

# Piccolino

• RISTORANTE •

## OYSTERS

<b>Fine de Claire N°2</b>	<b>uah</b>
<b>Perle Blanche N°2</b>	<b>114</b>
	<b>175</b>

## MOZZARELLA BAR

*Try our fresh mozzarella, which we buy from the best manufacturers in Italy.  
Add antipasti to your taste*

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

## WITH WINE

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

## APPETIZER

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

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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	380
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

Warm salad with veal and vegetables	289
Salad with goat cheese and three kinds of tomatoes	236
Salad of broccoli and cauliflower	195
Mix salad with fresh artichoke and parmesan	355
Salad with quinoa, avocado and shrimp	355
Salad with octopus and hot potatoes	435

## SOUPS

 Soup with morels and porcini mushrooms	280
Chicken broth with chicken tortellini and truffle aroma	128
Fish broth with dorado, vegetables and garlic croutons	179
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.*

Pasta "Piccolino", cooked in a head of cheese	425
Black linguine with baby squid and bottarga	375
Fettuccine with porcini mushrooms and black truffle	360
Vegetable lasagna	212
Lasagne bolognese	237
Ravioli with rabbit	197
Spaghetti with seafood	460
Cannelloni with veal cheeks	235
Spaghetti with lobster	850
Black ravioli with shrimps and salmon	272
Spaghetti alla carbonara	194
Spaghetti with three kinds of tomatoes	185
Spaghetti with black caviar	735
Spaghetti with clams and bottarga	425
Lasagna with lamb and black truffle	435

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

<b>Black Truffle</b>	<b>180</b>
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## RISOTTO

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<b>Four cheeses risotto</b>	<b>219</b>
<b>Risotto with porcini mushrooms</b>	<b>278</b>
<b>Risotto with cuttlefish ink and shrimps</b>	<b>315</b>

## MEAT

<b>Sicilian style quails</b>	<b>290</b>
<b>Veal cheeks with tomino cheese and pear puree</b>	<b>540</b>
<b>Veal steak-tagliata with mashed potatoes and black truffle</b>	<b>495</b>
<b>Leg of lamb stewed in wine with polenta</b>	<b>520</b>
<b>Filet mignon with wine sauce</b>	<b>990</b>

## FISH AND SEAFOOD

<b>Dorado fillet with artichokes</b>	<b>412</b>
<b>Black cod with asparagus</b>	<b>845</b>
<b>Scottish salmon Label Rouge with fennel and lemon sauce</b>	<b>472</b>
<b>Grilled octopus with potatoes</b>	<b>635</b>
<b>Seafood sauté</b>	<b>650</b>
<b>Plateau of seafood</b>	<b>2020</b>
(octopus, tiger prawns, scallops, baby squid, baked oysters with bechamel sauce and parmesan cheese)	
<b>Flounder turbot</b>	<b>192</b>
*the output of the dish 1kg-1,5 kg, the cost is indicated for 100 grams *dish is recommended for the company	

## GARNISH

<b>Baked potatoes with Tuscan herbs</b>	<b>97</b>
 <b>Grilled vegetables</b>	<b>157</b>
<b>Stewed spinach with garlic</b>	<b>225</b>
<b>Stewed asparagus</b>	<b>312</b>

## BAKING

<b>Breadsticks</b>	<b>39</b>
 <b>Selection of gluten free breadsticks</b>	<b>99</b>
<b>Bread basket</b>	<b>62</b>
 <b>The gluten free bread</b>	<b>75</b>

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## DESSERTS



<b>Panna cotta</b>	<b>145</b>
<b>Homemade tiramisu</b>	<b>139</b>
<b>Salted caramel</b>	<b>199</b>
<b>Apple-pear pie</b>	<b>185</b>
<b>Chocolate-almond fondant</b>	<b>192</b>
<b>Tasting of desserts</b> (cannoli with lemon cream, homemade sorbets (passion fruit, raspberry), panna cotta, salted caramel)	<b>295</b>
<b>Curd fritters with homemade vanilla sauce</b>	<b>139</b>
<b>Homemade ice-cream</b>	
- vanilla, chocolate	<b>59</b>
<b>Homemade sorbets</b>	
- lemon, raspberry	<b>59</b>
- passion fruit	<b>89</b>

## CHEESE COLLECTION

<b>Don Olivio</b>	<b>195</b>
Hard cheese from sheep's milk, additionally seasoned in olive oil and ground olives. Has a rich taste, slightly spicy in the aftertaste	
<b>Juniper Formagio Di Capra</b>	<b>145</b>
The product made from goat's milk, has a soft structure, smooth at the cut. The skin of the cheese head is generously covered with juniper and red pepper. Accordingly, this work will be more understandable to fans of the relatively sharp, piquant cheeses	
<b>Gorgonzola from sheep's milk</b>	<b>180</b>
Blue cheese, thick enough, crumbly. In taste there is a slight animal tone, which does not prevent this product from being clear to all	
<b>Beppino Ocelli Orzo Whisky</b>	<b>198</b>
Unique cheese from goat and cow's milk, with a complex aroma and taste of malted barley and caramel	
<b>Beppino Ocelli Castagno</b>	<b>238</b>
Hard cheese made of cow and goat milk. Chestnut leaves enrich the cheese with a noticeable and exceptional taste	
<b>Mostarda</b>	<b>65</b>
Fruit sauce, pickled in mustard	

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

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