

# TODAY'S SPECIALS – SATURDAY, FEBRUARY 4TH

## TO START

### **ROASTED TOMATO SOUP, 9**

PARMIGIANA PESTO CROUTON

### **CHICKEN NOODLE SOUP, 9**

DITALINI PASTA ~ CILANTRO ~ GREEN ONION

### **WINTER SALAD, 12**

MIXED GREENS ~ PICKLED FENNEL ~ GOAT GOUDA ~ PECANS ~ CITRUS SEGMENTS ~ CRANBERRY VINAIGRETTE

### **WALDORF SALAD, 12**

HYDROPONIC BUTTER LETTUCE ~ APPLES ~ GRAPES ~ WALNUTS ~ CHEDDAR ~ SHERRY SHALLOT VINAIGRETTE

### **STEAKHOUSE SALAD, 12**

ICEBERG WEDGE ~ CRISPY BACON ~ HOMEMADE BLUE CHEESE DRESSING

### **ORGANIC ROASTED BEET BRULEE, 13**

TOASTED GOAT CHEESE ~ CLEMENTINE SEGMENTS ~ BLOOD ORANGE VINAIGRETTE

### **SOUTHWESTERN QUINOA SALAD, 12**

CHERRY TOMATO SALSA ~ ROASTED POBLANO & AVOCADO CREAM ~ QUESO FRESCO

### **\*\* YELLOW-FIN TUNA TACOS, 14**

GINGER ~ SWEET SOY ~ WAKAME SALAD

### **HEARTS OF PALM FRIES, 13**

CHIPOTLE AIOLI

### **THAI SWEET CHILI CALAMARI, 14**

SHREDDED LETTUCE ~ CILANTRO ~ PEANUT ~ LIME

### **MARYLAND LUMP CRAB CAKE, 14**

REMOULADE ~ CHIVE BUERRE FONDU

### **CRISPY BLUE POINT OYSTERS, 15**

TRUFFLE CREAM & PROSCIUTTO

### **\*\* SEAFOOD COCKTAIL FOR ONE, 17**

2 CLAMS, 2 OYSTERS & 2 JUMBO SHRIMP

#### **PICCOLO CHEESE PLATE, 17**

**PROVOLONE CACCACAVALLO**

(COWS MILK / FULL DRY FLAVOR)–ITALY

**GALICIAN**

(COWS MILK / SOFT & CREAMY)–SPAIN

**GOUDA GOLD**

(COWS MILK / AGED, RICH FIRM TEXTURE)–HOLLAND

**TRUFFLE**

(SHEEP & COWS MILK)–ITALY

## HAND MADE PASTA

(ASK ABOUT OUR GLUTEN FREE PASTA)

### **PETITE CHEESE RAVIOLI & THREE CHEESE BOLOGNESE, 23**

GARGANZOLA ~ PARMESAN ~ CHEVRE

### **SHORT RIB CANNELLONI, 23**

ENGLISH PEAS & TRUFFLED CREAM SAUCE

### **TAGLIATELLE & JUMBO SHRIMP, 24**

ESCAROLE ~ CHOPPED TOMATO ~ GARLIC AND OIL ~ TOASTED BREADCRUMBS

## MAIN COURSE

### **FILLET OF SOLE & SHRIMP FRANCESE, 27**

LEMON WHITE WINE SAUCE

### **ROASTED (SUSTAINABLE) GOLDEN TILEFISH, 27**

HARICOT VERT ~ TOMATO VINAIGRETTE

### **\*PANKO & SESAME CRUSTED YELLOW FIN TUNA, 28**

WAKAME ~ GINGER & SOY SAUCE

### **PAN SEARED JUMBO SEA SCALLOPS, 28**

WILD MUSHROOM RISOTTO ~ TRUFFLE OIL ~ SHAVED PARMESAN

### **GRILLED FREE RANGE CHICKEN MARINATA, 26**

DIJON MUSTARD CREAM SAUCE

### **\*MARINATED & GRILLED SKIRT STEAK, 27**

BROCCOLI RABE ~ CRISPY ONIONS ~ ROASTED PEPPER COULIS

### **CRISPY 1/2 LONG ISLAND DUCK, 28**

STRAWBERRY BALSAMIC SAUCE

### **BRAISED BERKSHIRE PORK SHANK, 30**

CREAMY MARSCAPONE POLENTA ~ RED WINE & TOMATO BRAISING JUS & ARUGALATA

### **\*AUSTRALIAN RACK OF LAMB FOR TWO, 85**

DIJON MUSTARD ~ SEASONED BREADCRUMBS ~ NATURAL JUS

\*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

PICCOLO IS AVAILABLE FOR PRIVATE PARTIES. WE ALSO OFFER TAKE OUT 7 DAYS A WEEK AT ANYTIME. OUR KITCHEN IS OPEN UNTIL 10PM MONDAY–THURSDAY, 11PM FRIDAY & SATURDAY AND 9PM SUNDAY