

# PICCOLO DINNER SPECIALS

## SUNDAY JULY 23 2017

### *To Start*

PINEAPPLE MANGO SOUP \$9

ITALIAN WEDDING SOUP \$9

COMBINATION OF BOTH SOUPS \$10

ITALIAN ICEBERG WEDGE SALAD

plum tomatoes, provolone, soppressata, artichokes  
roasted peppers, cerignola olives, italian dressing \$14

ITALIAN BURRATA WITH GEORGIA RIPE PEACHES

micro arugula with grated parmesan \$14  
add parma prosciutto \$4

ROASTED ORGANIC BEET BRULEE

toasted goat cheese, citrus vinaigrette \$14

EGGPLANT MEATBALLS

house tomato sauce, shaved parmesan \$15

AVOCADO SALAD

blue cheese, red grapes, granny smith apples  
sherry vinaigrette, corn chips \$15

\*\*YELLOWFIN TUNA TACOS

wakame, ginger, soy sauce, wasabi \$15

PROSCIUTTO WRAPPED BLACK MISSION FIGS

stuffed with goat cheese, honeydew melon  
balsamic reduction \$16

LOCAL ZUCCHINI BLOSSOMS

tempura style, stuffed with arugula & ricotta cheese  
strawberry rhubarb compote \$16

\*\*GRASS FED BEEF CARPACCIO

baby arugula, red onion, parmesan, rosemary aioli \$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

ARUGULA & WATERMELON SALAD

pickled red onions, feta cheese, white balsamic dressing \$14/\$20

### *Pasta*

(ask about our gluten free pasta)

FIORI SICILIANO

caramelized onions, eggplant, light tomato sauce, fresh mozzarella \$14/\$25

TRUFFLE RAVIOLI

chardonnay beurre blanc with pink peppercorns \$15/\$26

MAMA'S SPAGHETTI AND MEATBALLS

sunday sauce, shaved parmesan \$15/\$26

### *Entrées*

SPAGHETTI SQUASH PARMIGIANA (VEGETARIAN)

house marinara, melted mozzarella, steamed string beans \$23

CRISPY SOFT SHELL CRABS

avocado, diced tomatoes, lemon white wine sauce \$30

\*PANKO CRUSTED OR SESAME SEARED  
YELLOWFIN TUNA

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

GRILLED MONTAUK SWORDFISH STEAK

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

PAN SEARED HALIBUT MEUNIERE

scallions, mushrooms, chopped tomatoes, lemon white wine  
fresh vegetables, basmati rice \$36

MEDALLIONS OF PORK SORRENTINO

prosciutto, mozzarella, eggplant  
sautéed spinach, garlic mashed potatoes \$26

CHICKEN ROLLATINI

stuffed with ricotta cheese & local zucchini blossoms  
served with mashed potatoes \$27

TWICE ROASTED 1/2 LONG ISLAND DUCK

sweet potato orzo, pomegranate sauce \$32

\*GRILLED MARINATED SKIRT STEAK

roasted vegetables, mashed potatoes, barbecue sauce \$34

\*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.