

Piccolino

• RISTORANTE •

OYSTERS

	pcs	uah
Fine de Claire №2	1	114

Oyster of the week, check with the waiter



MOZZARELLA BAR

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


Add antipasti to your taste

	gr	uah
Mozzarella di Buffala	100	189
Mozzarella Burrata	125	189
Mozzarella Stracciatella	100	189
Homemade pesto sauce	25	79
Baked sweet pepper	75	85
Cherry tomatoes with fresh arugula	115	124
Degustation set for four persons (mozzarella Burrata, mozzarella di Buffala, olives, baked peppers, homemade pesto sauce, tomato pesto sauce, cherry tomatoes, arugula)	225/100/50	550

WITH WINE

 Ligurian olives with dried tomatoes	130	128
 Artichokes Roman style	80	312
Deep fried artichoke	100/30	359
Meat platter (coppa, bresaola, prosciutto montevecchio, salami spianata romano, spicy salami ventricina)	150	324
Cheese platter (taleggio, pecorino toscana, fior di alpi, al barolo, moliterno al tartufo, mostarda)	165/30	415
Antipasti mix for two (taleggio, prosciutto, Ligurian olives, sun-dried tomatoes, thin croutons ciabatta with ricotta pasta and tuna, cherry tomatoes, truffle honey)	310/30	425

APPETIZER

Bruschetta with roastbeef	110	136
 Bruschetta with tomatoes and avocado	150	145
Bruschetta with baked pepper and goat cheese	145	145
Vitello Tonnato	135	265

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CARPACCIO AND TARTARS

	gr	uah
Carpaccio of artichokes with fresh arugula and parmesan	110/30	310
Label Rouge scottish salmon carpaccio	110/30	375
Veal carpaccio with tomatoes, arugula and black truffle	110/60	380
Veal tartar	150/15	245
Trio of fish tartare with gremolata and toasted chiabatta (dorado, Label Rouge scottish salmon, tuna)	210/60	595

SALADS

Warm salad with veal and vegetables	210	289
Salad with goat cheese and three kinds of tomatoes	195	236
Salad of broccoli and cauliflower	160	195
Mix salad with fresh artichoke and parmesan	170	355
Salad with quinoa, avocado and shrimp	170	355
Salad with octopus and hot potatoes	210	435

SOUPS

Minestrone	280	175
 Soup with morels and porcini mushrooms	270	280
Chicken broth with chicken tortellini and truffle aroma	250	128
Fish broth with dorado, vegetables and garlic croutons	300	179

HOMEMADE PASTA

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



Vegetable lasagna	300	212
Black ravioli with shrimps and salmon	160	272
Pasta "Piccolino", cooked in a head of cheese	550	425
Black linguine with baby squid and bottarga	260	375
Fettuccine with porcini mushrooms and black truffle	280	360
Ravioli with rabbit	160	197
Spaghetti with seafood	350	460
Cannelloni with veal cheeks	175/25	235
Spaghetti with lobster	340	850
Spaghetti alla carbonara	250	194
Spaghetti with clams and bottarga	320	425
Lasagna with lamb and black truffle	250	435

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

Black Truffle	3	149
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RISOTTO

	gr	uah
Four cheeses risotto	250	219
Risotto with porcini mushrooms	270	278
Risotto with cuttlefish ink and shrimps	300	315

MEAT

Sicilian style quails	225	290
Veal steak-tagliata with mashed potatoes and black truffle	120/150	495
Leg of lamb stewed in wine with polenta	350/150	520

FISH AND SEAFOOD

Dorado fillet with artichokes	120/60	412
Scottish salmon Label Rouge with fennel and lemon sauce	120/80	472
Grilled octopus with potatoes	110/120/20	635
Seafood sauté	250/30	650
Plateau of seafood (octopus, tiger prawns, scallops, baby squid, baked oysters with bechamel sauce and parmesan cheese)	500	2020
Wild sea bass* *the output of the dish 1kg-1,5 kg, the cost is indicated for 100 grams *dish is recommended for the company	100	219

GARNISH

Baked potatoes with Tuscan herbs	150	97
 Grilled vegetables	150	157
Stewed spinach with garlic	120	225
Stewed asparagus	100	312

BAKING

Breadsticks	100	39
 Selection of gluten free breadsticks	90	99
Bread basket	80/20	62
 The gluten free bread	50	75

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Panna cotta	120/20	155
Homemade tiramisu	150	139
Salted caramel	110/50	199
Semifredo with mix nutes	80	125
Chocolate-almond fondant	100/50	192
Millefeuille with berries	130	238
Tasting of desserts (cannoli with lemon cream, homemade sorbets (passion fruit, raspberry), panna cotta, salted caramel)	250	295
Curd fritters with homemade vanilla sauce	120/30	139
Homemade ice-cream		
- vanilla, chocolate	50	59
Homemade sorbets		
- lemon, raspberry	50	59
- passion fruit	50	89

CHEESE COLLECTION

Don Olivio	50	195
Hard cheese from sheep's milk, additionally seasoned in olive oil and ground olives. Has a rich taste, slightly spicy in the aftertaste		
Juniper Formagio Di Capra	50	145
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		
Gorgonzola from sheep's milk	50	180
Blue cheese, thick enough, crumbly. In taste there is a slight animal tone, which does not prevent this product from being clear to all		
Beppino Ocelli Orzo Whisky	50	198
Unique cheese from goat and cow's milk, with a complex aroma and taste of malted barley and caramel		
Beppino Ocelli Castagno	50	238
Hard cheese made of cow and goat milk. Chestnut leaves enrich the cheese with a noticeable and exceptional taste		
Mostarda	50	65
Fruit sauce, pickled in mustard		

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