



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

