

PICCOLO SPECIALS

FRIDAY APRIL 20, 2018

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To Start

PASTA FAGIOLI \$9
CAULIFLOWER SOUP \$9
SOUP SAMPLER
cup of each \$10
ITALIAN WEDGE SALAD
iceberg, roasted peppers, olives, soppressata
artichoke hearts, diced tomatoes
shaved parmesan, herbed vinaigrette \$14
ROASTED ORGANIC BEET BRULEE
toasted goat cheese, citrus vinaigrette \$14
ITALIAN BURRATA AND
ROASTED HEIRLOOM TOMATOES
with crostini, micro arugula \$14
add parma prosciutto \$4
EGGPLANT MEATBALLS
house tomato sauce, shaved parmesan \$14

CRISPY PORK BELLY
escarole, beans, balsamic vinaigrette \$15
AVOCADO SALAD
blue cheese, red grapes, granny smith apples
wonton chips, sherry vinaigrette \$16
*YELLOWFIN TUNA TACOS
wakami, ginger, sweet soy, wasabi \$18
BEEF CARPACCIO
baby arugula, sliced onion
shaved parmesan, truffle oil \$18
CHILLED ITALIAN SEAFOOD SALAD
calamari, scungilli, octopus, shrimp, EVOO \$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 prosciutto,
fennel, roasted peppers, italian cheeses \$32

Organic Salad

BIBB AND FRESH HERB SALAD
shaved zucchini and carrots, spring radishes, sunflower seeds, herb vinaigrette \$14/\$20
BABY KALE AND FARRO SALAD
golden raisins, pink grapefruit, sliced radish, pine nuts, shaved ricotta salata, cider vinaigrette \$14/20

Pasta

(ask about our gluten free pasta)
MAMA'S SPAGHETTI AND MEATBALLS
shaved parmesan \$14/\$25
GRILLED VEGETABLE LASAGNA
plum tomato sauce \$15/\$26
PAGLIA E FIENO
prosciutto and peas, mushroom cream sauce \$15/\$26

Entrées

SPAGHETTI SQUASH PARMIGIANA (VEGETARIAN)
house marinara, melted mozzarella, steamed string beans \$24
GRILLED CENTER-CUT SWORDFISH STEAK
sautéed escarole and beans, beurre blanc sauce \$34
*PANKO CRUSTED OR SESAME SEARED
YELLOWFIN TUNA
fresh shucked corn, brussel sprouts
avocado, soy dipping sauces \$34
SAUTEED FILLET OF RED SNAPPER
roasted corn and sun-dried tomato risotto
lobster sauce \$35
MURRAY'S "FREE RANGE" HALF CHICKEN
fingerling potatoes, mixed vegetables, natural jus \$27

BRAISED BONELESS BEEF SHORTRIB
horseradish cream, rich braising sauce, crispy onions \$31
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 \$48
VEAL OSSO BUCCO
parmesan polenta, pesto garnish \$49
*GRILLED 16 OZ BONELESS RIBEYE
steak fries, broccoli rabe, herbed butter \$49

*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 bourn illness - especially if you have certain medical conditions.