

# Piccolino

• RISTORANTE •

## OYSTERS

	pcs	uah
<b>Fine de Claire №2</b>	1	<b>114</b>

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

## WITH WINE

 <b>Ligurian olives with dried tomatoes</b>	130	<b>128</b>
 <b>Artichokes Roman style</b>	80	<b>312</b>
<b>Deep fried artichoke</b>	100/30	<b>359</b>
<b>Meat platter</b> (coppa, bresaola, prosciutto montevecchio, salami milano, spicy salami ventricina)	150	<b>324</b>
<b>Cheese platter</b> (taleggio, pecorino toscana, fior di alpi, al barolo, moliterno al tartufo, mostarda)	165/30	<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)	310/30	<b>425</b>

## APPETIZER

<b>Bruschetta with roastbeef</b>	110	<b>136</b>
 <b>Bruschetta with tomatoes and avocado</b>	150	<b>145</b>
<b>Bruschetta with baked pepper and goat cheese</b>	145	<b>145</b>
<b>Bruschetta with chicken pate, pear and black truffle</b>	100	<b>198</b>
<b>Vitello Tonnato</b>	135	<b>265</b>

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## CARPACCIO AND TARTARS

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

## SALADS

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

## SOUPS

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

## HOMEMADE PASTA

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



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

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

## MEAT

<b>Sicilian style quails</b>	225	<b>290</b>
<b>Veal steak-tagliata with mashed potatoes and black truffle</b>	120/150	<b>495</b>
<b>Leg of lamb stewed in wine with polenta</b>	350/150	<b>520</b>
<b>Steak filet mignon with foie gras with black truffle</b>	175/25	<b>689</b>

## FISH AND SEAFOOD

<b>Dorado fillet with artichokes</b>	120/60	<b>412</b>
<b>Scottish salmon Label Rouge with fennel and lemon sauce</b>	120/80	<b>472</b>
<b>Scallops with potato cream and black truffle</b>	170	<b>585</b>
<b>Grilled octopus with potatoes</b>	110/120/20	<b>635</b>
<b>Seafood sauté</b>	250/30	<b>650</b>

## GARNISH

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

## BAKING

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

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

## CHEESE COLLECTION

<b>Juniper Formagio Di Capra</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	50	<b>145</b>
<b>Gorgonzola from sheep's milk</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	50	<b>180</b>
<b>Beppino Ocelli Orzo Whisky</b> Unique cheese from goat and cow's milk, with a complex aroma and taste of malted barley and caramel	50	<b>198</b>
<b>Beppino Ocelli Castagno</b> Hard cheese made of cow and goat milk. Chestnut leaves enrich the cheese with a noticeable and exceptional taste	50	<b>238</b>
<b>Mostarda</b> Fruit sauce, pickled in mustard	50	<b>65</b>

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

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