RISTORANTE PICCOLO
L U N C H

ANTIPASTI

MELANZANE AL FORMAGGIO DI CAPRA 9
grilled eggplant • sun-dried tomato & onion caramelization • goat cheese

CALAMARI FRITTI 13
calamari fried • housemade marinara sauce

MOZZARELLA FRITTI 9
fresh buffalo mozzarella • panko • fried • marinara sauce

PORTOBELLO RIPIENO 12
crabmeat stuffed baby portobello mushrooms • demi-glace

ASPARAGI GRATINATE 8
asparagus tips • parmesan gratiné • oven-roasted peppers

POLENTA AI FUNGHI AI QUATTRO FORMAGGIO 9
grilled polenta • shiitake mushrooms • 4 imported cheeses sauce

MEATBALLS SCARPARIELLO 9
housemade meatballs • marinara sauce • melted provolone cheese

COZZE ALLA PARIGINA 12
PEI mussels • garlic • butter • white wine • fresh basil • garlic crostini

GAMBERONI FRA'DIAVOLO 13
tiger shrimp • plum tomato • basil • spicy chili pepper

ARANCINI CON RAGÙ E FORMAGGIO 9
risotto balls stuffed with meat ragù + fontina cheese
• fried • marinara sauce

PICCOLO ANTIPASTO 14
Italian cured meats (prosciutto • salami • sopressata), • marinated roasted peppers • cannellini beans • olives • Pecorino cheese

CARPACCIO DI SALMONE 14
fresh salmon wafer-thin slices • fresh lemon • EVO • capers

BURRATA AL ALTOPIANO DELLE MURGE 13
imported fresh burrata creamy mozzarella cheese
• fresh basil pesto • sun-dried tomatoes

ZUPPE

PAPPA AL POMODORO 7
Tuscan fresh tomato • garlic • black pepper • diced bread

PASTA E FAGIOLI ALLA VENETO 6
cannellini beans • garlic • vegetables • chicken stock
• tubetti pasta

PIZZA ITALIANO

HAND-ROLLED TRADITONAL DOUGH

PIZZA MARGHERITA AL SICILIANO *10"* 14
San Marzano tomato sauce • fresh mozzarella • provolone
• pecorino Romano cheeses • fresh basil

ADDITIONAL TOPPINGS each +1.50
SALAMI SAUSAGE ROASTED PEPPERS
MUSHROOMS ARTICHOKE HEARTS

PIZZA AL RAGU DI BOLOGNESE *10"* 16
provolone• mozzarella • parmegiano Reggiano
• Bolognese meat sauce

PIZZA POLLO GRIGLIATA CON PESTO *10"* 17
grilled chicken • housemade fresh basil pesto
• sun-dried tomatoes

BRUSCHETTA

GRILLED RUSTIC ITALIAN BREADS

BRUSCHETTA POMODORI 8
marinated tomato • garlic • fresh basil

BRUSCHETTA CAPONATA 9
roasted eggplant • capers • tomato • mint • garlic • pecorino cheese

BRUSCHETTA AL GRANCHIO 12
Chesapeake crabmeat • shallots • cherry tomatoes • fontina cheese

INSALATA

INSALATA MISTA 9
organic field greens • balsamic vinaigrette

INSALATA CESARE 10
crisp romaine lettuce • Caesar dressing • shaved parmesan
• garlic crostini

INSALATA DI FINOCCHIO, MELA E NOCI 11
fresh fennel • fresh apple • walnuts • light lemon dressing

INSALATA AI FRUTTI DI MARE 13
marinated scallops • baby shrimp • calamari • mussels • rockfish
• fresh radicchio • arugula

INSALATA DI POMODORO E BASILICO 9
layered fresh Romano tomatoes • fresh basil • red onions•
housemade gorgonzola cream dressing • balsamic vinegar

INSALATA ARUGULA 10
fresh baby arugula • sun-dried tomato • lemon truffle oil dressing

INSALATA TOSCANO TRITARE 10
chopped romaine • radicchio • endive • tomato • red onion
• avocado • cucumber • chickpeas • light lemon dressing

MOZZARELLA DI CAPRESE 11
fresh buffalo mozzarella • sun-ripened tomato • basil, • EV olive oil

TOP ANY SALAD WITH: Grilled Chicken + 7 | Grilled Shrimp + 9 | Grilled Petite Steak + 9 | Grilled Salmon + 9

TRAMEZZINI

(SANDWICHES)

All sandwiches are served with our truffle fries

THE ITALIAN BURGER 15
¼ lb Angus ground beef • stuffed with fresh mozzarella cheese
• perfectly grilled •

MEATBALL ITALIANO HOAGIE 14
hand-rolled meatballs • marinara sauce • melted buffalo mozzarella

POLLO PARMIGIANO HOAGIE 14
chicken cutlet • marinara sauce • melted mozzarella + parmesan cheeses

ITALIAN SALUME HOAGIE 14
prosciutto di Parma • salami • peperoni • provolone,
• spicy garlic aioli spread • lettuce • tomato

GRILLED PORTOBELLO 13
grilled portobello mushroom • roasted peppers
• fresh basil pesto • melted fontina cheese • truffle oil

** for parties of 6 or more, a gratuity of 20% will be added to the total check*

RISTORANTE PICCOLO
L U N C H

PASTA

Gluten-Free pasta is available upon request with any of these sauces

SPAGHETTI PUTANESCA 16
spaghetti • calamata olives • anchovy • garlic • capers
• light marinara sauce

RIGATONI GORGONZOLA 16
rigatoni pasta • gorgonzola cream • chopped pistacchio

BUCATINI BOLOGNESE 16
bucatini pasta • a beef, veal + pork, wine, tomato ragù

SPAGHETTI AL PAISANO 15
fresh Italian sausage grilled • spaghetti tossed• sautéed onions
• garlic • bell peppers • marinara sauce

CAPELLINI POMODORO 15
angelhair pasta • a tomato and fresh basil sauce

RISOTTO AI PORCINI 17
risotto • porcini mushrooms • parmeggiano reggiano
+ PAN-SEARED SCALLOPS + 8

Fresh Hand-Rolled

AGNOLOTTI AI PORCINI **Taste of Georgetown award-winner!* 19
fresh ravioli filled with porcini mushrooms • a fresh sage + butter sauce
• drizzled with black truffle oil

GNOCCHI SPAMPINATO 17
hand-rolled potato dumplings • a fresh basil pesto tomato sauce
• parmegiano reggiano cheese

RAVIOLI ARAGOSTA 22
fresh ravioli filled with lobster meat • a lobster bisque sauce
• chunks of lobster meat

RAVIOLI VERDE 18
spinach ravioli filled with ricotta + parmesan cheeses
• a light creamy tomato sauce

TORTELLINI CARBONARA 17
fresh tri-color tortellini • sautéed garlic • pancetta bacon
• white wine • light cream carbonara sauce

CLASSICI ITALIANI

SPAGHETTI CON POLPETTONE 15
housemade meatballs simmered in tomato gravy, tossed with spaghetti

LASAGNA AL VERDURA 17
lasagna sheets • vegetables • spinach • ricotta • mozzarella cheeses
• creamy tomato sauce • fontina cheese

LASAGNA WITH OUR **BOLOGNESE SAUCE** 18

MANICOTTI 18
hand-rolled manicotti pasta stuffed • ricotta + parmesan cheese
• mini-meatballs • light béchamel tomato sauce • fontina cheese

SCALOPPINE DI VITELLO AL MARSALA 25
milk-fed veal scaloppine • forest mushrooms • Marsala wine sauce
• Pasta Aglio Olio

SCALOPPINE DI POLLO AL MARSALA 20
breast of chicken • forest mushrooms • Marsala wine sauce
• Pasta Aglio Olio

VITELLO PARMIGIANO 23
veal scaloppine breaded + fried • marinara • buffalo mozzarella
• parmesan cheeses • Pasta Marinara

MELANZANE PARMIGIANO 17
Italian eggplant lightly breaded + fried • marinara • buffalo mozzarella
• parmesan cheeses • Pasta Marinara

POLLO PARMIGIANO 17
young chicken breast breaded + fried • marinara • buffalo mozzarella
• parmesan cheeses • Pasta Marinara

POLLO AL MILANESE 18
young breast of chicken lightly breaded + fried • fresh arugula
• cherry tomatoes • fresh mozzarella • side of Penne Marinara

MAIN PLATES

BISTECCA AL TARTUFO 27
8 oz Black Angus NY strip steak perfectly grilled • truffle butter
• sautéed spinach • roasted potatoes

VITELLO PICCATA 25
milk-fed veal scaloppine • garlic • lemon caper sauce
• sautéed spinach • Pasta Aglio Olio

PETTO DI POLLO INCROSTATO CON PISTACCHE 23
pistachio-encrusted chicken breast • pan-roasted • mushrooms
• crumbled blue cheese • spinach • Tuscan mashed potatoes

CIOPPINO TUTTO MARE 26
Sicilian seafood stew of scallops • shrimp • calamari • mussels
• littleneck clams • garlic • saffron • wine • onion • garlic crostini

SPAGHETTI AI FRUTTI DI MARE AL CARTOCCIO 26
jumbo shrimp • scallops • clams • mussels • garlic • basil • spaghetti
• spicy tomato sauce, • baked in a parchment pocket

FETTUCCINE OCEANO 27
pan-roasted lobster meat • shrimp • scallops • lemon cream sauce
• fettuccine

LINGUINE ALLE VONGOLE 23
fresh littleneck clams • garlic • Italian herbs • fresh clam juice
• linguine pasta • your choice **Spicy Red** or **White Wine** sauce

RISOTTO AI FRUTTI DI MARE 26
risotto • shrimp • mussels • sea scallops • baby clams
• fish broth • saffron • touch of tomato sauce

SIMPLY GRILLED FISH

served with roasted potatoes and sautéed spinach

ATLANTIC SALMON 23
ROCKFISH 25
TUNA 23
SOLE 19

choice of sauce :
SICILIANO (calamata olives, tomato, capers, garlic) + 0
CAPER LEMON ZEST BUTTER + 0
FRA'DIAVOLO (spicy tomato + red pepper) + 0
CRABMEAT + GREMOLATA (parsley, garlic, butter + lemon) + 5

Consumption of raw or undercooked foods of animal origin such as beef, eggs and fish may result in an increased risk of foodborne illness.
Please alert your server if you have any food allergies or dietary restrictions.

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