



# RISTORANTE PICCOLO

## New Year's Eve Menu

COMPLIMENTARY  
GLASS OF PROSECCO  
INCLUDED



### PRIMI *(choice of)*

#### Octopus Grigliata

octopus marinated in olive oil, garlic and rosemary, grilled and brushed with a balsamic glaze

#### Bruschetta con Prosciutto e Formaggio

grilled rustic Italian bread topped w/ a garlic aioli, aged prosciutto di Parma & shaved pecorino cheese, drizzled with truff le oil

### SECONDI *(choice of)*

#### Crema di Funghi

a delicious cream soup of forest mushrooms simmered with shallots and cream

#### Burrata al Altopiano delle Murge

imported fresh burrata creamy mozzarella cheese, sprinkled with extra virgin olive oil, a fresh basil pesto and sun-dried tomatoes

#### Insalata Rucola

fresh arugula tossed with sun-dried tomato and a lemon truff le oil dressing, sprinkled with pecorino cheese

#### Carpaccio di Salmone

razor-thin slices of Atlantic smoked salmon drizzled with extra virgin olive oil, fresh lemon, capers and red onion, served with a deviled egg and mesclun lettuce

### TERZO *(choice of)*

#### Filetto di Manzo con Salsa di Funghi Porcini

filet mignon perfectly grilled and topped with prosciutto di Parma and a béchamel fontina sauce, served over potato soufflé and sautéed spinach

#### Risotto con Pezzi di Aragosta

special imported Arborio rice sautéed and simmered with shallots and saffron, topped with lobster meat in a light cream basil sauce and sprinkled with Parmegiano Reggiano cheese

#### Spigola Gratinato

fresh sea bass filet rubbed with herbs, lemon zest and panko, pan-seared and topped with a special vino blanco citrus sauce, served over sautéed baby spinach and a risotto cake

#### Linguine ai Frutti di Mare

jumbo shrimp, mussels and scallops pan-seared with young garlic and basil in a spicy housemade marinara sauce, tossed with linguine pasta

#### Petto di Pollo Incrostato con Pistache

pistachio-encrusted chicken breast pan-roasted and topped with a demi-glace and crumbled blue cheese, served with spinach and Tuscan mashed potatoes

#### Agnolotti ai Granchio

hand-rolled ravioli stuffed with crabmeat and mascarpone cheese, drizzled with a fresh corn and saffron cream sauce and chives

### IL DOLCI *(choice of)*

#### Torta di Limoncello

limoncello cake layered with white chocolate mousse

#### Il Tiramisu alla Piccolo

ladyfinger sponge cake soaked in espresso, amaretto and rum, layered with a mascarpone mousse

#### Tentazione di Cioccolata

layers of chocolate cake filled with chocolate & hazelnut creams & hazelnut crunch, covered with chocolate glaze

#### Cheesecake Monterosa

mascarpone and ricotta cheese, a layer of sponge cake, topped with wild strawberries

**\$90pp**, plus tax & gratuity

**VEGETARIAN NYE MENU AVAILABLE UPON REQUEST**

