



Piccola Trattoria Menu

<https://menuweb.menu>

18302 Sierra Hwy Canyon Country, CA 91351, CANYON COUNTRY, United States
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The menu of Piccola Trattoria from **CANYON COUNTRY** comprises about **284** different menus and drinks. On average you pay about \$24.5 for a dish / drink. 15 years ago, the name Piccola Trattoria was introduced to the Santa Clarita Valley. Our concept is rooted in Sicilian tradition, aiming to offer the delicious meals our family grew up enjoying. We strive to showcase the best of Italian culture using locally sourced ingredients, creating simple yet flavorful dishes that transport you back to Italy. Our menu features a variety of Italian favorites, from fresh pastas and handmade raviolis to [pizza](#), all made with the freshest local produce, [seafood](#), and meat. To complement your dining experience, we offer a vast wine list highlighting the best wine regions in Italy. Our passionate staff is dedicated to providing you with Italian hospitality in a cozy atmosphere reminiscent of an intimate family dinner. We can't wait to welcome you to Piccola Trattoria! Ciao!

Piccola Trattoria Menu



Non Alcoholic Drinks

WATER

10 Most Popular

CLASSIC BRUSCHETTA

Primi

FARFALLE PANNA E FUNGHI

Main Courses

LASAGNA

Vegetarian

CAULIFLOWER

Gnocchi

GNOCCHI

Sandwiches

NEW YORK \$20.5

Fish Dishes

SOLE \$27.0

Meat Dishes

MEATBALLS

Drinks

DRINKS

Rice

RISOTTO

Starters & Salads

FRENCH FRIES

Sauces

SALSA

Pizza - Klein Ø 20Cm

PROSCIUTTO AND MUSHROOMS \$21.0

Fish

SEA BASS

Chicken Dishes

CHICKEN MILANESE \$25.0

Insalate

ALLEGRA \$18.0

Antipasti - Starters

CARPACCIO

Steaks

RIBEYE STEAK

Starters

MUSSEL SOUP \$18.5

From The Grill

RIBS

Spirits

MARTINI

Piccola Trattoria Menu



Main Course

CAPELLINI WITH TOMATO \$18.5

Zuppe

MINISTRONE ALL'ORTOLANA \$10.0

Focacce

FOCACCIA SEMPLICE

Ravioli

SPINACH RAVIOLI \$21.5

Wine

MARSALA

Antipasti Freddi

CARPACCIO DI BUE \$18.3

Antipasti Speciale

ANTIPASTO CASERECCIO \$26.0

Hot Drinks

COFFEE

Seafood Dishes

FRIED CALAMARI

Stromboli

SPICY ITALIANO

Coffee

CAPPUCCINO

Soup & Salads

CLASSIC ANTIPASTO SALAD

Veal

OSSOBUCO \$37.0

Rice Specialties

PORCINI MUSHROOM RISOTTO

Salads & Appetizers

CAESAR SALAD \$15.0

White

SAUVIGNON BLANC, KIM CRAWFORD,
MARLBOROUGH, NEW ZEALAND, 2020

Handcrafted Cocktails

SICILIAN MULE

Wines By The Glass

PROSECCO, MIONETTO, VENETO, ITALY,
NV

Classic Cocktails

PENICILLIN

Italian Risottos

MUSHROOM RISOTTO \$22.5

Korean Hot Pot

GALBI-JJIM

Cocktail

MARGARITA

Piccola Trattoria Menu



Miscellaneous

DINNER ROLLS

Daily Catering Offerings

ASSORTED SANDWICH TRAY

Pollame And Carni

POLLO PARMIGIANA

Pizze (Pizza)

SALSICCIA E PEPERONI

Our Cocktails

WHISKEY AMARETTO SOUR

The Pastas

RIGATONI ALLA NORMA

Fruity & Aromatic

SAUVIGNON BLANC, KIM
CRAWFORD, MARLBOROUGH, \$22.0
NEW ZEALAND, 2021

American Kobe

DOVER SOLE

Oven Baked Pasta (Lunch)

BAKED PENNE BOLOGNESE

Pasta – Noodles

FETTUCCINE ALLA BOLOGNESE \$22.5

Seafood

FRIED CALAMARI \$19.5

CALAMARI

Beef Dishes

FILET MIGNON

BEEF CARPACCIO

Cocktails

NEGRONI

CUCUMBER MARTINI

Signature Drinks

PICCOLA MOJITO

PICCOLA OLD FASHIONED

Baked

LASAGNA \$23.0

EGGPLANT PARMIGIANA

Italian Specialties

CHICKEN PICCATA

FOCACCIA

White / Rose / Bubbly

PINOT GRIGIO, HOUSE

CHARDONNAY, HOUSE

Panificio

FOCACCIA POMODORO E BASILICO

FOCACCIA POMODORO E MOZZARELLA

Piccola Trattoria Menu



Alcoholic Drinks

APEROL SPRITZ

ESPRESSO MARTINI

APEROL

Entrées



POLPETTE DI CASA

GARLIC BREAD

MINESTRONE SOUP

Soups



MISTICANZA

\$12.0

MINESTRONE

NEW ENGLAND CLAM
CHOWDER

Side Dishes

CLAM CHOWDER

MASHED POTATOES

GRILLED VEGETABLES

Sparkling Wines

CHAMPAGNE, GH MUMM, FRANCE, NV

CHAMPAGNE, PERRIER JOUËT, FRANCE,
NV

CHAMPAGNE, DOM PERIGNON, FRANCE,
2009

Pizza

MARGHERITA

\$19.0

PIZZA MARGHERITA

PEPPERONI PIZZA

CHEESE PIZZA

Paste

MEZZELUNE DI CROSTACEI \$27.0

BUCATINI CON POLPETTE DI
ANGIE \$23.0

FARFALLE CON SALMONE
AFFUMICATO \$24.0

RIGATONI CON SALSICCIE E
TARTUFO NERO \$26.0

White Wines (By The Glass)

INSOLIA, PRINCIPI DI BUTERA, SICILIA,
2020

ROSÉ, CASTELLO BANFI, CENTINE,
TOSCANA, 2020

WHITE ZINFANDEL, BERINGER,
CALIFORNIA, 2019

RIESLING, SNOQUALMIE, COLUMBIA
VALLEY, WASHINGTON, 2019

Sparkling Wines (By The Glass)

PROSECCO, TENUTA 2 CASTELLI,
VENETO, ITALY, NV

SPARKLING ROSE, TENUTA 2 CASTELLI,
ROSAT, VENETO, ITALY, NV

MOSCATO, MIONETTO, ITALY, NV

BRACHETTO D'AQUI, BANFI, ITALY, 2020

Restaurant Category



MEDITERRANEAN \$24.5

DESSERT

ITALIAN

GLUTEN FREE

Piccola Trattoria Menu



Secondi

TAGLIATA DI BISTECCA ALLA GRIGLIA	\$33.0
SCALOPPINE DI VITELLO MARSALA	\$31.0
PARMIGGIANA DI VITELLO	\$32.0
SCALOPPINE DI POLLO AL LIMONE E CAPPERI	\$26.5
COSTELLO DI AGNELLO AL BALSAMICO	\$35.0

Half Bottles (375MI)

CHARDONNAY, MEIOMI, CALIFORNIA, 2018	\$24.0
CHARDONNAY, AU BON CLIMAT, SANTA BARBARA, CALIFORNIA, 2018	\$24.0
BRUNELLO DI MONTALCINO, CAMIGLIANO, TOSCANA, 2016	\$55.0
AMARONE DELLA VALPOLICELLA, LUIGI RIGHETTI, VENETO, 2017	\$35.0
CABERNET SAUVIGNON, GROTH, NAPA VALLEY, CALIFORNIA, 2017	\$55.0

Red Wines (By The Glass)

SUPER TUSCAN, ROCCA DELLE MACIE, SASYR, TOSCANA, 2018
MONTEPULCIANO D'ABRUZZO, MASCIARELLI, ABRUZZO, 2018
VALPOLICELLA, MASI, CAMPOFIORIN, VENETO, 2018
BARBERA, MICHELE CHIARLO, CIPRESSI, PIEMONTE, 2019
PINOT NOIR, MEIOMI, CALIFORNIA, 2020

Antipasti

SOUP OF THE DAY	
PROSCIUTTO DI PARMA E PECORINO	\$17.5



PARMIGGIANA DI MELENZANE	\$17.5
DOLCELATTE ALLA CAPRESE	\$17.3
BRESAOLA	\$18.5
SFOGLIA DI SPINACI	
BURRATA	

Dessert

PANNA COTTA
CANNOLI
TIRAMISU
CHOCOLATE LAVA CAKE
TARTUFO
SORBET
VANILLA ICE CREAM

Salads



SPINACH SALAD	\$15.5
CAPRESE	
BOW TIE SALAD	
CAESAR SALAD	
HOUSE SALAD	
ROCKET SALAD	
CAPRESE SALAD	
CAPRESE SALAD	

Bottled Beer

MORETTI (LAGER, 4.60
PERONI (LAGER, 5.10
MENABREA (AMBER ALE, 5.00
STELLA ARTOIS (LAGER, 5.00
MODELO ESPECIAL (LAGER, 4.40

Piccola Trattoria Menu



LAGUNITAS IPA (AMERICAN IPA, 6.20

FIRESTONE WALKER 805 (AMERICAN PALE ALE, 4.70

COORS LIGHT (LAGER, 4.20

BUD LIGHT (LAGER, 4.20

Pasta



LINGUINE WITH CLAMS \$25.0

SPAGHETTI ALLA PESCATORA \$28.0

TORTELLONI DI ZUCCA \$23.0

PENNE ARRABIATA

FARFALLE SALMONE

RAVIOLI

SPAGHETTI AND MEATBALLS

FETTUCCINE

RIGATONI

PASTA BOLOGNESE

SEAFOOD PASTA

White Wines

PINOT GRIGIO, TERLATO, FRIULI-VENEZIA GIULIA, 2018

PINOT GRIGIO, JERMANN, FRIULI-VENEZIA GIULIA, 2019

PINOT GRIGIO, SANTA MARGHERITA, ALTO ADIGE, 2020

GRILLO, TENUTA SAN GIAIME, SICILIA, 2019

CHARDONNAY, ANTINORI, BRAMITO DEL CERVO, UMBRIA, 2020

CHARDONNAY, PLANETA, SICILIA, 2019

CHARDONNAY, ANTINORI, CERVARO DELLA SALA, UMBRIA, 2019

CHARDONNAY, JERMANN, VINTAGE TUNINA, FRIULI-VENEZIA GIULIA, 2019

GAVI, CASTELLO BANFI, PRINCIPESSA, PIEMONTE, 2020

VERMENTINO, GUADO AL TASSO, BOLGHERI, 2020

ROERO ARNEIS, BRUNO GIACOSA, PIEMONTE, 2019

SAUVIGNON BLANC, JOHN ANTHONY, NAPA VALLEY, CALIFORNIA 2020

SAUVIGNON BLANC, QUINTESSA, ILLUMINATION, NAPA VALLEY, 2018

CHARDONNAY, RODNEY STRONG CHALK HILL, SONOMA, CALIFORNIA, 2018

CHARDONNAY, FERRARI CARANO, SONOMA COUNTY, CALIFORNIA, 2019

CHARDONNAY, ANTICA, NAPA VALLEY, CALIFORNIA, 2018

CHARDONNAY, PATZ AND HALL, DUTTON RANCH, SONOMA COUNTY, CALIFORNIA 2017

These Types Of Dishes Are Being Served



PASTA

SOUP

APPETIZER

DESSERTS

PIZZA

SPAGHETTI

SALAD

NOODLES

MUSSELS

LAMB

ICE CREAM

MEAT

FISH

CHICKEN

Piccola Trattoria Menu



PANINI

LOBSTER

BREAD

Ingredients Used



HAM

MUSHROOMS

CHOCOLATE

PESTO

SHRIMP

TOMATO

SEAFOOD

TUNA

SALMON

AHI TUNA

SCALLOPS

SPINACH

PORK MEAT

TORTELLINI

BEEF

PRAWNS

CHEESE

PARMESAN

HALIBUT

PARMIGIANA

CHILI

SAUSAGE

VEGETABLES

MOZZARELLA

CHIANTI CLASSICO RISERVA, SANTA MARGHERITA, TOSCANA, 2018

CHIANTI CLASSICO RISERVA, CASTELLO DI VOLPAIA, TOSCANA, 2018

CHIANTI CLASSICO RISERVA, MARCHESE ANTINORI, TOSCANA, 2017

SUPER TUSCAN, GUADO AL TASSO, IL BRUCIATO, BOLGHERI, 2019

SUPER TUSCAN, TENUTA SETTE PONTI, CROGNOLO, TOSCANA, 2018

SUPER TUSCAN, TENUTA DELL'ORNELLAIA, LE VOLTE, TOSCANA, 2019

SUPER TUSCAN, BARONE RICASOLI, CASALFERRO, TOSCANA, 2015

SUPER TUSCAN, TIGNANELLO, TOSCANA, 2018

ROSSO DI MONTALCINO, CASTELLO BANFI, TOSCANA, 2018

ROSSO DI MONTALCINO, ANTINORI, PIAN DELLE VIGNE, TOSCANA, 2019

VINO NOBILE DI MONTEPULCIANO, FATTORIA DEL CERRO, TOSCANA, 2016

BRUNELLO DI MONTALCINO, ANTINORI, PIAN DELLE VIGNE, TOSCANA, 2016

BRUNELLO DI MONTALCINO, SAN POLO, TOSCANA, 2016

BRUNELLO DI MONTALCINO, BIONDI-SANTI RISERVA, TOSCANA, 2011

SANGIOVESE, CASTELLO BANFI, BELNERO, TOSCANA, 2016

ORNELLAIA, TENUTA DELL'ORNELLAIA, TOSCANA, 2016

SASSICAIA, TENUTA SAN GUIDO, TOSCANA, 2017

MASSETO, TENUTA DELL'ORNELLAIA, TOSCANA, 2017

RIPASSO VALPOLICELLA SUPERIORE, BUGLIONI, IL BUGIARDO, VENETO, 2017

AMARONE DELLA VALPOLICELLA, LUIGI RIGHETTI, VENETO, 2016

Red Wines

CHIANTI CLASSICO RISERVA, CASTELLO BANFI, TOSCANA, 2017

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AMARONE DELLA VALPOLICELLA, MASI,
COSTASERA, VENETO, 2015

VALPOLICELLA SUPERIORE, DAL
FORNO ROMANO, VENETO, 2011

BARBERA D'ALBA, BRUNO GIACOSA,
PIEMONTE, 2018

DOLCETTO D'ALBA, PIO CESARE,
PIEMONTE, 2019

NEBBIOLO D'ALBA, BRUNO GIACOSA,
PIEMONTE, 2018

BARBARESCO, PERTINACE, PIEMONTE,
2016

BARBARESCO, FONTANAFREDDA,
PIEMONTE, 2015

BARBARESCO, GAJA, PIEMONTE, 2014

BARBARESCO, BRUNO GIACOSA, ASILI
RISERVA, PIEMONTE, 2014

BAROLO, PRUNOTTO, PIEMONTE, 2013

BAROLO RISERVA, PALLADINO, SAN
BERNARDO, PIEMONTE, 2012

BAROLO, BRUNO GIACOSA, FALLETTO,
PIEMONTE, 2016

CERASUOLO DI VITTORIA, PLANETA,
SICILIA, 2018

NERO D 'AVOLA, DUCA DI SALAPARUTA,
PASSO DELLE MULE, SICILIA, 2017

NERO D'AVOLA, TENUTA RAPITALA
ALTO, SICILIA, 2019

NERO D 'AVOLA, DONNAFUGATA, MILLE
E UNA NOTTE, SICILIA, 2016

PRIMITIVO, ANTICA MASSERIA DEL
SIGILLO, PUGLIA, 2018

PINOT NOIR, ERATH, OREGON, 2019

PINOT NOIR, PATZ AND HALL,
CARNEROS, CALIFORNIA, 2017

PINOT NOIR, JOSEPH PHELPS,
FREESTONE VINEYARDS, SONOMA,
CALIFORNIA, 2019

MERLOT, CHATEAU STE. MICHELLE,
INDIAN WELLS, COLUMBIA VALLEY, 2018

MERLOT, MARKUM, NAPA VALLEY,
CALIFORNIA, 2018

MERLOT, RUTHERFORD HILL, NAPA
VALLEY, CALIFORNIA, 2016

CABERNET SAUVIGNON, SIMI,
ALEXANDER VALLEY, CALIFORNIA, 2018

CABERNET SAUVIGNON, RODNEY
STRONG, KNIGHT 'S VALLEY, SONOMA,
2017

CABERNET SAUVIGNON, JUSTIN, PASO
ROBLES, CALIFORNIA, 2018

CABERNET SAUVIGNON, ROBERT
MONDAVI, NAPA VALLEY, CALIFORNIA,
2019

CABERNET SAUVIGNON, FERRARI
CARANO, SONOMA, CALIFORNIA, 2017

CABERNET SAUVIGNON, PRISONER,
RED BLEND, NAPA VALLEY,
CALIFORNIA, 2019

CABERNET SAUVIGNON, JOSEPH
PHELPS, NAPA VALLEY, CALIFORNIA,
2019

CABERNET SAUVIGNON, JUSTIN,
ISOSCELES, PASO ROBLES,
CALIFORNIA, 2018

CABERNET SAUVIGNON, OVERTURE, BY
OPUS ONE, NAPA VALLEY, NV

CABERNET SAUVIGNON, JOSEPH
PHELPS, INSIGNIA, NAPA VALLEY,
2014/15

CABERNET SAUVIGNON, OPUS ONE,
NAPA VALLEY, CALIFORNIA, 2016

ZINFANDEL, PRISONER, SALDO, NAPA
VALLEY, CALIFORNIA

ZINFANDEL, FEDERALIST, LODI,
CALIFORNIA, 2018

SYRAH, MARIETTA, GIBSON BLOCK,
MCDOWELL VALLEY, CALIFORNIA, 2018

SYRAH, QUPE, SANTA BARBARA,
CENTRAL COAST, CALIFORNIA, 2018

PETITE SIRAH, RIDGE LYTTON ESTATE,
SONOMA COUNTY, CALIFORNIA, 2017

Piccola Trattoria Menu



CHIANTI, HOUSE

MERLOT, HOUSE

PINOT NOIR, HOUSE

CABERNET SAUVIGNON, HOUSE

Piccola Trattoria

18302 Sierra Hwy Canyon
Country, CA 91351, CANYON
COUNTRY, United States

Opening Hours:

Tuesday 17:00-21:00
Wednesday 17:00-21:00
Thursday 17:00-21:00
Sunday 17:00-21:00
Friday 17:00-22:00
Saturday 17:00-22:00

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