JANUARY 18-31







RESTAURANT WEEK WINTER LUNCH 2021

\$22

PRIMI (choice of)

Insalata Cesare fresh romaine lettuce with our Caesar dressing, shaved parmesan 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 parmesan

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)

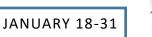
Torta di Mandorle (Taste of Georgetown Winner) delicate layers of ladyfinger and mascarpone cream topped with toasted almonds & Amaretto cookie crumbs

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 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





