




PICCOLO

MONDAY NIGHT
STEAK NIGHT

\$59.99 Per Person

Plus Tax & Gratuity
All Steaks Subject To Availability

CHOICE OF APPETIZER

PICCOLÒ WEDGE

Chilled iceberg lettuce, ripe tomatoes, shaved red onions, creamy blue cheese dressing & crisp bacon bits

CLASSIC CAESAR

POACHED PEAR

organic mesclun greens, candied walnuts, port wine dressing and crumbled blue cheese

EGGPLANT ROLLATINE

ricotta, spinach, house tomato sauce, melted mozzarella

LONG ISLAND LITTLE NECK CLAMS CASINO

CHOICE OF MAIN COURSE

10 oz CENTER-CUT FILET MIGNON

asparagus with Italian herbs, roasted rosemary and garlic Yukon potatoes

14 oz PRIME N.Y. STRIP STEAK

asparagus with Italian herbs, roasted rosemary and garlic Yukon potatoes

10 oz MARINATED SLICED SKIRT STEAK

with chimichurri sauce, asparagus with Italian herbs, roasted rosemary and garlic Yukon potatoes

14 oz GRILLED HATFIELD PORK CHOP

sliced cherry peppers, cipollini onions, roasted rosemary and garlic Yukon gold potatoes

ACCOMPANIMENTS

AU POIVRE SAUCE	\$6
MUSHROOM SAUCE	\$6
BLUE CHEESE CRUST	\$6
GRILLED JUMBO SHRIMP	\$7.50 PER PIECE

ADD DESSERT +\$10

MIXED BERRY COBBLER BANANA BREAD PUDDING ITALIAN CHEESECAKE TARTUFO CHOCOLATE MOUSSE	TIRAMISU CARROT CAKE VANILLA BEAN CRÈME BRÛLÉE FRESH MIXED DRISCOLL BERRIES WITH WHIPPED CREAM GELATO OR SORBET
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 PLEASE NO SHARING OR SUBSTITUTIONS

 DINE IN ONLY

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**This menu item can be cooked to order before placing your order, please inform your server if a person in your party has a food allergy*