

PICCOLO SPECIALS

FRIDAY JUNE 22, 2018

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To Start

LENTIL SOUP \$10
BUTTERNUT SQUASH SOUP \$10
SOUP SAMPLER
cup of each \$11
ITALIAN WEDGE SALAD
iceberg, roasted peppers, olives, soppressata
artichoke hearts, diced tomatoes
shaved parmesan, herbed vinaigrette \$14
ITALIAN BURRATA AND
MARINATED GEORGIA PEACHES
with crostini, baby arugula \$14
add parma prosciutto \$4
EGGPLANT MEATBALLS
house tomato sauce, shaved parmesan \$14
AVOCADO SALAD
blue cheese, red grapes, granny smith apples
wonton chips, sherry vinaigrette \$15

STUFFED ZUCCHINI BLOSSOMS
filled with ricotta, strawberry rhubarb sauce \$16
PROSCIUTTO WRAPPED BLACK MISSION FIGS WITH
HONEYDEW MELON
stuffed with goat cheese, balsamic reduction \$16
*YELLOWFIN TUNA TACOS
wakami, ginger, sweet soy, wasabi \$18
BEEF CARPACCIO
baby arugula, sliced onion
shaved parmesan, truffle oil \$18
HOT ANTIPASTO FOR TWO
shrimp oreganata, baked clams, clams casino
stuffed mushrooms, eggplant rollatine \$32
COLD ANTIPASTO FOR TWO
air cured beef, hot and sweet sopressata, parma prosciutto
fennel, olives, roasted peppers, italian cheeses \$32

Organic Salad

BIBB AND FRESH HERB SALAD
shaved zucchini and carrots, spring radishes
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)

MAMA'S SPAGHETTI AND MEATBALLS
shaved parmesan \$14/\$25
CAVATELLI WITH PULLED CHICKEN RAGU
marsala mushroom sauce, shaved ricotta salata \$15/\$26
WHITE TRUFFLE RAVIOLI
sautéed spinach, pink peppercorn, beurre blanc \$15/\$26

Entrées

SPAGHETTI SQUASH PARMIGIANA (VEGETARIAN)
house marinara, melted mozzarella, steamed string beans \$24
CENTER CUT MONTAUK SWORDFISH STEAK
sautéed escarole and beans, chardonnay beurre blanc \$33
*PANKO CRUSTED OR SESAME SEARED
YELLOWFIN TUNA
fresh shucked corn, brussel sprouts
avocado, soy dipping sauces \$33
PAN SEARED SEA SCALLOPS
mushroom risotto, truffle oil drizzle, shaved parmesan \$35
WILD HALIBUT FILLET
pineapple, cucumber and mango salsa, over quinoa salad \$35
CRISPY SOFT SHELL CRABS
avocado, scallion and plum tomatoes
lemon white wine sauce \$35

MURRAY'S "FREE RANGE" HALF CHICKEN
fingerling potatoes, mixed vegetables, natural jus \$27
*SLICED PORK TENDERLOIN
sweet potato hash with cherry peppers
mushrooms & onions \$27
TWICE ROASTED 1/2 LONG ISLAND DUCK
sweet potato orzo, pomegranate sauce \$35
*MARINATED SKIRT STEAK
asparagus, garlic mashed potatoes, red wine sauce \$35
*AUSTRALIAN RACK OF LAMB FOR ONE
garlic mashed potatoes, mixed vegetables, mint jelly \$45

*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.