

Piccolino

• RISTORANTE •

MENU

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 di Buffala / Burrata / Stracciatella	125	236
- Homemade pesto sauce	25	82
- Baked sweet pepper	75	87
- Cherry tomatoes with fresh arugula	100	124
Degustation mozzarella (mozzarella Burrata, mozzarella di Buffala, olives, baked peppers, homemade pesto sauce, tomato pesto sauce, cherry tomatoes, arugula)	225/100/50	575

APPETIZER

NEW Baked cheese with berries	190	275
Zucchini flowers with ricotta cheese and bacon in tomato sauce	100	325
Ricotta Stuffed Zucchini Flowers	115	275
Frigitello pepper with homemade ricotta and anchovies	180	195
Carrot hummus with strachatella and tomato tartare	220	324
Bruschetta with tomatoes and avocado	150	152
Bruschetta with baked pepper and goat cheese	140	165
Bruschetta with crab meat	160	435
Bruschetta with chicken pate, pear and black truffle	100	198
Vitello Tonnato	130	265
Artichokes Roman style	80	365
Deep fried artichoke	100/30	465

WITH WINE

Ligurian olives with dried tomatoes	100	128
Meat platter (coppa, bresaola, prosciutto montevecchio, salami milano, spicy salami ventricina)	125	324
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

CARPACCIO

NEW Zucchini Carpaccio with Homemade Ricotta	180	165
Veal carpaccio with black truffle	170	380
Duck carpaccio	125	235
Carpaccio of artichokes with fresh arugula and parmesan	110/30	380
Label Rouge scottish salmon carpaccio	170	375

SALADS

Warm salad with veal and vegetables	210	297
Salad of broccoli and cauliflower	160	195
Mix salad with fresh artichoke and parmesan	170	375
Salad with quinoa, avocado and shrimp	170	355

SOUPS

Chicken broth with chicken tortellini and truffle aroma	250	137
Yellow tomato gazpacho with crab	250	415
Fish broth with dorado, vegetables and garlic croutons	300	189

RISOTTO

NEW Lemon risotto with zucchini flowers	220	265
Risotto with figs	350	355
Risotto with porcini mushrooms	270	292
Risotto with baked eggplant, tomato and goat cheese	310	234

You could order all dishes ready-made or raw and cook yourself according to our Chef's recommendations.

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

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HOMEMADE PASTA

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

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Pasta 'Piccolino' cooked in a head of cheese	550	425
NEW Fetuccini in a cheese head with zucchini flowers	580	550
NEW Papardelle with salmon and black truffle	330	425
Lasagna with zucchini flowers and mozzarella	220	362
Agnolotti with lamb stew	210	280
Spaghetti alla carbonara	300	247
Black linguine with baby squid and bottarga	260	375
Spaghetti with seafood	460	525
Ravioli with rabbit	175	225
Ravioli with veal cheeks	180	235
Black Truffle	3	179

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

MEAT

Quail with celery puree	230/80	345
Beef cheek with broccoli and black truffle	215	425
Veal tenderloin with foie gras and wine sauce	175/25	595
A rack of New Zealand lamb	380/100	1650

FISH AND SEAFOOD

NEW Shrimps in Aglio Olio sauce	270/30	430
NEW Halibut fillet on a green pillow and tomato tar tar	125/150	485
Dorado fillet with artichoke	120/60	435
Scallop with potato cream and black truffle	170	585
Scottish salmon Label Rouge with rice Venero	125/145	496
Octopus with new potatoes	250	825
Seafood saute in tomato sauce	320	650

VEGETABLES

Stewed asparagus	100	317
Grilled vegetables	190	157
Baked potatoes with Tuscan herbs	150	97

BAKING

Bread basket	170	62
Breadsticks / Selection of gluten free breadsticks	100/90	39/99
The gluten free bread	50	75

DESSERTS

Homemade tiramisu	150	156
Meringue with berries and yogurt ice cream	155	165
Panna cotta	190	175
Salted caramel	110/50	199
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	270/25	182
Affogato	100	78

HOMEMADE ICE-CREAM

Vanilla	50	65
Chocolate Ice Cream	50	65
Homemade sorbets lemon, raspberry / passion fruit	50	79

CHEESE COLLECTION

Formaggio Pepe Cheese from cow's milk. Ripens with black pepper inside, after a while it is covered with black pepper and the cheese ripens in this shell	50	156
Beppino Ocelli Orzo Whisky Unique cheese from goat and cow's milk, with a complex aroma and taste of malted barley and caramel	50	198
Cheese platter (taleggio, pecorino toscana, fior di alpi, al barolo, moliterno al tartufo, mostarda)	150/50	415
Mostarda Fruit sauce, pickled in mustard	50	65

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BAR MENU

COCKTAILS

APERITIFS

	ml	uah
Aperol spritz	150	225
NEW Aranchata spritz	220	365
NEW Barberry Fiz	200	365
NEW Mango spritz	160	365
Martini Fiero&Tonic	150	150
Bacca Italiana	200	265
Cynar tonic	160	120
Negroni sbagliato	120	175
GG le grand fizz	150	187
Passionfruit Martini	190	210
Amore Amaro	100	230
Solerno Spritz	185	235

DIGESTIVES

NEW Vesper	75/15	265
NEW Gimlet	70	165
Tanqueray&Tonic	250	225
Sgroppino	100	145
Espresso martini	90	170

TINCTURES

Homemade limoncello	50	67
Homemade cream-limoncello	50	67
Martini Extra Dry	50	67
Martini Riserva Speciale Ambrato	50	85
Martini Riserva Speciale Rubino	50	85
Campari	50	96
Amaro al Tartufo	50	199
Averna	50	110
Cynar	50	120
Cynar High Proof	50	165
Amaro Braulio	50	143
Amaro Montenegro	50	121
Amaro di Angostura	50	125
Vecchio Amaro del Capo	50	125
Jagermeister	50	125
Branca-menta	50	155
Fernet-branca	50	155
Amaro Nonino	50	195
Mirtill Bepi Tosolini	50	210

VODKA

Absolut	50	96
Staritsky & Levitsky	50	125
Grey Goose	50	155

SCOTCH WHISKY

Ardbeg10 Y.O.	50	346
Glenfiddich 12 Y.O.	50	289
Glenfiddich IPA Experiment	50	440
Glenmorangie The Original 10 YO	50	345
Laphroaig 10 YO	50	386
Belvenie 12 YO Doublewood	50	395
Macallan 12 YO	50	456

IRISH WHISKEY

Jameson Crested	50	190
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AMERICAN WHISKEY

Bulleit Bourbon	50	175
Bulleit Ray	50	240

COGNAC

Hennessy Very Special	50	247
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RUM

Bacardi Carta Oro	50	120
Oakheart Original	50	135
Pirat X.O.	50	250
Zacapa 23	50	412

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GIN		
Tanqueray Dry Gin	50	140
Bombay Sapphire	50	145
Hendricks	50	195
Oxley London Dry	50	309
TEQUILA		
Don Julio Reposato	50	365
Don Julio Blanco	50	370
Patron Reposado	50	375
Patron Anejo	50	380
GRAPPA		
Cristallo Libarna	50	105
Poli "Sarpa ORO" Merlot/Cabernet	50	195
Poli "Po' di Poli" Moscato "Morbida"	50	220
Sant'Antone Berta	50	265
Unica Berta	50	295
Bepi Tosolini Most AcquaeVite Piccolit	50	320
Giusto di Notri Berta	50	399
Acquae Vitae Berta	50	430
Poli "Amorosa di Dicembre"	50	467
Casalotto Riserva Berta 1986	50	850
Bric Del Gaian Berta 2010	50	890
LIQUEURS		
Plaisir Noir Choco	50	95
Frangelico	50	105
Cointreau	50	125
Kahlua	50	130
Baileys The Original	50	135
Strega Alberti	50	145
Solerno	50	230
Chartreuse	50	275
BEER IN BOTTLES		
Corona Extra	355	99
WATER		
Acqua Panna	500/750	125/155
S.Pellegrino	500/750	125/155
Borjomi sparkling	330	86
Homemade lemonade	500/1000	115/220
FRESH JUICES		
Carrot/ Apple/ Orange/ Graipfruit/ Celery	190	96
Pineapple	190	120
Juice RICH in assortment	190	196
	200	69
SOFT DRINKS		
Coca-cola/ Coca-cola Zero/ Sprite/ Fanta/ Schweppes Tonic in assortment	250	48
Schweppes Fentimans	200	115
COFFE ILLY		
Ristretto / Espresso	15/50/30	63
Americano	60	63
Cappuccino / Latte	150/200	78
Doppio / Raf	60/200	78
Frappe	100	78
Flat white *Milk on your choice	210	78
TEA		
Homemade tea in assortment		
Cowberry with cranberries / Ginger with mint and lime / Sea buckthorn with mint	600	135
Ronnefeldt Green tea Jasmine Pearls / Greenleaf	300	107
Ronnefeldt Black tea English breakfast / Splendid Earl Grey	300	107
Herbal Chamomile with linden / Wellness cup / Lemongrass	300	107
Premium tea		
Green tea Aiya Sencha Momoyama / TWG tea Sakura!Sakura!	400	149
Black tea Darjeeling Muscatel / TWG tea Number 12	400	149
Herbal Be cool	400	149
Matcha latte Classic / Lemongrass	200	155