

Valentine's Day 2012

Appetizers (Choose one)

Pasta Fagioli

Eggplant Rollatini

Fried Calamari with Spicy Marinara and Garlic Aioli

Baked Clams or Casino

Shrimp Cocktail (3pcs)

Italian Burrata Cheese and Speck

SERVED WITH ROASTED TOMATOES AND OLIVES

Crispy Blue Point Oysters

TRUFFLE CREAM & PROSCIUTTO

*Yellow Fin Tuna Cube

AVOCADO ~ SPICY TUNA TARTAR ~ HOUSE CHIPS

Roasted Asparagus with Portobello & Parmigiana Trufflada

Salad

Organic Valentine Salad

ORGANIC GREENS ~ FENNEL ~ GOAT GOUDA ~ PECANS ~ PANETTONE CROUTONS ~ CRANBERRY VINAIGRETTE

Entrees (Choose One)

Penne Bolognese, Vodka or Pomodoro

Short Rib Cannelloni

TRUFFLE CREAM SAUCE WITH PEAS

*Marinated Grilled Skirt Steak

TOPPED WITH MELTED GORGONZOLA AND OVEN DRIED TOMATO

Pan Seared Jumbo Scallops

WILD MUSHROOM RISOTTO ~ SHAVED PARMIGIANA ~ TRUFFLE OIL

Grilled Montauk Swordfish Steak with Champagne Beurre Blanc

Fillet of Sole Roberto

Chicken or Veal Parmesan with Linguine

½ Crispy Long Island Duck with Fresh Cranberry & Pomegranate Molasses

*Roasted Pork Tenderloin

MARSHMALLOW SWEET POTATOES ~ SHAVED APPLES & BRUSSEL SPROUTS ~ APPLE CIDER DEMI GLACE

Grilled French-Cut Chicken Marinata with Mustard Sauce

*Sesame and Panko Crusted Yellow Fin Tuna

GINGER ~ WASABI ~ SWEET SOY SAUCE

Wild Salmon Fillet Livornese

*Grilled Filet Mignon or Au Poivre (\$10 extra)

Veal Chop Valdostano or Flaherty (\$10 extra)

Rack of Lamb for Two (\$10 extra per person)

\$50 PER PERSON

BEVERAGES, DESSERT, TAX, & GRATUITY NOT INCLUDED

*THIS MENU ITEM CAN BE COOKED TO ORDER

** THIS MENU ITEM IS SERVED RAW

CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS – ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

PICCOLO IS AVAILABLE FOR PRIVATE PARTIES.

WE ALSO OFFER TAKE OUT, 7 DAYS A WEEK, AT ANYTIME

OUR KITCHEN IS OPEN UNTIL 10PM SUNDAY – THURSDAY, 11PM FRIDAY & SATURDAY

PLEASE VISIT US AT THE MILL POND HOUSE IN CENTERPORT