

perucci's classic italian restaurant
MANGIA – BEVI – FESTECCIA! EAT – DRINK – CELEBRATE!
302-829-8727 / peruccis.com

antipasti e zuppa

pasta e fagioli - red and white beans, fresh vegetables, ditalini, vegetable broth, crostini	5/6
calamari fritti – flash fried calamari, chipolte cocktail sauce, citrus aioli, spicy chili aioli	13
gamberi colossali – pan roasted shrimp, crispy polenta cake, spicy tomato basil jam	11
bruschetta – crostini, herb marinated tomatoes, melted mozzarella, basil, balsamic reduction	8
fried mozzarella – italian seasoned & breaded fresh mozzarella, sunday sauce	8

insalate

insalata di perucci – organic baby greens, tomatoes, sherry vinagrette, shaved pecorino	8
insalata caesar** – “knife & fork caesar”- romaine, caesar dressing, garlic croutons, pecorino	9

pizza - thin crust – serves 1-2

pizza bianca – garlic oil, mozzarella cheese, italian herbs	10
pizza margherita – garlic confit, herb marinated tomatoes, mozzarella cheese, fresh basil	13
pizza con fichi e gorgonzola – gorgonzola cream, gorgonzola, chianti braised figs, fig syrup	14
pizza della casa – create your own – perucci’s pizza sauce, mozzarella cheese	10

add for each:

mushrooms, caramelized onions, roasted red peppers,	1
anchovies, tomatoes, kalamata olives, artichokes, spinach, arugula,	2
goat cheese, pepperoni, italian sausage(hot/mild), chicken, meatballs, fried eggplant	3
shrimp	6

paste

pasta choices: spaghetti, linguine, fettuccine, penne rigate, cheese ravioli	13
sauce choices: alfredo, creamy pesto, vodka, sunday sauce	
additions to pasta: meatballs or italian sausage(hot/mild)	6
veggies, chicken or meatball & italian sausage(hot/mild)	6
shrimp	8
lasagne al forno – 9 layers - meat sauce, ricotta, mozzarella cheese, sunday sauce	17
fettuccine alla carbonara – fettuccine, pancetta, spring peas, egg, cream, romano cheese	16
manicotti – house made crepes, ricotta, spinach, mozzarella cheese, sunday sauce	16
melanzana parmigiana – linguine, eggplant, sunday sauce, mozzarella cheese	18
bolognese – penne, ground ny strip, ribeye, flat iron beef bolognese sauce, shaved pecorino	22

carne

scaloppini al marsala – chicken or veal, marsala mushroom sauce, side linguine	22/27
scaloppini al parmigiana – chicken or veal, sunday sauce, mozzarella cheese, side linguine	22/27
pork milanese – italian breaded pork scallopini, arugula salad, lemon buerre blanc	25
sausage & peppers – hot or mild sausage, peppers, onions, sunday sauce, penne	18

pesci

lingue con vongole/cozze – clams or mussels or both, bianco or rosa sauce, linguine	25/27
cioppino – clams, mussels, shrimp, hot sausage, shallots, spicy sunday sauce, crostini	24
gamberetti con aglio e vino – shrimp, garlic, evoo, spicy herbs, white wine, linguine	25

20% gratuity added to parties of 6 or more

We do not offer separate or split checks, but we are happy to split payments
 **consuming raw or cooked eggs may increase your risk of foodborne illness

vino bianco/rosa – white/rose wine	g/btl
moscato	
piquitos – spain	7/26
rose piquitos – spain	7/26
prosecco	
la luca	8/30
chardonnay	
sposato – mendoza, argentina	8/30
william hill - california	8/30
bread & butter – california	10/38
a to z - oregon	12/46
“blindfold” – rhone blend, chardonnay base, california	58
pinot grigio	
annalisa delle venezie – veneto, italy	6/22
parolvini delle venezie – veneto, italy	7/26
sauvignon blanc	
fire road – new zealand	9/34
inurrieta orchidea – spain	10/38
viognier	
fess Parker, santa barbara, california	7/26
rose	
zaza granacha rose – spain	7/26
villa d’adige rosato – veneto, italy	7/26
ametys rosato – puglia, italy	12/46
vino rosso - red wine	g/btl
amarone	
azienda agricola – la giaretta, amarone della valpolicella, DOC	60
chianti	
strada chianti DOCG	7/26
spigallo – chianti classico DOCG	10/38
gagliole – rubiolo chianti classico DOCG	16/62
barbera –	
olivetta – piemonte DOC	44
pinot noir	
pio delle venezie	7/26
aquinas – napa valley	12/46
malbec	
finca reserva – mendoza	7/28
the show - mendoza	9/34
montepulciano	
parolvini montepulciano d’abruzzo DOC	7/26
cabernet sauvignon	
chasing lions – oakville, california	10/38
carnivore – modesto, california	10/38
the fableist – paso robles, California	58
sangiovese	
lucca, santa barbara county, california	10/38
cinque- Toscana	11/42
grenache	
joel gott “shatter”, maury france	65
merlot	
michael sullberg reserve – sonoma county, california	8/30
hahn – monterey county, California	10/38
passimento - merlot blend, verona, italy	11/42
shiraz/syrah	
van ruiten shiraz/cabernet – lodi, california	13/50
fess parker syrah – santa barbara, california	14/54
zinfandel	
campus oaks , old vine – lodii, california	9/34
“wild thing”, carol shelton – old vine – mendocino, california	15/58
“the prisoner” zinfandel blend	72
birra - bottled beer	
birra moretti	5
birra moretti la rossa	5
peroni superiore	6
dog fish 60 minute ipa	5
16 mile golden sun ale	6
yengling lager	6
bud light	4
miller lite	4
o’douls non-alcoholic	4

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