

# PICCOLO SPECIALS

## THURSDAY FEBRUARY 22, 2018

### *To Start*

UNCLE WILLIES CHICKEN SOUP \$9  
SPLIT PEA SOUP  
with or without crispy bacon \$9  
SOUP SAMPLER  
cup of each \$10  
ITALIAN WEDGE SALAD  
iceberg, roasted peppers, olives, soppressata  
artichoke hearts, diced tomatoes  
shaved parmesan, herbed vinaigrette \$14  
ROASTED ORGANIC BEET BRULEE  
toasted goat cheese, citrus 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 \$16  
\*YELLOWFIN TUNA TACOS  
wakami, ginger, sweet soy, wasabi \$18  
BEEF CARPACCIO  
baby arugula, sliced onion  
shaved parmesan, truffle oil \$18  
CHILLED ITALIAN SEAFOOD SALAD  
calamari, scungilli, octopus, shrimp, EVOO \$18  
COLD ANTIPASTO FOR TWO  
air cured beef, hot and sweet sopressata prosciutto, fennel,  
peppers, italian cheeses \$32  
HOT ANTIPASTO FOR TWO  
shrimp oreganata, baked clams, clams casino eggplant  
rollatini, stuffed mushrooms \$32

### *Organic Salad*

BIBB AND FRESH HERB SALAD  
shaved zucchini and carrots, spring radishes, 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  
GRILLED VEGETABLE LASAGNA  
yellow tomato sauce \$15/\$27  
WHITE TRUFFLE RAVIOLI  
pink peppercorn beurre blanc, sautéed spinach \$15/\$27

### *Entrées*

SPAGHETTI SQUASH PARMIGIANA (VEGETARIAN)  
house marinara, melted mozzarella  
steamed string beans \$24  
GRILLED MONTAUK SWORDFISH STEAK  
escarole, white beans, diced tomatoes, beurre blanc \$33  
\*PANKO CRUSTED OR SESAME SEARED  
YELLOWFIN TUNA  
fresh shucked corn, brussel sprouts  
avocado, soy dipping sauces \$34  
PAN SEARED DIVER SEA SCALLOPS  
truffle mushroom risotto \$35  
ROASTED "FREE RANGE" HALF CHICKEN  
fingerling potatoes, mixed vegetables, natural jus \$27  
BRAISED BONELESS BEEF SHORTRIB  
horseradish cream, rich braising sauce, crispy onions \$31

PORK CHOP A LA TOOMEY  
"schnitzel style" layered with prosciutto, melted mozzarella and  
marsala mushroom sauce  
served with mashed potato and vegetable  
or with capellini with same sauce \$32  
TWICE ROASTED 1/2 LONG ISLAND DUCK  
sweet potato orzo, pomegranate sauce \$35  
\*GRILLED MARINATED SKIRT STEAK  
sautéed asparagus, garlic mashed potatoes red wine sauce \$34  
\*ROASTED AUSTRALIAN RACK OF LAMB FOR ONE  
parmesan polenta cake, ratatouille, mint jelly \$49  
\*GRILLED PRIME 16 OZ BONELESS RIBEYE  
steak fries, sautéed mushrooms & caramelized onions \$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 bourne illness - especially if you have certain medical conditions.