

AUGUST 17-30



RESTAURANT WEEK SUMMER LUNCH 2020

\$22^{**}

PRIMI (choice of)

Insalata Cesare

fresh romaine lettuce with our Caesar dressing, shaved parmesan and garlic crostini

Mozzarella Caprese

fresh buffalo mozzarella layered with ripe tomato and fresh basil, drizzled with extra virgin olive oil

Polenta ai Funghi

grilled polenta topped with sautéed shiitake mushrooms and a 4 imported cheese sauce

SECONDI (choice of)

Pappardelle con Ragù d'Agnello

slow-simmered lamb ragù served on a bed of pappardelle pasta

Salmone con Salsa Piccata

pan-roasted salmon filet topped with a Trebbiano white wine, lemon zest & caper sauce, served over wilted spinach with roasted potatoes

Pollo al Milanese

young breast of chicken lightly breaded and fried, topped with a medley of fresh arugula, cherry tomatoes and fresh mozzarella, with a side of Penne Marinara

Risotto alle Cozze

imported Arborio rice sautéed and simmered with shallots, roasted peppers, a touch of tomato and PEI mussels

Bistecca alla Fiorentina

10 oz Black Angus steak rubbed with sage and rosemary, grilled and served with grilled asparagus and roasted potatoes

IL DOLCI (choice of)

Torta di Mandorle

(Taste of Georgetown Winner)

delicate layers of ladyfinger and mascarpone cream topped with toasted almonds & Amaretto cookie crumbs

Cannoli Siciliano

traditional Sicilian cannoli shell filled with a sweetened ricotta creme

PAIRED COCKTAIL

Amalfi Punch - \$13

Limoncello, muddled fresh basil & strawberries, lemon juice and ginger beer

** tax and gratuity not included

www.PiccoloDC.com

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RESTAURANT WEEK SUMMER DINNER 2020

4-COURSE MENU \$55⁺⁺

Thank you for joining us—Mangia!

ANTIPASTO

Bruschetta Romano

grilled Italian bread brushed with garlic aioli, with prosciutto & shaved parmesan, drizzled with EVO and fresh chives

PRIMI (choice of)

Polpo Grigliata

octopus marinated in dark beer & hot pepper, grilled & served over soft polenta with a touch of lemon

Arancini

risotto balls stuffed with meat ragù + fontina cheese, fried and placed on marinara sauce, with a touch of preserved lemon butter

Carpaccio di Manzo

finely sliced beef tenderloin, drizzled with fresh lemon • EVO, capers and shaved parmeggiano

Capesante Scottare

pan-seared sea scallops served on a bed of cauliflower puree, drizzled with truffle oil

Insalata Arugula

fresh baby arugula and sun-dried tomato drizzled with a lemon truffle oil dressing

SECONDI (choice of)

Branzino al Granchio

pan-roasted sea bass filet topped with lump crabmeat, cherry tomatoes and a preserved lemon butter sauce, served over grilled asparagus and grilled polenta

Filetto ai Porcini

filet mignon with a dried porcini mushroom rub, pan-seared to your perfection and served over sautéed spinach and roasted potatoes

Petto di Pollo Incrostato con Pistacche

pistachio-encrusted chicken breast pan-roasted and topped with a touch of cream and crumbled blue cheese sauce, with wilted spinach and Tuscan mashed potatoes

Risotto ai Porcini

imported Arborio rice sautéed and simmered with porcini mushrooms, shallots and parmeggiano reggiano

Ravioli Aragosta

fresh ravioli filled with lobster meat, topped with a lobster bisque sauce and lobster meat

IL DOLCI (choice of)

Il Tiramisu alla Piccolo

our award-winning classic ladyfinger sponge cake soaked in espresso and rum, layered with a mascarpone mousse

Tentazione di Cioccolata

layers of chocolate cake, filled with chocolate hazelnut creams and a hazelnut crunch and a chocolate glaze

WINE PAIRINGS

Masi Bonacosta Valpolicella, Veneto \$60
Bright red with purple tinges. Full bouquet with cherry aromas

Banfi San Angelo Pinot Grigio, Tuscany \$78
A richer-style Pinot Grigio with ripe pear and apple

** + tax and gratuity

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