

# PICCOLO DAILY SPECIALS

WEDNESDAY APRIL 24, 2024

## APPETIZERS

- BUTTERNUT SQUASH SOUP** \$14  
**ORGANIC LITTLE GEM SALAD** \$17  
shaved Parmesan cheese, toasted breadcrumbs  
italian vinaigrette
- BEET AND FARRO SALAD** \$17  
whipped goat cheese, sunflower seeds  
tarragon vinaigrette
- CREAMY BURRATA CHEESE WITH  
ROASTED BALSAMIC TOMATOES** \$18  
baby arugula, toasted crostini  
add parma prosciutto \$5
- AVOCADO SALAD** \$18  
blue cheese, granny smith apples, grapes  
sherry vinaigrette, tortilla strips
- PHEASANT TERRINE WITH  
FIGS AND PISTACHIOS** \$18  
served with cornichons, Dijon mustard and crostini
- TEMPURA ZUCCHINI BLOSSOMS** \$19  
filled with ricotta cheese  
strawberry gastrique

- RISOTTO BALLS** \$15  
gorgonzola cream sauce, red wine demi glace
- CAULIFLOWER STEAK** \$17  
walnut-caper sauce, topped with parmesan breadcrumbs
- SIGARI** \$18  
Italian egg rolls filled with hot and sweet sausage  
broccoli rabe and mozzarella, thai chili dipping sauce
- OYSTERPONDS BAKED OYSTERS** \$22  
spinach, garlic and parmesan cheese, toasted breadcrumbs
- GF PROSCIUTTO WRAPPED  
BLACK MISSION FIGS** \$20  
melted goat cheese, balsamic reduction
- JUMBO STUFFED ARTICHOKE** \$22  
breadcrumbs, mozzarella, chopped zucchini  
yellow squash, peppers and olives  
topped with goat cheese
- SAUTEED LITTLE NECK CLAMS** \$22  
white wine sauce, hot cherry peppers, chorizo, toasted crostini

## PASTA

- CAVATELLI IL FINOCCHIO** \$29  
caramelized fennel, peas, chopped anchovies, garlic and oil, shaved Parmesan cheese, toasted breadcrumbs
- FIORE WITH FILET MIGNON TIPS** \$29  
white truffle cream sauce with sautéed mushrooms and asparagus

## ENTREES

- GF SPAGHETTI SQUASH PARMIGIANA (VEGETARIAN)** \$28  
house marinara, melted mozzarella and steamed broccoli
- POTATO CRUSTED BRANZINO FILLET** \$39  
roasted cherry tomato sauce  
sautéed spinach, artichoke hearts and fingerling potatoes
- \*\* PANKO CRUSTED OR "SERVENTI" SESAME SEARED YELLOWFIN TUNA** \$39  
sushi grade #1, soy and chipotle dipping sauces  
shaved brussel sprouts and shucked corn
- PAN SEARED DRY SEA SCALLOPS** \$42  
wild mushroom risotto, white truffle oil, shaved Parmesan cheese
- WILD STRIPED BASS FILLET AND SHRIMP** \$42  
white wine basil sauce over steamed spinach OR cappellini
- CHICKEN BREAST SCALLOPINI WITH HOT CHERRY PEPPERS** \$30  
white wine sauce, topped with melted pecorino romano  
sautéed broccoli, cauliflower and carrots with house-made mashed potatoes
- GF \* BLACKENED SLICED PORK TENDERLOIN** \$30  
apricot glaze, shaved brussel sprouts, sweet potato and marshmallow soufflé
- BRAISED BONELESS BEEF SHORT RIB** \$38  
horseradish cream sauce, rich jus, crispy onions  
sautéed broccoli, cauliflower and carrots with house-made mashed potatoes
- GF TWICE ROASTED "CRISPY" 1/2 LONG ISLAND DUCK** \$45  
classic orange sauce  
sautéed broccoli, cauliflower and carrots with basmati rice
- \* DIJON CRUSTED AUSTRALIAN RACK OF LAMB** \$55  
brown demi glace, sautéed broccoli, cauliflower and carrots with house-made mashed potatoes

Before placing your order, please inform your server if a person in your party has a food allergy. \*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.