

# 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>196</b>
<b>Mozzarella Burrata</b>	125	<b>196</b>
<b>Mozzarella Stracciatella</b>	100	<b>196</b>
<b>Mozzarella Affumicata</b>	125	<b>196</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>	100	<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>	100	<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>
<b>Mozzarella Affumicata and eggplant</b>	210	<b>320</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>Trio of fish tartare with gremolata and toasted chiabatta (dorado, Label Rouge scottish salmon, tuna)</b>	210/60	<b>595</b>
<b>Veal tartar</b>	150/15	<b>658</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>Gnocchi with buffalo ricotta and calf cheeks</b>	260	<b>280</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>Risotto with porcini mushrooms</b>	270	<b>278</b>
<b>Risotto with cuttlefish ink and shrimps</b>	300	<b>315</b>
<b>Risotto with veal tongue</b>	225	<b>325</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</b>	175/25	<b>1175</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>825</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>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>65</b>
<b>Homemade sorbets</b>		
- lemon	50	<b>65</b>
- passion fruit	50	<b>79</b>

## CHEESE COLLECTION

<b>Formaggio Pepe</b> 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	<b>156</b>
<b>Gialloblu</b> Cow's milk cheese, which has a rich savory taste and a crumbly texture, with a distinct smell and sharp notes	50	<b>158</b>
<b>Blue di capra</b> Goat Cheese. When ripe, this cheese gets an intense flavor, slightly spicy, but very harmonious	50	<b>165</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>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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