

PICCOLO SPECIALS

FRIDAY MAY 25, 2018

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To Start

CHILLED STRAWBERRY SOUP \$10
UNCLE WILLY'S CHICKEN SOUP \$10
SOUP SAMPLER
cup of each \$11
ITALIAN WEDGE SALAD
iceberg, roasted peppers, olives, sopressata
artichoke hearts, diced tomatoes
shaved parmesan, herbed vinaigrette \$14
ITALIAN BURRATA AND
ROASTED HEIRLOOM TOMATOES
with crostini, micro arugula \$14
add parma prosciutto \$4
EGGPLANT MEATBALLS
house tomato sauce, shaved parmesan \$14
AVOCADO SALAD
blue cheese, red grapes, granny smith apples
wonton chips, sherry vinaigrette \$15

STUFFED ZUCCHINI BLOSSOMS
filled with ricotta, strawberry rhubarb sauce \$17
PROSCIUTTO WRAPPED BLACK MISSION FIGS
WITH HONEYDEW MELON
stuffed with goat cheese, balsamic reduction \$16
*YELLOWFIN TUNA TACOS
wakami, ginger, sweet soy, wasabi \$18
BEEF CARPACCIO
baby arugula, sliced onion
shaved parmesan, truffle oil \$18
HOT ANTIPASTO FOR TWO
shrimp oreganata, baked clams, clams casino
stuffed mushrooms, eggplant rollatine \$32
COLD ANTIPASTO FOR TWO
air cured beef, hot and sweet sopressata, parma prosciutto
fennel, olives, roasted peppers, italian cheeses \$32

Organic Salad

BIBB AND FRESH HERB SALAD
shaved zucchini and carrots, spring radishes, sunflower seeds, herb vinaigrette \$14/\$20
ARUGULA & WATERMELON SALAD
pickled red onions, feta cheese, white balsamic dressing \$14/20

Pasta

(ask about our gluten free pasta)

MAMA'S SPAGHETTI AND MEATBALLS
shaved parmesan \$14/\$25
WHITE TRUFFLE RAVIOLI
sautéed spinach, pink peppercorn beurre blanc \$15/\$26
FIORE WITH SCUNGILLI & LITTLE NECK CLAMS
sautéed broccoli rabe, white wine, garlic and oil \$15/\$26

Entrées

SPAGHETTI SQUASH PARMIGIANA (VEGETARIAN)
house marinara, melted mozzarella, steamed string beans \$24
CRISPY SOFT SHELL CRABS
with avocado, scallions and chopped tomatoes
in a white wine sauce \$30
*PANKO CRUSTED OR SESAME SEARED
YELLOWFIN TUNA
fresh shucked corn, brussel sprouts
avocado, soy dipping sauces \$32
PAN SEARED WILD STRIPED BASS LIVORNESE
olives, capers, basmati rice, fresh vegetables
light tomato sauce \$32
GRILLED CENTER-CUT SWORDFISH STEAK
sautéed escarole and beans, beurre blanc sauce \$34

MURRAY'S "FREE RANGE" HALF CHICKEN
fingerling potatoes, mixed vegetables, natural jus \$27
*BLACKENED PORK TENDERLOIN
crispy sweet potato gnocchi, brussel sprouts
burnt orange demi glace \$27
BRAISED BONELESS BEEF SHORTRIB
horseradish cream, rich braising sauce, crispy onions \$31
TWICE ROASTED 1/2 LONG ISLAND DUCK
sweet potato orzo, pomegranate sauce \$35
*MARINATED SKIRT STEAK
asparagus, garlic mashed potatoes, red wine sauce \$35
*AUSTRALIAN RACK OF LAMB FOR ONE
garlic mashed potatoes, mixed vegetables, mint jelly \$49

*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 bournne illness - especially if you have certain medical conditions.