

JAN 25 - FEB 7



## RESTAURANT WEEK WINTER LUNCH 2021

\$22

### PRIMI (choice of)

#### Insalata Cesare

fresh romaine lettuce with our Caesar dressing, shaved pamesan and garlic crostini

#### Mozzarella Fritti

fresh buffalo mozzarella lightly panko-breaded and fried, served with our marinara sauce

#### Pasta Fagioli alla Veneto

soup of cannellini beans simmered in chicken stock with garlic, vegetables and tubetti pasta

### SECONDI (choice of)

#### Spaghetti con Gamberoni Stufato

fresh jumbo shrimp pan-seared with garlic and fresh basil in a special tomato sauce, served over spaghetti pasta

#### Ravioli di Costolette Brasato

fresh hand-rolled ravioli stuffed with braised short ribs, shallots, demi-glaze and a touch of cream, sprinkled with shaved pamesan

#### Scaloppine di Pollo al Firenze

young breast of chicken pan-seared and topped with a crabmeat, shallots and brandy cream sauce, served with a side of sautéed spinach and Pasta Aglio Olio

#### Salmone Grigliata al' Piccata

fresh filet of salmon grilled and drizzled with a lemon caper sauce, served over oven-roasted potatoes and spinach

### 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

#### Torta di Limoncello

Limoncello-soaked sponge cake layered with lemon mascarpone cream and raspberry marmalade

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## RESTAURANT WEEK WINTER DINNER 2021

\$55

### 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 pamesan 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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