

**AUGUST 9-15**



## RESTAURANT WEEK SUMMER LUNCH 2021

**\$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 sauteed 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 sauteed 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 cream

#### **PAIRED COCKTAIL**

#### **Amalfi Punch - \$14**

Limuncello, muddled fresh basil & strawberries, lemon juice and ginger



\*\* tax and gratuity not included

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