

PICCOLO DAILY SPECIALS

FRIDAY JULY 26, 2024

APPETIZERS

BUTTERNUT SQUASH SOUP \$14

GF **WATERMELON FETA SALAD** \$17

arugula, pickled red onions
toasted almonds, strawberry vinaigrette

ORGANIC LITTLE GEM SALAD \$17

shaved Parmesan cheese, toasted breadcrumbs
italian vinaigrette

AVOCADO SALAD \$18

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

SIGARI \$18

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

CAULIFLOWER STEAK \$18

walnut-caper sauce

topped with parmesan breadcrumbs and golden raisins

TEMPURA ZUCCHINI BLOSSOMS \$19

filled with ricotta cheese
strawberry gastrique

GF **SLOW ROASTED PORK BELLY** \$20

escarole and white beans
balsamic reduction

**** YELLOWFIN TUNA TARTARE** \$20

citrus avocado, wakame, pickled ginger, soy sauce
sriracha mayo with corn tortilla chips

JUMBO STUFFED ARTICHOKE \$20

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

GRILLED HEAD ON RED MAINE SHRIMP \$24

chive oil drizzle and Old Bay mayo dipping sauce

BROILED LOBSTER ROCKEFELLER OYSTERS \$28

savory garlic butter, creamy spinach, toasted parmesan

PASTA

CAVATELLI WITH FILET MIGNON TIPS \$32

brandy and white truffle cream sauce with sautéed mushrooms and peas

SPAGHETTI WITH SHRIMP AND LITTLE NECK CLAMS \$35

garlic and oil, julienne carrots and zucchini, topped with toasted breadcrumbs and roasted tomato

ENTREES

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

house marinara, melted mozzarella and steamed broccoli

CRISPY SOFT SHELL CRABS \$42

white wine sauce with ripe avocados, green onions and chopped tomatoes
sautéed broccolini with fresh lemon juice and basmati rice

**** PANKO CRUSTED OR "SERVENTI" SESAME SEARED YELLOWFIN TUNA** \$42

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 cheese

PAN SEARED WILD ICELANDIC COD FILLET AND SHRIMP FRANCESE \$45

lemon white wine sauce
sautéed spinach and basmati rice

CHICKEN BREAST SCALLOPINI WITH HOT CHERRY PEPPERS \$30

white wine sauce, topped with melted pecorino romano
sautéed broccolini with fresh lemon juice and house-made mashed potatoes

BRAISED BONELESS BEEF SHORT RIB \$38

horseradish cream sauce, rich jus, crispy onions
sautéed broccolini with fresh lemon juice and house-made mashed potatoes

GF *** GRILLED 14OZ. HATFIELD PORK CHOP** \$42

balsamic glaze, sliced cherry peppers, cipollini onions and roasted fingerling potatoes

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

classic orange sauce
sautéed broccolini with fresh lemon juice and basmati rice

*** 12OZ NY "ANGUS" STRIP AU POIVRE** \$49

sautéed broccoli rabe and house-made french fries

VEAL OSSO BUCCO \$55

gremolata, natural jus, served over pesto mini gnocchi

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.