

# PICCOLO DAILY SPECIALS

## MONDAY JANUARY 13, 2025

### APPETIZERS

**UNCLE WILLY'S CHICKEN NOODLE SOUP** \$15

**RISOTTO BALLS** \$15

gorgonzola cream sauce, red wine demi glace

**CRISPY BRUSSELS SPROUTS** \$17

pine nuts, cherry peppers, parmesan, honey agrodolce

**ORGANIC LITTLE GEM SALAD** \$17

shaved parmesan, house vinaigrette, toasted breadcrumbs

**BEEF AND FARRO SALAD** \$18

arugula, crumbled goat cheese  
sunflower seeds, tarragon vinaigrette

**ASPARAGUS SALAD** \$18

mixed greens, hearts of palm, chopped tomatoes  
shaved almonds, goat cheese, balsamic vinegar dressing

**EGGPLANT ROLLATINE** \$18

ricotta, spinach, house tomato sauce, melted mozzarella

**SIGARI** \$18

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

**FRESH MOZZARELLA AND RIPE TOMATOES** \$19

fresh basil over a bed of baby arugula, mixed Italian olives  
add Parma prosciutto \$6

**JUMBO STUFFED ARTICHOKE** \$19

fresh mozzarella, parmesan, zucchini, yellow squash  
peppers and olives, topped with melted goat cheese

**GF SLOW ROASTED PORK BELLY** \$21

escarole and white beans  
aged balsamic sauce

**\*\*YELLOWFIN TUNA TARTARE** \$21

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

**OYSTERPONDS BAKED OYSTERS** \$24

smoked salmon, smashed potatoes  
touch of cream and toasted breadcrumbs

**LUMP CRABMEAT STUFFED**

**PORTOBELLO MUSHROOMS** \$26

spicy hollandaise sauce

**SLICED SMOKED NOVA SALMON AND TROUT** \$26

lumpfish caviar, chopped red onion,  
capers, horseradish cream, toast points

### PASTA

**PAPPARDELLE WITH PORK RAGU BIANCO** \$29

braised pork shoulder, garlic and oil, parmesan

**BUCATINI WITH TENDER STUFFED CALAMARI** \$35

light spicy tomato sauce with sautéed onions, olives and capers

### ENTREES

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

house marinara, melted mozzarella and steamed broccoli

**PAN SEARED DRY SEA SCALLOPS** \$42

wild mushroom risotto, white truffle oil, shaved parmesan cheese

**\*\* PANKO CRUSTED OR "SERVENTI" SESAME SEARED YELLOWFIN TUNA** \$45

sushi grade #1, soy and chipotle dipping sauces  
shaved brussel sprouts and shucked corn

**CENTER-CUT MONTAUK SWORDFISH STEAK "BRUSCHETTA"** \$45

creamy dijon sauce

topped with toasted milanese crumbs over asparagus and basmati rice

**BRAISED BONELESS BEEF SHORT RIB** \$39

horseradish cream sauce, rich jus, crispy onions  
winter vegetable medley and house-made mashed potatoes

**GF \* 14OZ. BROILED HATFIELD PORK CHOP** \$45

sliced cherry peppers, cipollini onions and roasted fingerling potatoes

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

classic orange sauce, served with winter vegetable medley and basmati rice

**\* GRILLED MARINATED SLICED SKIRT STEAK** \$49

sautéed spinach and house-made mashed potatoes

**\* DIJON CRUSTED AUSTRALIAN RACK OF LAMB** \$55

brown demi glace

winter vegetable medley and house - made mashed potatoes

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.