

# PICCOLO DAILY SPECIALS

FRIDAY MAY 24, 2024

## APPETIZERS

**PUREE OF WHITE BEAN AND ROASTED EGGPLANT SOUP** \$14

**ORGANIC LITTLE GEM SALAD** \$17  
shaved Parmesan cheese, toasted breadcrumbs  
italian vinaigrette

**BEET AND FARRO SALAD** \$17  
crumbled goat cheese, sunflower seeds  
tarragon vinaigrette

**GRILLED VEGETABLE LASAGNA** \$17  
house-made tomato sauce, melted mozzarella

**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

**\*\* YELLOWFIN TUNA TARTARE** \$20  
citrus avocado, wakame, pickled ginger, soy sauce  
sriracha mayo with corn tortilla chips

**CAULIFLOWER STEAK** \$18

walnut-caper sauce  
topped with parmesan breadcrumbs and golden raisins

**TEMPURA ZUCCHINI BLOSSOMS** \$19  
filled with ricotta cheese wit strawberry gastrique

**GF SLOW ROASTED PORK BELLY** \$21  
escarole and white beans, balsamic reduction

**GF PROSCIUTTO WRAPPED BLACK MISSION FIGS** \$21

melted goat cheese with balsamic reduction

**OYSTERPONDS BAKED OYSTERS** \$22  
spinach, garlic and parmesan cheese  
toasted breadcrumbs

**JUMBO STUFFED ARTICHOKE** \$22  
breadcrumbs, mozzarella, chopped zucchini  
yellow squash, peppers and olives  
topped with goat cheese

**GRILLED SPANISH OCTOPUS** \$25  
romesco, french lentils, sweet and sour onions

## PASTA

**CAVATELLI WITH PULLED CHICKEN RAGU** \$29

mushroom marsala brown sauce topped with shaved ricotta salata

**PAGLIA E FIENO** \$30

"straw and hay" pasta with prosciutto, peas and mushrooms in a white cream sauce

## ENTREES

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

house marinara, melted mozzarella and steamed broccoli

**CRISPY JUMBO SOFT SHELL CRABS** \$42

white wine sauce with ripe avocados, green onions and chopped tomatoes  
sautéed broccoli, cauliflower and carrots with 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 BLACK COD FILLET** \$42

buerre blanc sauce with vegetable orzo

**CHICKEN BREAST SCALLOPINI WITH HOT CHERRY PEPPERS** \$30

white wine sauce, topped with melted pecorino romano  
sautéed broccoli, cauliflower and carrots with house-made mashed potatoes

**GF \* BLACKENED SLICED PORK TENDERLOIN** \$30

apricot glaze, shaved brussel sprouts, sweet potato and marshmallow soufflé

**BRAISED BONELESS BEEF SHORT RIB** \$38

horseradish cream sauce, rich jus, crispy onions  
sautéed broccoli, cauliflower and carrots with house-made mashed potatoes

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

classic orange sauce

sautéed broccoli, cauliflower and carrots with 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 bourne illness especially if you have certain medical conditions.