

Piccolino

• RISTORANTE •

OYSTERS

	pcs	uah
Fine de Claire N°2	1	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

	gr	uah
Mozzarella di Buffala	100	216
Mozzarella Burrata	125	216
Mozzarella Stracciatella	100	216
Homemade pesto sauce	25	79
Baked sweet pepper	75	85
Cherry tomatoes with fresh arugula	100	124
Degustation set for four persons (mozzarella Burrata, mozzarella di Buffala, olives, baked peppers, homemade pesto sauce, tomato pesto sauce, cherry tomatoes, arugula)	225/100/50	575

APPETIZER

Buratta mozzarella with tomatoes and bottarga	125/125	335
 Bruschetta with tomatoes and avocado	150	145
Bruschetta with baked pepper and goat cheese	145	145
Bruschetta with crab meat	165	415
Bruschetta with chicken pate, pear and black truffle	100	198
Vitello Tonnato	135	265
 Artichokes Roman style	80	312
Deep fried artichoke	100/30	359

WITH WINE

 Ligurian olives with dried tomatoes	100	128
Meat platter (coppa, bresaola, prosciutto montevecchio, salami milano, spicy salami ventricina)	150	324
Cheese platter (taleggio, pecorino toscana, fior di alpi, al barolo, moliterno al tartufo, mostarda)	165/30	415
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

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CARPACCIO AND TARTARS

	gr	uah
Beet carpaccio with goat cheese	195	165
Carpaccio of artichokes with fresh arugula and parmesan	110/30	310
Label Rouge scottish salmon carpaccio	110/30	375
Veal carpaccio with tomatoes, arugula and black truffle	110/60	380
Veal tartar	150/15	658
Trio fish carpaccio (Gamba Roja shrimp, Label Rouge scottish salmon, scallop)	165/25	730

SALADS

Warm salad with veal and vegetables	210	289
Salad with goat cheese and three kinds of tomatoes	195	236
Salad of broccoli and cauliflower	160	195
Mix salad with fresh artichoke and parmesan	170	355
Salad with quinoa, avocado and shrimp	170	355

SOUPS

Yellow tomato gazpacho	255	165
Chicken broth with chicken tortellini and truffle aroma	250	128
Fish broth with dorado, vegetables and garlic croutons	300	179



HOMEMADE PASTA

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

Spaghetti with three types of tomatoes and Stracciatella	280	265
Pasta "Piccolino", cooked in a head of cheese	550	425
Spaghetti alla carbonara	300	217
Spaghetti with black caviar	230	995
Vegetable lasagna	300	212
Black linguine with baby squid and bottarga	260	375
Fettuccine with porcini mushrooms and black truffle	280	360
Ravioli with rabbit	160	197
Ravioli with veal cheeks	180	235
Spaghetti with clams and bottarga	320	425
Ravioli with lobster	155	355
Spaghetti with seafood	460	525

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

Black Truffle	3	179
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RISOTTO

	gr	uah
Risotto with porcini mushrooms	270	278
Risotto with cuttlefish ink and shrimps	300	315
Onion risotto with veal tongue	225	325

MEAT

Quail with celery puree	230/80	345
UA Veal tenderloin with foie gras and wine sauce	175/25	595
USA Steak filet mignon with tomato salsa	300/100	1150

FISH AND SEAFOOD

Dorado fillet with artichokes	120/60	412
Scottish salmon Label Rouge with rice Venero	120/130	496
Scallops with potato cream and black truffle	180	585
Octopus with mashed potatoes and tajar olives	110/110	825
Seafood saute in tomato sauce	320/30	650

VEGETABLES

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

BAKING

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

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DESSERTS



	gr	uah
Panna cotta	120/20	155
Homemade tiramisu	150	139
Salted caramel	110/40	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	120/30	145
Affogato	100	78
Homemade ice-cream		
- vanilla, chocolate	50	65
Homemade sorbets		
- lemon	50	65
- 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
Gialloblu Cow's milk cheese, which has a rich savory taste and a crumbly texture, with a distinct smell and sharp notes	50	158
Blue di capra Goat Cheese. When ripe, this cheese gets an intense flavor, slightly spicy, but very harmonious	50	165
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
Mostarda Fruit sauce, pickled in mustard	50	65

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