

Piccolino

• RISTORANTE •

OYSTERS

Fine de Claire №2

uah

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

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 (mozzarella Burrata, mozzarella di Buffala, olives, baked peppers, homemade pesto sauce, tomato pesto sauce, cherry tomatoes, arugula)	550

WITH WINE

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

APPETIZER

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

Piccolino

• RISTORANTE •


CARPACCIO AND TARTARS

	uah
Carpaccio of artichokes with fresh arugula and parmesan	310
Label Rouge scottish salmon carpaccio	375
Veal carpaccio with tomatoes, arugula and black truffle	380
Veal tartar	245
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

Minestrone	175
 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



HOMEMADE PASTA

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

Vegetable lasagna	212
Black ravioli with shrimps and salmon	272
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
Ravioli with rabbit	197
Spaghetti with seafood	460
Cannelloni with veal cheeks	235
Spaghetti with lobster	850
Spaghetti alla carbonara	194
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.

Black Truffle	179
----------------------	------------

Piccolino

• RISTORANTE •

RISOTTO

	uah
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	495
Leg of lamb stewed in wine with polenta	520

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 (octopus, tiger prawns, scallops, baby squid, baked oysters with bechamel sauce and parmesan cheese)	2020

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

Piccolino

• RISTORANTE •

DESSERTS

uah



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

CHEESE COLLECTION

Don Olivio	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	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	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	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!
