

Piccolino

• RISTORANTE •

OYSTERS

Fine de Claire N°2	uah
	114
Perle Blanche N°2	175

MOZZARELLA BAR

Try our fresh mozzarella, which we buy from the best manufacturers in Italy.

Add antipasti to your taste

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Mozzarella from cow`s milk	175
Mozzarella di Buffala	189
Mozzarella Burrata	189
Mozzarella Stracciatella	189
Homemade pesto sauce	79
Baked sweet pepper	85
Cherry tomatoes with fresh arugula	124
Degustation set for four persons	525
(mozzarella Burrata, mozzarella di Buffala, mozzarella from cow`s milk, olives, baked peppers, homemade pesto sauce, tomato pesto sauce, cherry tomatoes, arugula)	

WITH WINE

 Ligurian olives with dried tomatoes	128
 Artichokes Roman style	312
Deep fried artichoke	359
Meat platter	324
(coppa, bresaola, prosciutto montevecchio, salami spianata romano, spicy salami ventricina)	
Cheese platter	415
(taleggio, pecorino toscana, fior di alpi, al barolo, moliterno truffle, mostarda)	
Antipasti mix for two	425
(taleggio, prosciutto, Ligurian olives, sun-dried tomatoes, thin croutons ciabatta with ricotta pasta and tuna, cherry tomatoes, truffle honey)	

APPETIZER

Bruschetta with roastbeef	136
 Bruschetta with tomatoes and avocado	145
Bruschetta with baked pepper and goat cheese	145
Bruschetta with mozzarella stracciatella and anchovies	299
Asparagus with tonnato sauce and poached eggs	284
Vitello Tonnato	265

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CARPACCIO AND TARTARS

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Smoked duck carpaccio with honey - mustard sauce	255
Carpaccio of artichokes with fresh arugula and parmesan	310
Label Rouge scottish salmon carpaccio	375
Veal carpaccio with tomatoes, arugula and black truffle	360
Octopus carpaccio with lemon salt	445
Veal tartar	245
American beef tartar	465
Trio of fish tartare with gremolata and toasted chiabatta (dorado, Label Rouge scottish salmon, tuna)	595

SALADS

Salad with goat cheese and three kinds of tomatoes	236
Warm salad with veal and vegetables	289
Mix salad with fresh artichoke and parmesan	355
Salad with quinoa, avocado and shrimp	355
Salad with octopus and hot potatoes	435

SOUPS

Chicken broth with chicken tortellini and truffle aroma	118
Fish broth with dorado, vegetables and garlic croutons	179
 Soup with morels and porcini mushrooms	280
Soup - espuma with seafood	567



HOMEMADE PASTA

We have gluten-free pasta in our menu. It can be made with any sauce up on your choice.

Vegetable lasagna	187
Spaghetti alla carbonara	194
Ravioli with rabbit	197
Cannelloni with veal cheeks	235
Black ravioli with shrimps and salmon	272
Fettuccine with porcini mushrooms and black truffle	330
Black linguine with baby squid and bottarga	375
Spaghetti with clams and bottarga	425
Pasta "Piccolino", cooked in a head of cheese	425
Lasagna with lamb and black truffle	435
Spaghetti with seafood	460
Spaghetti with lobster	850

We always have fresh black truffle. You can also order it, ask the waiter for information.

Black Truffle	120
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RISOTTO

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Four cheeses risotto	219
Risotto with porcini mushrooms	278
Risotto with cuttlefish ink and shrimps	315

MEAT

Sicilian style quails	290
Veal steak-tagliata with mashed potatoes and black truffle	480
Leg of lamb stewed in wine with polenta	520
Filet mignon with wine sauce	990

FISH AND SEAFOOD

Dorado fillet with artichokes	412
Scottish salmon Label Rouge with fennel and lemon sauce	472
Grilled octopus with potatoes	635
Seafood sauté	650
Plateau of seafood	2020
(octopus, tiger prawns, scallops, baby squid, baked oysters with bechamel sauce and parmesan cheese)	

GARNISH

Baked potatoes with Tuscan herbs	97
 Grilled vegetables	157
Stewed spinach with garlic	225
Stewed asparagus	312

BAKING

Breadsticks	39
 Selection of gluten free breadsticks	99
Bread basket	62
 The gluten free bread	75

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DESSERTS

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Chocolate candy with semifreddo	12
Homemade ice-cream	
- vanilla, chocolate	59
Homemade sorbets	
- lemon, raspberry	59
- passion fruit	89
Curd fritters with homemade vanilla sauce	139
 Panna cotta	134
Homemade tiramisu	139
Apple-pear pie	165
Chocolate-almond fondant	168
Salted caramel	195
Tasting of desserts	275
(cannoli with lemon cream, homemade sorbets (passion fruit, raspberry), panna cotta, salted caramel)	

CHEESE COLLECTION

Chevrette	78
Cheese from goat's milk with a mild taste	
Casatica di Bufala	87
Cheese from milk of a black buffalo. Remotely similar to Brie, a strong crust shrouded with white noble mold	
Pecorino al tartufo	95
Classic hard cheese made of sheep's milk, slightly salted with the addition of black truffles	
Beppino Ocelli Orzo Whisky	198
Unique cheese from goat and cow's milk, with a complex aroma and taste of malted barley and caramel	
Beppino Ocelli Castagno	238
Hard cheese made of cow and goat milk. Chestnut leaves enrich the cheese with a noticeable and exceptional taste	
Mostarda	65
Fruit sauce, pickled in mustard	

Dear Guest, if You are allergic to any of these products – please, inform our waiters!
