

PICCOLO RESTAURANT WEEK

\$46PP THREE COURSE PRIX FIXE
SUNDAY OCTOBER 27TH - SUNDAY NOVEMBER 3RD
4:00 PM TO CLOSE
FRIDAY AND SATURDAY CHECK SETTLED BY 6:45PM
DINE-IN ONLY, NO SHARING, NO SUBSTITUTIONS

APPETIZER (CHOICE OF ONE)

ORGANIC LITTLE GEM SALAD
SHAVED PARMESAN, HOUSE VINAIGRETTE, TOASTED BREADCRUMBS

AUTUMN SALAD
MIXED GREENS, DRIED CRANBERRIES, SLICED ALMONDS
SUNFLOWER SEEDS, PEPITOS, LEMON VINAIGRETTE

CREAMY BURRATA CHEESE WITH ROASTED BALSAMIC TOMATOES
BABY ARUGULA, CHIVE OIL, TOASTED CROSTINI
ADD PARMA PROSCIUTTO \$6

EGGPLANT ROLLATINE
RICOTTA, SPINACH, HOUSE TOMATO SAUCE, MELTED MOZZARELLA

****TUNA TARTARE**
CITRUS AVOCADO, WAKAME, PICKLED GINGER, SOY SAUCE
SRIRACHA MAYO WITH CORN TORTILLA CHIPS

CHORIZO P.E.I. MUSSELS
HOT CHERRY PEPPER WHITE WINE SAUCE, TOASTED CROSTINI

ENTREE (CHOICE OF ONE)

SAGE-BUTTER PUMPKIN CHEESE RAVIOLI
TOASTED PIGNOLI NUTS

SEAFOOD FRA DIAVOLO
JUMBO SHRIMP, CALAMARI, LITTLE NECK CLAMS, PEI MUSSELS OVER LINGUINE

PAN SEARED MEDITERRANEAN BRANZINO FILLET
MEUNIÈRE SAUCE WITH CAPERBERRIES
FALL VEGETABLE MEDLEY AND BASMATI RICE


CHICKEN MILANESE
BREADED CHICKEN CUTLET TOPPED WITH CHOPPED TRICOLOR SALAD AND SHAVED PARMESAN
SIDE MASHED POTATOES

PORK CHOP ALLA "TOOMEY"
SCHNITZEL STYLE, LAYERED WITH PROSCIUTTO, TOMATOES, MARSALA
MUSHROOM SAUCE AND MELTED MOZZARELLA
SERVED WITH CAPELLINI MARSALA

BRAISED BONELESS BEEF SHORT RIB
HORSERADISH CREAM SAUCE, RICH JUS, CRISPY ONIONS
FALL VEGETABLE MEDLEY AND MASHED POTATOES

DESSERT (CHOICE OF ONE)

BAKED APPLE CRISP
BANANA BREAD PUDDING
PUMPKIN CHEESECAKE

TARTUFO
CHOCOLATE MOUSSE 
TIRAMISU

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.