



RESTAURANT WEEK WINTER DINNER 2020

\$35⁺⁺

PRIMI (choice of)

Zuppe di Funghi

cream of simmered fresh forest mushroom soup

Mozzarella di Caprese

layered salad of fresh buffalo mozzarella, sun-ripened tomato and fresh basil, drizzled with EV olive oil

Octopus Grigliata

octopus marinated in dark beer and hot pepper, grilled to perfection and served over soft polenta

Bruschetta di Ceci e Salsiccia

grilled rustic Italian bread topped with simmered chickpeas and homemade Italian sausage in a tomato sauce with oregano and sage

SECONDI (choice of)

Osso Bucco al Milanese

cross-cut veal shank slow-braised with vegetables, white wine and broth, served on a Milanese bed of saffron and parmesan risotto

Linguine Sepia ai Frutti di Mare

hand-rolled black ink squid linguine tossed with sautéed jumbo shrimp and scallops in a spicy marinara sauce and fresh basil

Merlozza Incrostata

fresh black cod marinated and encrusted with fresh herbs, panko and lemon zest, oven-roasted and topped with a lemon grappa sauce served over sautéed spinach and oven-roasted potatoes

Pappardelle d'Agnello

a slow-cooked lamb ragù tossed with pappardelle pasta

Risotto ai Porcini con Capesante

imported Arborio rice sautéed and simmered with porcini mushrooms, sprinkled with parmeggiano Reggiano cheese and topped with pan-seared scallops

Agnolotti ai Porcini

Taste of Georgetown award-winner!

fresh hand-rolled ravioli filled with porcini mushrooms with a fresh sage and butter sauce, drizzled with black truffle oil

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

Cannoli Siciliano

traditional Sicilian cannoli shell filled with a sweetened ricotta crème



⁺⁺ tax and gratuity not included

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