

PICCOLO SPECIALS

TUESDAY NOVEMBER 21, 2017

■ ■ ■ *To Start*

BUTTERNUT SQUASH SOUP \$9
LENTIL SOUP \$9
COMBINATION OF BOTH SOUPS \$10
STEAKHOUSE WEDGE SALAD
iceberg lettuce, tomatoes, bacon
maytag bleu cheese dressing \$14
EGGPLANT "MEATBALLS"
house tomato sauce, shaved parmesan \$13
ROASTED ORGANIC BEET BRULEE
toasted goat cheese, citrus vinaigrette \$14
AVOCADO SALAD
blue cheese, red grapes, granny smith apples
wonton chips, sherry vinaigrette \$15

ITALIAN BURRATA AND
ROASTED HEIRLOOM TOMATOES
with crostini, micro arugula \$14
add parma prosciutto \$4
**YELLOWFIN TUNA TACOS
wakame, ginger, soy sauce, wasabi \$16
PECONIC BAY SCALLOPS
herb butter and toasted breadcrumbs \$17
CHILLED SEAFOOD SALAD
octopus, shrimp, calamari and scungilli
EVOO and lemon dressing \$18
COLD ANTIPASTO FOR TWO
air cured beef, hot and sweet sopressata
prosciutto, fennel, peppers, italian cheeses \$30
HOT ANTIPASTO FOR TWO
shrimp oreganata, baked clams, clams casino eggplant
rollatini, stuffed mushrooms \$30

Organic Salad

BIBB AND FRESH HERB SALAD
shaved zucchini and carrots, spring radishes, toasted sunflower seeds, herb vinaigrette \$14/\$20
BABY KALE AND CAULIFLOWER SALAD
golden raisins, roasted almonds, lemon tahini dressing \$14/20

Pasta

(ask about our gluten free pasta)

MAMA'S SPAGHETTI AND MEATBALLS

shaved parmesan \$14/\$25

PAGLIA E FIENO

peas, mushrooms and prosciutto in a parmesan cream sauce \$14/\$25

WHITE TRUFFLE RAVIOLI

sautéed spinach, pink peppercorn-beurre blanc \$15/\$27

Entrées

SPAGHETTI SQUASH PARMIGIANA (VEGETARIAN)

house marinara, melted mozzarella
steamed string beans \$23

GRILLED MONTAUK SWORDFISH STEAK

escarole, white beans, diced tomatoes, beurre blanc \$31

*PANKO CRUSTED OR SESAME SEARED

YELLOWFIN TUNA

fresh shucked corn, sprouts, avocado, soy dipping sauce \$31

TWIN LOBSTER TAILS FRANCESE

served over linguine or
with basmati rice and vegetable of the day \$40

ROASTED "FREE RANGE" HALF CHICKEN
fingerling potatoes, mixed vegetables, natural jus \$25

BRAISED BONELESS BEEF SHORTRIBS

horseradish cream, rich braising sauce, crispy onions \$30

TWICE ROASTED 1/2 LONG ISLAND DUCK

sweet potato orzo, pomegranate sauce \$32

*GRILLED MARINATED SKIRT STEAK

sautéed asparagus, garlic mashed potatoes
red wine sauce \$32

*7oz PETIT FILET MIGNON PIZZAIOLA

sautéed peppers, mushrooms and onions
light tomato sauce over garlic bread \$32

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