

# Piccolino

• RISTORANTE •

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

### APPETIZER

<b>Baked cheese with berries</b>	190	<b>275</b>
<b>Zucchini flowers with ricotta cheese and bacon in tomato sauce</b>	100	<b>325</b>
<b>Ricotta Stuffed Zucchini Flowers</b>	115	<b>275</b>
<b>Frigitello pepper with homemade ricotta and anchovies</b>	180	<b>195</b>
<b>Carrot hummus with strachatella and tomato tartare</b>	220	<b>324</b>
<b>Bruschetta with tomatoes and avocado</b>	150	<b>152</b>
<b>Bruschetta with baked pepper and goat cheese</b>	140	<b>165</b>
<b>Bruschetta with crab meat</b>	160	<b>435</b>
<b>Bruschetta with chicken pate, pear and black truffle</b>	100	<b>198</b>
<b>Vitello Tonnato</b>	130	<b>265</b>
<b>Artichokes Roman style</b>	80	<b>365</b>
<b>Deep fried artichoke</b>	100/30	<b>359</b>

### WITH WINE

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

### CARPACCIO

<b>Zucchini Carpaccio with Homemade Ricotta</b>	180	<b>165</b>
<b>Duck carpaccio</b>	125	<b>235</b>
<b>Carpaccio of artichokes with fresh arugula and parmesan</b>	110/30	<b>380</b>
<b>Label Rouge scottish salmon carpaccio</b>	170	<b>375</b>

### SALADS

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

### SOUPS

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

### RISOTTO

<b>Lemon risotto with zucchini flowers</b>	220	<b>265</b>
<b>Risotto with porcini mushrooms</b>	270	<b>292</b>
<b>Risotto with baked eggplant, tomato and goat cheese</b>	310	<b>234</b>

*Dear Guest, if You are allergic to any of these products – please, inform our waiters!  
You could order all dishes ready-made or raw and cook yourself according to our Chef's recommendations.*

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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.*

	g	uah
<b>Papardelle with salmon and black truffle</b>	330	<b>425</b>
<b>Agnolotti with lamb stew</b>	210	<b>280</b>
<b>Black linguine with baby squid and bottarga</b>	260	<b>375</b>
<b>Spaghetti with seafood</b>	460	<b>525</b>
<b>Ravioli with rabbit</b>	175	<b>225</b>
<b>Ravioli with veal cheeks</b>	180	<b>235</b>

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

<b>Black Truffle</b>	3	<b>179</b>
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## MEAT

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

## FISH AND SEAFOOD

<b>Shrimps in Aglio Olio sauce</b>	270/30	<b>430</b>
<b>Halibut fillet on a green pillow and tomato tar tar</b>	125/150	<b>485</b>
<b>Dorado fillet with artichoke</b>	120/60	<b>435</b>
<b>Scallop with potato cream and black truffle</b>	170	<b>585</b>
<b>Scottish salmon Label Rouge with rice Venero</b>	125/145	<b>496</b>
<b>Octopus with young potatoes</b>	110/110	<b>825</b>
<b>Seafood saute in tomato sauce</b>	320	<b>650</b>

## VEGETABLES

<b>Stewed asparagus</b>	100	<b>317</b>
<b>Grilled vegetables</b>	190	<b>157</b>
<b>Baked potatoes with Tuscan herbs</b>	150	<b>97</b>

## BAKING

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

## DESSERTS

<b>Homemade tiramisu</b>	150	<b>156</b>
<b>Meringues with berries and yogurt ice cream</b>	155	<b>165</b>
<b>Salted caramel</b>	110/50	<b>199</b>
<b>Curd fritters with homemade vanilla sauce</b>	270/25	<b>182</b>

## HOMEMADE ICE-CREAM

<b>Vanill</b>	50	<b>65</b>
<b>Ice cream made from baked milk and berries</b>	190	<b>125</b>
<b>Manjari Chocolate Ice Cream with nut Pecan</b>	100	<b>125</b>
<b>Banana Ice cream with salted caramel</b>	95	<b>125</b>
<b>Homemade sorbets</b>		
- lemon, raspberry	50	<b>89</b>
- passion fruit	50	<b>79</b>

## CHEESE COLLECTION

<b>Formaggio Pepe</b>	50	<b>156</b>
<small>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</small>		
<b>Beppino Occelli Orzo Whisky</b>	50	<b>198</b>
<small>Unique cheese from goat and cow's milk, with a complex aroma and taste of malted barley and caramel</small>		
<b>Cheese platter</b>		
<small>(taleggio, pecorino toscana, fior di alpi, al barolo, moliterno al tartufo, mostarda)</small>	150/50	<b>415</b>
<b>Mostarda</b>		
<small>Fruit sauce, pickled in mustard</small>	50	<b>65</b>