.	

Classic Sandwiches

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

Add an order of fries \$3.95

Angry Sicilian	\$12.95
Prosciutto di Parma, Genoa salami, Soppressata, Mortadella, Capicola, provolone, lettuce, vine ripened tomatoes, roasted peppers, aged balsamic vinegar and extra virgin olive oil.	
“World Famous” Chicken Salad	\$9.95
Poached chicken breast, golden raisins, pine nuts, Granny Smith apples and basil with a touch of mayo.	
The Wedge	\$9.95
Smoked turkey breast, mozzarella, lettuce, sundried tomatoes, honey Dijon mustard.	
Italian Peasant	\$10.95
Prosciutto di Parma, mozzarella, grilled eggplant, lettuce and tomato.	
American Peasant	\$9.95
Turkey breast, Swiss cheese, grilled eggplant, lettuce and tomato.	
Brickell Club Deluxe	\$9.95
Ham, turkey, Swiss cheese, lettuce, tomato, mayo or mustard.	
Veggie Delight	\$9.95
Grilled eggplant, mushrooms, melted provolone, tomato, onions and peppers.	
South Beach Classic	\$9.95
Roast beef, roasted peppers, lettuce, horseradish.	
Perricone’s Curry Chicken	\$9.95
Curry chicken salad.	

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.	\$8.95
2. Imported prosciutto, homemade fresh mozzarella, vine ripened tomatoes, basil, extra virgin olive oil and balsamic vinegar.	\$10.95
3. Imported Prosciutto di Parma, goat cheese, fig-balsamic glaze and arugula.	\$10.95
4. White tuna, lettuce, vine ripened tomatoes, lemon juice.	\$8.95
5. Turkey breast, imported French Brie, romaine lettuce, vine ripened tomatoes, mayo or mustard.	\$8.95
6. Turkey breast, Swiss cheese, lettuce, tomatoes, mayo or mustard.	\$8.95
7. Smoked turkey breast, cheddar cheese, lettuce, tomato and honey Dijon mustard.	\$8.95
8. Rare roast beef, lettuce, tomatoes, mayo or mustard.	\$8.95
9. Rare roast beef, artichoke hearts, imported Parmigiano-Reggiano cheese.	\$8.95
10. Grilled eggplant, zucchini, yellow squash, homemade mozzarella, basil and balsamic vinegar.	\$8.95
11. Grilled chicken breast, roasted peppers, basil, extra virgin olive oil.	\$8.95
12. Grilled chicken breast, avocado, lettuce, sundried tomatoes, honey Dijon mustard.	\$8.95
13. Ham, imported Swiss cheese, lettuce, tomatoes, mayo or mustard.	\$8.95
14. Black Forest ham, imported French Brie, lettuce, tomato.	\$8.95
15. Smoked Norwegian salmon, cream cheese and capers.	\$8.95
16. Mortadella, fresh mozzarella, lettuce, extra virgin olive oil, basil.	\$8.95
17. Genoa salami, homemade mozzarella, basil, extra virgin olive oil.	\$8.95
18. Soppressata, provolone, tomato, lettuce, extra virgin olive oil.	\$8.95
19. Capicola, provolone, lettuce, tomato, extra virgin olive oil.	\$8.95

Entrée Salads

Quinoa Salad with Rotisserie Chicken	\$17.95
Tricolor organic quinoa with pulled rotisserie chicken breast, fresh kale, sliced Granny Smith apples, radish, dried apricot, and golden raisins. Finished with lemon juice, extra virgin olive oil and basil.	
Perricone’s Organic Salad	\$14.95
Organic arugula, carrots, watercress and Belgian endive with walnuts and julienne apples, topped with crumbled gorgonzola in a fine herb vinaigrette. (with grilled chicken breast) \$18.90 (with sautéed Gulf shrimp) \$22.90	
Grilled Churrasco Salad	\$25.95
Grilled churrasco steak served over Perricone’s organic greens, with a Chianti wine and Dijon mustard Vinaigrette, tomato, topped with aged gorgonzola.	
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.	
Sesame Seared Ahi Tuna Salad	\$21.95
Sesame seared Ahi Tuna served medium rare with a soy-ginger vinaigrette, carrots and tomatoes on a bed of mixed baby greens.	
Classic Caesar or Baby Green Salad	\$9.95
(with grilled chicken breast) \$13.90 (with sautéed Gulf shrimp) \$17.90	
“World Famous” Chicken Salad	\$12.95
Poached chicken breast, golden raisins, pine nuts, Granny Smith apples and basil with a touch of mayo, served on a mixed baby greens.	
Spinach Salad with Grilled Chicken	\$17.95
California spinach, sliced free range chicken breast, fresh strawberries, candied walnuts and low fat raspberry vinaigrette, finished with crumbled gorgonzola.	

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.	
Jumbo Lobster Ravioli	\$17.95
Maine lobster stuffed ravioli. Choose from coral pink, pesto cream or our signature pomodoro sauce.	
Grandma Jennie’s Meat Lasagna	\$16.95
“Gigi’s” Eggplant Parmigiana	\$15.95
Steven’s mom’s recipe for traditional eggplant parmigiana. Served with penne pomodoro.	
Chicken Parmigiana with Pasta Pomodoro	\$17.95
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.	
Spaghetti with Meatballs	\$16.95
Homemade turkey or Grandma Jennie’s classic meatballs with our signature sauce.	
Linguine with Shrimp	\$17.95
Linguine pasta with fresh sautéed Gulf shrimp, diced tomatoes, fresh basil, garlic and extra virgin olive oil, with our signature pomodoro sauce.	
Fiocchi Gorgonzola	\$19.95
Purse shaped pasta stuffed with fresh pear and four cheeses, served with a walnut gorgonzola sauce.	
Fettuccine Alfredo	\$16.95
Fettuccine pasta with Parmigiano-Reggiano cream sauce. Add your choice of protein: Diced grilled chicken breast \$2.00 Sautéed shrimp \$4.00	
Spinach & Cheese Ravioli	\$16.95
Homemade spinach and bufala ricotta cheese ravioli with a coral pink sauce.	
Homemade Potato Gnocchi	\$16.95
Choose from coral pink, Quattro formaggi or pomodoro sauce.	
Seafood Linguine	\$20.95
Linguine with Gulf shrimp, Ocean scallops, mussels and calamari in scampi sauce.	
Cavatelli Bolognese	\$16.95
In our famous meat sauce.	
Penne Pomodoro	\$13.95
Penne tossed with diced tomatoes, fresh basil, garlic and extra virgin olive oil. Add your choice of protein: (with grilled chicken breast) \$17.90 (with sautéed Gulf shrimp) \$21.90	
Perricone’s Garganelli “Carbonara”	\$16.95
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.	
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 protein: Diced grilled chicken breast \$2.00 Sautéed shrimp \$4.00	