

PICCOLO NIGHTLY SPECIALS

THURSDAY AUGUST 16, 2018

To Start

UNCLE WILLY'S CHICKEN SOUP \$10

BUTTERNUT SQUASH SOUP \$10

SOUP SAMPLER \$11

ITALIAN WEDGE SALAD

iceberg, roasted peppers, olives, soppressata
artichoke hearts, diced tomatoes

shaved parmesan, herbed vinaigrette \$14

ITALIAN BURRATA AND

MARINATED GEORGIA PEACHES

with crostini, baby 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 \$16

PROSCIUTTO WRAPPED BLACK MISSION FIGS
WITH HONEYDEW MELON

stuffed with goat cheese, balsamic reduction \$16

**YELLOWFIN TUNA TACOS

wakami, ginger, sweet soy, wasabi \$17

BEEF CARPACCIO

baby arugula, sliced onion

shaved parmesan, truffle oil \$18

COLD ANTIPASTO FOR TWO

bresaola (air dried salted beef), soppressata

parma prosciutto, fennel, olives

roasted peppers, italian cheeses \$32

HOT ANTIPASTO FOR TWO

shrimp oregana, baked clams, clams casino

stuffed mushrooms, eggplant rollatini \$32

Organic Salad

MIXED GREENS & FRESH HERB SALAD

shaved zucchini and carrots, spring radishes

sunflower seeds, herb vinaigrette \$14/\$20

BABY 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

CAVATELLI WITH FILET MIGNON TIPS

truffle cream sauce, sliced mushrooms and peas \$16/\$28

BUCATINI WITH CLAMS, SCUNGILLI AND PANCETTA

broccoli rabe, garlic & oil, toasted breadcrumbs \$17/\$29

Entrées

SPAGHETTI SQUASH PARMIGIANA
(VEGETARIAN)

house marinara, melted mozzarella

steamed string beans \$24

CENTER CUT MONTAUK SWORDFISH STEAK

sautéed escarole and beans, chopped tomatoes

beurre blanc sauce \$30

*PANKO CRUSTED OR SESAME SEARED

YELLOWFIN TUNA

fresh shucked corn, brussel sprouts

avocado, soy dipping sauces \$33

WILD HALIBUT FILLET

served over quinoa, pineapple-peach salsa

chive oil drizzle \$37

*BLACKENED PORK TENDERLOIN

mashed potatoes, shaved brussel sprouts

apricot glaze \$28

TEDESCO'S "FREE RANGE" HALF CHICKEN
fingerling potatoes, mixed vegetables, natural jus \$27

BRAISED BONELESS BEEF SHORTRIB

horseradish cream, crispy onions \$31

PORK CHOP A LA TOOMEY

schnitzel style, layered with prosciutto, sliced tomato

marsala mushroom sauce and melted mozzarella

served with capellini marsala

or mashed potatoes and mixed vegetables \$32

TWICE ROASTED 1/2 LONG ISLAND DUCK

basmati rice, pomegranate sauce \$35

*PICCOLO "SURF AND TURF"

grilled 7oz filet mignon

2 shrimp a la peggy (oreganata)

served with mashed potatoes and mixed vegetables \$40

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