

PICCOLO DINNER SPECIALS

FRIDAY MAY 26, 2017

To Start

LENTIL SOUP \$9
BUTTERNUT SQUASH SOUP \$9
COMBINATION OF BOTH SOUPS \$10
ITALIAN ICEBERG WEDGE SALAD
plum tomatoes, provolone, soppressata, artichokes
roasted peppers, cerignola olives, italian dressing \$14
EGGPLANT MEATBALLS
house tomato sauce, shaved parmesan \$14
AVOCADO SALAD
bleu cheese, red grapes, granny smith apples
wonton chips, sherry vinaigrette \$14
ITALIAN BURRATA AND
ROASTED HEIRLOOM TOMATOES
with crostini, micro arugula \$14
add Parma prosciutto \$4

ROASTED ORGANIC BEET BRULEE
toasted goat cheese, citrus vinaigrette \$14
PROSCIUTTO WRAPPED BLACK MISSION FIGS
stuffed with goat cheese, honey dew melon,
balsamic reduction \$15
**YELLOWFIN TUNA TACOS
wakame, ginger, soy sauce, wasabi \$15
**GRASS FED BEEF CARPACCIO
baby arugula, red onion, parmesan, rosemary aioli \$16
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

VEGETABLE BIBB SALAD
shaved zucchini, spring radish, heirloom tomatoes, herb vinaigrette \$14/\$20
KALE & QUINOA SALAD
red & yellow cherry tomatoes, scallions, cucumbers, fresh mint, crumbled feta cheese, lemon, EVOO \$14/\$20

Pasta

(ask about our gluten free pasta)
WHITE TRUFFLE RAVIOLI
sautéed spinach, pink peppercorns, beurre blanc \$15/\$26
FIORI WITH FILET MIGNON TIPS
mushrooms, english peas, truffle cream sauce \$16/\$28
SPAGHETTI WITH SCUNGILLI & LITTLE NECK CLAMS
broccoli rabe, diced tomatoes, garlic & oil \$16/\$28

Entrées

SPAGHETTI SQUASH PARMIGIANA (VEGETARIAN)
house marinara, melted mozzarella, steamed string beans \$23
CRISPY JUMBO SOFT SHELL CRABS
ripe avocado, diced tomatoes, lemon white wine sauce \$27
WILD STRIPED BASS FILET BELLE MEUNIÈRE
mushrooms, tomatoes, scallions, lemon-white wine sauce \$29
*PANKO CRUSTED OR SESAME SEARED
YELLOWFIN TUNA
fresh shucked corn, sprouts, avocado, soy dipping sauces \$30
GRILLED CENTERCUT SWORDFISH STEAK
escarole and beans, chardonnay beurre blanc \$30
TWIN LOBSTER TAILS FRANCESE
over linguini OR served with rice and vegetable \$39

MURRAY'S "FREE RANGE" HALF CHICKEN
fingerling potatoes, natural jus \$25
*BLACKENED SLICED PORK TENDERLOIN
crispy sweet potato gnocchi, shaved brussel sprouts
apricot sauce \$26
TWICE ROASTED 1/2 LONG ISLAND DUCK
sweet yam wild rice, pomegranate sauce \$31
BRAISED BONELESS BEEF SHORTRIBS
natural jus, horseradish cream
mashed potatoes, stringbeans and carrots \$31
*SALSA VERDE MARINATED SKIRT STEAK
eggplant coponata, fingerling potatoes \$34
*GRILLED VEAL PORTERHOUSE CHOP
mashed potatoes, sautéed mushrooms & onions \$43

*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.