

PICCOLO DINNER SPECIALS

MONDAY SEPTEMBER 18, 2017

To Start

- SPLIT PEA SOUP
crumbled bacon \$9
- UNCLE WILLIE'S CHICKEN SOUP \$9
- COMBINATION OF BOTH SOUPS \$10
- EGGPLANT MEATBALLS
housemate tomato sauce and shaved parmesan \$13
- STEAKHOUSE WEDGE SALAD
iceberg lettuce, tomatoes, bacon
maytag bleu cheese dressing \$14
- ROASTED ORGANIC BEET BRULEE
toasted goat cheese, citrus vinaigrette \$14
- ITALIAN BURRATA WITH GEORGIA RIPE PEACHES
micro arugula with grated parmesan \$15
add parma prosciutto \$4
- **YELLOWFIN TUNA TACOS
wakame, ginger, soy sauce, wasabi \$16
- LOCAL ZUCCHINI BLOSSOMS
tempura style, stuffed with arugula & ricotta cheese
strawberry rhubarb compote \$16
- PROSCIUTTO WRAPPED TIGER FIGS
stuffed with goat cheese, honeydew melon
balsamic reduction \$16
- **GRASS FED BEEF CARPACCIO
baby arugula, red onion, parmesan, rosemary aioli \$18
- HOT ANTIPASTO FOR TWO
eggplant rollatine, barked clams, clams casino,
stuffed mushrooms and shrimp oreganata \$30
- COLD ANTIPASTO FOR TWO
air cured beef, hot and sweet sopresatta, parma prosciutto
fennel, roasted peppers, olives and italian cheeses \$30

Organic Salad

- BIBB AND FRESH HERB SALAD
shaved zucchini and carrots, spring radishes, toasted 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)

- PULLED CHICKEN MARSALA WITH CAVATELLI \$14/\$25
- MAMA'S SPAGHETTI AND MEATBALLS
shaved parmesan \$14/\$25
- GARGANELLI WITH LUMP CRABMEAT
alfredo sauce with Spanish paprika \$17/\$29

Entrées

- SPAGHETTI SQUASH PARMIGIANA (VEGETARIAN)
house marinara, melted mozzarella
steamed string beans \$23
- FILLET OF SOLE FRA DIAVOLO
calamari, clams and mussels
served over capellini OR steamed spinach \$29
- GRILLED MONTAUK SWORDFISH STEAK
escarole, white beans, diced tomatoes, beurre blanc \$30
- *PANKO CRUSTED OR SESAME SEARED
YELLOWFIN TUNA
fresh shucked corn, sprouts, avocado, soy dipping sauce \$30
- MEDALLIONS OF PORK SORRENTINO
layered with thinly sliced prosciutto and eggplant
melted mozzarella cheese over sautéed spinach \$26
- CHICKEN ROLLATINI
stuffed with ricotta cheese & local zucchini blossoms
natural jus \$27
- TWICE ROASTED 1/2 LONG ISLAND DUCK
sweet potato orzo, pomegranate sauce \$32
- *GRILLED MARINATED SKIRT STEAK
sautéed asparagus, garlic mashed potatoes, red wine \$34
- *20oz BONE-IN RIB EYE STEAK
bordelaise sauce, roasted vegetables, truffle steak fries \$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 borne illness - especially if you have certain medical conditions.