

JANUARY 18-31



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

Salmon 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 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

www.PiccoloDC.com

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