

# PICCOLO DAILY SPECIALS

## TUESDAY MARCH 12, 2024

### APPETIZERS

**UNCLE WILLY'S CHICKEN NOODLE SOUP** \$15

**RISOTTO BALLS** \$15

gorgonzola cream sauce, red wine demi glace

**GF HEARTS OF PALM SALAD** \$17

romaine, grilled eggplant, roasted red and yellow peppers  
white beans, house vinaigrette

**BEET AND FARRO SALAD** \$17

whipped goat cheese, sunflower seeds  
tarragon vinaigrette

**SIGARI** \$18

Italian egg rolls filled with hot and sweet sausage  
broccoli rabe and mozzarella, thai chili dipping sauce

**CREAMY BURRATA CHEESE WITH ROASTED**

**BALSAMIC TOMATOES** \$18

toasted crostini, baby arugula  
add parma prosciutto \$5

**AVOCADO SALAD** \$18

blue cheese, granny smith apples, grapes  
sherry vinaigrette, tortilla strips

**GF PROSCIUTTO WRAPPED**

**BLACK MISSION FIGS** \$20

melted goat cheese, balsamic reduction

**\* \*\*YELLOWFIN TUNA TARTARE OR TACOS** \$20

wakame, pickled ginger, soy sauce, corn tortilla (chips)

**OYSTERPONDS BAKED OYSTERS** \$21

spinach, garlic and parmesan cheese, toasted breadcrumbs

**GF BBQ BURNT ENDS** \$21

fillet mignon tips with sauteed mushrooms and onions

**BROILED PECONIC BAY SCALLOPS** \$22

herbed butter sauce with crostini

**STUFFED ARTICHOKE** \$22

breadcrumbs, mozzarella, chopped zucchini  
yellow squash, peppers and olives  
topped with goat cheese

**GF CHILLED SEAFOOD SALAD** \$24

shrimp, bay scallops, calamari, scungilli and mussels  
lemon tomato vinaigrette

### PASTA

**CAVATELLI ALLA SICILIANO** \$29

roasted eggplant in a light tomato sauce with chunks of melty mozzarella, fresh mint and basil

**TAGLIOLINI CARBONARA WITH ROCK SHRIMP** \$30

crushed red pepper and prosciutto

### ENTREES

**GF SPAGHETTI SQUASH PARMIGIANA (VEGETARIAN)** \$28

house marinara, melted mozzarella and steamed broccoli

**LOCAL BLACK SEA BASS FILLET** \$39

crispy skin, garlic white wine sauce  
julienne vegetables

**GF \* \*\*PANKO CRUSTED OR "SERVENTI" SESAME SEARED YELLOWFIN TUNA** \$45

sushi grade #1, soy and chipotle dipping sauces  
shaved brussel sprouts and shucked corn

**PAN SEARED DRY SEA SCALLOPS** \$45

wild mushroom risotto, white truffle oil, shaved parmesan

**CHICKEN BREAST SCALLOPINI WITH HOT CHERRY PEPPERS** \$32

white wine sauce, topped with melted pecorino romano  
sauteed haricot verts, baby carrots and mashed potatoes

**BRAISED BONELESS BEEF SHORT RIB** \$41

horseradish cream sauce, rich jus, crispy onions  
sauteed haricot verts, baby carrots and mashed potatoes

**GF TWICE ROASTED "CRISPY" 1/2 LONG ISLAND DUCK** \$45

classic orange sauce  
sauteed haricot verts, baby carrots and basmati rice

**\* GRILLED 12OZ MARINATED SKIRT STEAK** \$49

sauteed escarole and roasted potatoes

**\* DIJON CRUSTED AUSTRALIAN RACK OF LAMB** \$59

brown demi glace  
sauteed haricot verts, baby carrots and mashed potatoes

Before placing your order, please inform your server if a person in your party has a food allergy. \*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.