

IL PICCOLINO

Lunch Specialties

Zuppa Di Funghi

Mushroom Soup No Dairy With Truffled Chanterelles

Local White Asparagus Soup (seasonal)

With Green Asparagus Tips, White Truffle

Maine Lobster Toast

Maine Lobster Meat, Warm Butter Brioche, Celery

Black & White

Fresh Imported Burrata From Salerno And Russian Caviar With Belvedere Vodka

Vitello Tonnato

The Classic Preparation With And Addictive Tuna Sauce

Abalone

Fresh Sautéed Abalone, Organic Wakaya Ginger

Fazzoletto

Fresh Burrata With Pesto And Pinoli On A Fresh Sheet Of Pasta

Collone Di Pompei

Giant Fusilli, Lemon, Sage, Pomagranate

Gemelli

Made Fresh At Lunch And Dinner Our Pesto With Asparagus

3 L Kale

Lemon Linda Lavan Fettucine With Kale Pesto (no Nuts)

Fresh Porcini Mushroom

When Available, Sauteed, Or With Risotto Or Tagliatelle

Langoustines

Spanish Langoustines, Pinot Grigio & Garlic

Sogliola

Fresh Dover Sole, Pan Sautéed, White Wine Sauce

Branzino

From The Mediterranee, Oven Cooked

White Lobster

Maine Broiled Lobster, White Truffles

Tartare

Organic Grass Feed Beef Tartare, Olive Oil And Spices

“TOMAHAWK” (for 1 Or 2)

Special 32oz Colorado Beef Grass Feed, Dry Aged, Bone In Rib Eye

Chocolate

Belgium Chocolate Mousse Addiction With Roses
Chilled On Ice To Share

King Crab Legs

Jumbo Alaska King Crab Legs

Maine Lobster

Jumbo Florida Keys Stone Crabs (Seasonal)

Shrimp

Fresh Extra Large Tiger Shrimp

Spanish Langoustines

Live Maine Lobster

Catalana	Fresh Garden Vegetables, Lemon, Extra Virgin Olive Oil
Thermidor	Gratine With Mushrooms
Toscana	With Slowly Braised Tuscan Canellini
Americana	With Drawn Butter
Il Piccolino	With Strozzapretti And Bottarga
Italiana	Spicy Linguine, Tomato Arugula
“The White Lobster”	Half Lobster With White Truffle

Fresh Daily Fish

Daily Worldwide Arrivals Your Server Will Be More Than Happy To Tell You All About

Spanish Langoustines

Dover Sole, Italian Branzino And

Grilled Mixed Seafood With Spaghetti Or Risotto Or Cacciucco (Cioppino) Imperiale

Large Fresh Black Mussels In Shallot Sauce

More to share for the table

Charcuterie / Salumeria toscana

selection for the table

Moredella	Dry Salami	Beef Bresaola	Prosciutto San Daniele
Speck Alto Adige	Pancetta Leoncino	Duck Rillettes	Pate de Campagne

Sedano Croccante

chilled crispy celery, tuna dip

Tartare Di Manzo Naturale

Appetizer size made to order natural beef tartare with organic baby greens salad

Fritto Misto Veneziano Con Calamari, Scampi e Zucchini Flowers

Fried Calamari, Shrimp and Zucchini flowers, spicy tomato sauce

Fresh Large Mussels

Shallot, Garlic, Herbs, Spices and white wine sauce

Vegetarian choices

- Grilled Cauliflower:** Pinenuts, Garlic, Apple Vinegar, Chili, Shaved pecorino
Brussels Sprouts: Mint, Lemon, Chili
Chanterelles: Soffrito
Fava beans: Mint, Lemon, Chili, Parmesan
Gazpacho "Andalusia": Chilled Fresh Garden Vegetables soup
White Asparagus Soup: Dutch white asparagus, green asparagus tips, white truffles
Zuppa Di Funghi: Signature non dairy mushroom soup
Fazzoletto: Fresh Pasta sheet, imported burrata, Fresh pesto, Pinenuts
Burrata "Salerno": Heirloom tomato, truffle dressing
Mushroom medley: Chanterelles, Porcini and Cremini
Baby Artichokes: Shaved Parmesan, Arugula, Truffled dressing
Red Beet Carpaccio: Goat cheese, Mesclun, Red onions
Roberto Day's Artichoke: Anyway warm or cold balsamic and extra virgin olive oil
Canellini con chanterelles: Vegetarian Tuscan Canellini beans, truffled chanterelles

Other Appetizers

- Pasta e fagioli:** Tasty Tuscan white canellini beans and pasta soup
Black and White: Fresh burrata with imported caviar and shot of belvedere vodka
Carpaccio
Octopus: Fennel, celery heart, lemon dressing
Beef: Shaved Parmesan & Arugula
Tuna: Salsa Tonne, Capers, Celery, Arugula
Prosciutto e papaya or melon: Imported smoked prosciutto, Papaya
Vitello Tonnata: The classic veal with tuna dressing from the medici's Recipe
Asparagi "Parma": Asparagus "Gratine" with aged parmesan
Papaya e scampi: Chilled Papaya with shrimps, basil and mint
Scampi "Toscana": Spicy shrimp with slowly baked tuscan canellini beans
Smoked Salmon loin: Tequila Marinated, Dill & Chives, Salmon Roe, Salsa Tonne, Brioche croutons

Lunch Salads

Morning salad

Heirloom tomato, organic boiled eggs, basil, mixed green salad

Beet & Orange

(Vegetarian) Red Beet, orange, Fresee, Arugula, Mozzarella, Citrus dressing

Kale

(Vegetarian) Roasted Kale, Pinenust, Fennel, Frisee, Tomato, Parmesan

Cesar

Blue cheese, walnuts and aged shaved parmesan

Numero Uno

(vegetarian) Arugula, Fresee, Fennel, Beans, Celery, Parmesan, Tomato and red beets

Numero Due

(Vegetarian) Artichokes, melon, fennel, Arugula and shaved parmesan

Granchio e scampi

Crab and shrimp, greens, romaine, arugula, celery, tomatoes, olives

Tricolore

(Vegetarian) Belgian Endive, Arugula, Radicchio

Lobster Cobb

Chopped Maine Lobster meat, romaine, arugula, avocado, Blue cheese, egg

Cobb Chicken Salad

Chipped Chicken Breast, romaine, Arugula, Avocado, Blue Cheese

Pollo Caprese

Roasted Organic Chicken, Mozzarella, Romaine, Tomato, Pomegranate

Aphrodisiac

Sicilian Tuna, white cannellini beans, fresh mozzarella, heirloom tomato, boiled egg

Scampi

Grilled tiger shrimp with il piccolino mixed greens

Salmone

Poached Cold salmon, il piccolino green salad, pesto dressing

Panini

Served with salad

Prosciutto e mozzarella

Imported parma prosciutto, fresh mozzarella, tomato, basil

Scampi & avocado

Spicy tiger shrimp, avocado and onions

salmone affumicato

smoked salmon, mascarpone, egg salad with brioche bread

M & M

Mozzarella and Mortadella with pickles

Duck

Duck rillettes, cornichons

Vegetarian

Roasted Kale, Artichoke spread, Asparagus

Lobster Roll

Lobster meat, celery, safflower mayonnaise

Fresh certified bufala mozzarella

our mozzarella is freshly imported, low calories (about 75 per serving)

Served with heirloom tomato

“**Capri**” with black olives

“**Bari**” with italian anchovies

“**Parma**” with smoked prosciutto

“**Scozia**” with artisan smoked salmon

“**Treviso**” with grilled treviso radicchio

“**Warsaw**” with imported caviar

“**Piemonte**” white Truffles

“**Bosco**” with truffled chanterelles

“**Veneta**” with polenta

“**Sardegna**” with bottarga Sarda

“**Genoa**” with fresh genovese pesto

“**Medici**” with sicilian tuna

“**California**” with duck prosciutto

Pastas specialties

Gemelli Pesto

Gemelli with genovese pesto and asparagus

Kale

Kale pesto (no nuts)

Finzi-Contini

Organic lemon, sage, pomagranata

Strozzapretti

Spinach and ricotta cheese dumpling with mushrooms

Smeralda

Original spaghetti aglio ed olio, with sardinia bottarga

Bolognese D.O.C.

Classic 3 meats spaghetti bolognese

Seafood Pastas and Risotto

Jerry Wintraub's spaghetti clams show

Lightly spicy manilla clams, white wine sauce with spaghetti just the way jerry likes it

Ravioli "Maine"

Fresh Lobster Ravioli, Lobster meat, pinot grigio sauce

Spaghetti nero "Chioggia"

Shrimp, pine nuts, sardinia bottarga, black ink spaghetti

Lasagnette "Blanchet"

Artisan smoked salmon, mascarpone, chives, rough cut lasagnette

Fettucine e granchio

Spaghetti aglio olio, blue crab meat, arrabiata sauce

Linguine "Smeralda"

The original linguine aglio olio, red pepper, sardinia bottarga

Linguine con aragosta

Half maine live lobster, tomato, spicy linguine

Linguine scampi ed asparagi

Sauteed tiger shrimp, garlic, asparagus, white wine sauce

White lobster

Broiled maine lobster, white truffles, gnocchi

Risotto mare

Risotto with fish, langoustine, seppia, mussels, tiger shrimp

Risotto caviar e fiori di zucca

Risotto with russian caviar and zucchini flowers

Pastas With Meat

We Use La Pasta Del Vecchio Mulino Di Gragnano

Spaghetti Bolognese "Doc"

Turkey Or Classic "DOC" 3 Meats Bolognese With Spaghetti

"Colonne" Al Limone E Mortadella

Colonne pasta, lemon, sage and milano mortadella

Spaghetti "Carbonara"

imported italian pancetta, egg, black pepper (no cream)

Spaghetti prosciutto e zucca

prosciutto, pumpkin, basil

Vegetarian pastas and risotto

Kale

Fettucine with kale pesto

Pesto genova

“Gemelli” pasta with our fresh special genovese pesto with asparagus

Linguine e carciofi

with artichoke hearts and their leaves

Tortelloni

Mushroom fresh tortelloni, corn, saffran, chanterelles

Il Piccolino Strozzapretti

Spinash and ricotta cheese dumpling, mushroom, sage sauce

Colonne “Finzi-Continis”

Colonne pasta, organic lemon, sage, pomegranate

Risotto “Bassano”

Green asparagus

Risotto “Mikonos”

Black Kalamata olives, garlic, red pepper

Risotto “Amalfi”

Organic lemon, zucchini flowers

Risotto or Fettucine “Alba”

Alba white truffles (seasonal)

Risotto “Bosco”

with golden truffled chanterelles

Risotto “Modena”

Shaved aged parmesan, 20 years modena balsamic vinegar

Steaks Specialties

*Our Meats Are Carefully Selected, Certified No Hormones, Grass Feed Only
We Prepare "Alla Toscana": Salt And Extra Virgin Oil Added When Cooked, Or "Au Poivre"*

Tartare Di Manzo Naturale

Made To Order Natural Beef Tartare Salad And Croutons

32 Oz "Tomahawk"

Special 32oz Colorado Beef, Grass Feed, Dry Aged Bone In Rib Eye

16 Oz "New-York"

Special 32oz Colorado Beef, Grass Feed, Dry Aged Bone In Rib Eye

10 Oz Bistecchina E Patatine

Tender 10 Oz Beef Steak, Gray Natural Sea Salt, Piccolino Salad And Shoe String Fries

16 Oz Piemontese Steak

Special Low Fat Tender 16 Oz Piemont Natural Grass Feed Rib Eye

10 Oz Filetto Di Manzo

Sliced Sauted Toscana Style, Pepper With Green, Black And Pink Pepper

10 Oz Tagliata Do Manzo, Dijon Dressing

Thin Sliced Tender Prime Steak On Light Dijon Sauce, Arugula & Frisee, Truffle Dressing

Chicken

Organic Jidori Farm Chicken: Whole Roasted With Aromatic Herbs

Petto Di Pollo: Organic Chicken Breast

Valdostana: Sauteed With Prosciutto, Mozzarella And Sage

Spicy: Sauteed With Lemon, Lightly Spicy

Funghi: Grilled With Truffled Chanterelles

Milanese: Breaded With Tomato Sauce

Pollo Al Mattone: Organic ½ Chicken "OMERO" (cooked Under A Brick)

Veal

"Stinco": 4 Hours Slowly Braised Whole Veal Shank As An Old Family Recipe

Lombatina Di Vitello: Prime Natural Veal Chop

Salvia: With Sage And White Wine Sauce

Grilled: Thin With Lemon

Milanese: Thin And Breaded With Arugula And Tomato

Scaloppina: Baby Artichokes Or Lemon Sauce And Capers

Lamb

Scottadito: Tuscan Aromatic Herbs Roasted Lamb Chops On Canellini Beans

Other Specialties Choices

Salsicce Della Casa

Artisan Sausages: Duck Or Lamb
Served With Polenta Or Fettucine Or Canellini

“Boudin Noir”

Artisan Blood Sausage With Apple Sauce

Veal Calf Liver

Sliced Or Chopped With Onions And Balsamic

Soft Omelette

Organic Eggs, Mozzarella, Mushrooms, Potato & Salad