

Frutti di Mare

Risotto ai Frutti di Mare imported Arborio rice sauteed and simmered with shrimp, mussels, sea scallops, baby clams, fish broth, saffron and a touch of tomato sauce	19
Gamberi Allegro fresh shrimp sauteed with garlic, bell peppers, peas, white wine and light cream, served on a bed of angelhair pasta	19
Cioppino Tutto Mare Sicilian seafood stew of bay scallops, shrimp, calamari, mussels and baby clams sauteed and simmered in their own juices with garlic, onion, wine, saffron and herbs	21
Gamberoni Stufati shrimp scampi in a spicy marinara sauce, served on a bed of linguine pasta	19
Linguine alle Vongole fresh baby clams sauteed and simmered with garlic, Italian herbs and fresh clam juice in your choice of a spicy red or white wine sauce, tossed with linguine	18
Gamberoni Ripieni con Granchio fresh jumbo shrimp stuffed with lump crabmeat and perfectly baked in a lemon scampi sauce, served over linguine pasta tossed in same sauce	23
Frutti di Mare Thermidor fresh lobster meat, bay scallops and shrimp sauteed with shallots and a light brandy cream sauce	22
Calamari alla Griglia su Linguine Pomodoro whole calamari marinated with shallots and aged balsamic vinegar, perfectly grilled and served on a bed of linguine tossed with a fresh basil and tomato sauce	19
Dentice alla Griglia con Spinaci grilled fresh red snapper filet, served on a bed of steamed fresh spinach with vegetables	23
Salmone Ripieno con Granchio fresh filet of Atlantic salmon topped with crabmeat and baked in a lemon grappa sauce, served over a risotto cake with sautéed spinach	25
Tonno al Siciliano grilled filet of tuna topped with sauteed garlic, tomato, capers, calamata olives and white wine	22
Spaghetti ai Frutti di Mare al Cartoccio (Sicilian Favorite) fresh jumbo shrimp, scallops, clams and mussels pan-seared with garlic and fresh basil in a spicy tomato sauce, tossed with spaghetti and baked in a parchment pocket	20
Capesante con Salsa di Zafferano e Limone pan-seared diver scallops drizzled with a saffron lemon sauce, served with a sweet potato and vegetable souffle	24

Contorni

Grilled Asparagus	5
Sauteed Spinach	6
Grilled Vegetable Skewer	6
French Fries <i>with truffle oil & cayenne pepper</i>	6
Linguine Aglio Olio <i>small portion</i>	6
Pasta Pomodoro <i>small portion</i>	5
Grilled Polenta	5

I Dolci

Ask our wait staff about our homemade selection of freshly-made desserts and fresh fruits with zabaglione sauce, including our

Il Tirami-sù alla Piccolo
housemade classic ladyfinger sponge cake soaked in espresso, layered with a mascarpone mousse

7

Our desserts are freshly prepared on the premises with only the finest ingredients

Antipasti

Caldi

Melanzane al Formaggio di Capra grilled eggplant with caramelized onions, sun-dried tomatoes and Balsamic vinegar, topped with goat's cheese	7
Calamari Fritti fresh calamari ringlets lightly floured and fried, served with our own marinara sauce	8
Portobello Gratinato fresh portobello mushrooms stuffed with crabmeat and spices, baked in a light mushroom demi-glace	9
Mozzarella Carrozza fresh mozzarella wrapped in bread, pan-fried in a garlic parsley butter, topped with anchovy	8
Asparagi Gratinato fresh asparagus tips sauteed with butter and white wine, topped and gratinèed with parmesan cheese and oven-roasted peppers	7
Polenta ai Funghi con Salsa ai Quattro Formaggio grilled homemade polenta topped with shiitake mushrooms and a four-cheese sauce	8
Cozze alla Parigina Prince Edward Island rope mussels sauteed and steamed with light garlic, butter, white wine and fresh basil, served with our garlic crostini	7
Vongole alla Parigina with clams	10
Bruschetta al Granchio grilled Italian bread topped with a medley of jumbo lump crabmeat, bell pepper, garlic and a touch of lemon	8
Bruschetta ai Funghi Trifolate grilled Italian bread topped with a forest mushroom and garlic sauté	7

Freddi

Piccolo Antipasti a rustic Italian cured meat platter of aged Prosciutto di Parma, Salami, Soppresata, marinated roasted peppers, olives and Pecorino cheese	9
Carpaccio di Manzo finely sliced beef tenderloin drizzled with fresh lemon, extra virgin olive oil, capers and shaved parmigiano cheese	10
Gamberetti con Salsa Piccante spiced jumbo shrimp peeled and served with a spicy cocktail sauce	11
Antipasto di Verdure a chilled platter of roasted peppers, cannellini beans, marinated artichoke, eggplant and Pecorino cheese	8
Bruschetta Pomodori grilled Italian bread topped with a chopped medley of marinated tomato, garlic & basil	7

Le Zuppe

Pappa al Pomodoro a Tuscan soup of fresh tomato simmered with garlic, black pepper and diced bread	6
Minestrone a delicious soup of vegetables simmered with Toscanelli beans and tubetti pasta	6

Insalata

Insalata Mista organic field greens tossed in our balsamic vinaigrette	6
Insalata Cesare crisp romaine lettuce tossed with our Caesar dressing, with shaved parmesan & garlic crostini	7
Insalata Arugula fresh baby arugula topped with sun-dried tomato and pecorino cheese in a light lemon dressing	7
Insalata di Finocchio, Mela e Noci fresh fennel, apple and walnuts tossed in a light lemon dressing	7
Insalata di Calamari fresh calamari marinated with garlic, sun-dried tomato, calamata olives and fresh onion over crisp romaine lettuce	8
Insalata ai Frutti di Mare fresh scallops, baby shrimp, calamari, mussels and monkfish marinated in fresh lemon and extra virgin olive oil with julienned vegetables, served over fresh radicchio	11
Mozzarella di Caprese fresh buffalo mozzarella, sliced sun-ripened tomato and basil, drizzled with extra virgin olive oil	8



Pasta Fresca

all our fresh pastas are hand-rolled in house daily



Ravioli Verde spinach ravioli stuffed with ricotta and parmesan cheeses, served with a light creamy tomato sauce	17
Gnocchi Spampinato hand-rolled potato dumplings tossed with a basil pesto tomato sauce and parmesan cheese	17
Ravioli Aragosta fresh ravioli stuffed with lobster meat, served over a lobster bisque sauce with chunks of lobster meat	19
Carmelle alla Salvia saffron ravioli filled with roast chicken, vegetables, herbs and parmesan in a butter sage sauce	17
Agnolotti ai Porcini <i>(Taste of Georgetown winning entree!)</i> hand-rolled fresh ravioli filled with porcini mushrooms and lightly sauteed with fresh sage leaves and butter, sprinkled with black truffle oil	18
Tortellini Carbonara tri-colored cheese tortellini tossed with lightly sauteed garlic, pancetta bacon, white wine and a light cream sauce	16



Pasta Secco

*we use only the finest imported pasta
traditionally made with the best durum wheat semolina*



Pici alla Piccolo thick spaghetti tossed with a ground veal & pork, wine, herb and fresh tomato ragù	16
Pennette Amatriciana penne pasta tossed with sauteed Italian pancetta bacon, hot pepper, fresh tomato and Romano cheese	15
Rigatoni al Gorgonzola e Pistacchi short tube pasta in a gorgonzola and parmesan cheese cream sauce, sprinkled with pistacchio	17
Capellini D'Angelo al Pomodoro e Basilico angelhair pasta tossed with a tomato and fresh basil sauce	14
Linguine al Paesano <i>a traditional favorite of the countryside of Italy -</i> homemade Italian sausage sauteed with vidalia onions, garlic, bell peppers and herbs in marinara sauce, served on a bed of linguine	16
Spaghetti Puttanesca spaghetti tossed with black olives, anchovy, garlic and capers in a light marinara sauce	16
Lasagna al Verdura lasagna sheets layered with sauteed vegetables, ricotta, pecorino & parmesan cheeses and a creamy tomato sauce, topped and baked with spinach and fontina cheese	17
Lasagna Bolognese with our meat sauce	18
Pappardelle ai Funghi large fettuccine tossed with sauteed forest mushrooms, garlic, rosemary, basil and tomatoes	18



Carne



Scaloppine di Vitello ai Funghi sauteed veal scaloppine in a forest mushroom and Marsala wine sauce	19
Scaloppine di Pollo ai Funghi with sauteed breast of chicken	17
Vitello Piccata veal scaloppine sauteed with garlic in a lemon caper sauce	19
Pollo Piccata with sauteed breast of chicken	17
Vitello ai Firenze veal scaloppine sauteed with crabmeat, garlic and Italian herbs in a light cream sauce	22
Pollo ai Firenze with sauteed breast of chicken	20
Vitello alla Parmigiana veal scaloppine lightly breaded and fried, topped and baked with a light tomato sauce, mozzarella and Parmesan cheeses	18
Pollo alla Parmigiana with sauteed breast of chicken	17
Pollo San Marsano fresh breast of chicken sauteed with artichoke heart, sun-dried tomatoes, mushrooms and a cream sauce	17
Pollo Farcito fresh breast of chicken stuffed with prosciutto ham, fontina cheese and fresh sage, sauteed in a Marsala wine sauce	17
Scaloppine di Maiale con Finocchio pork scaloppine sauteed with fresh fennel, sage, thyme and garlic with a touch of gorgonzola cheese and cream, served with polenta fries	19
Petto di Pollo con Tartufo é Salvia fresh breast of chicken pan-seared with shallots, fresh sage, black truffle and a touch of butter, served with sauteed spinach and grilled polenta	21
Risotto ai Funghi con Pollo imported Arborio rice sauteed and simmered with porcini mushrooms and Small chunks of sauteed young chicken breast	18
Pollo all'Aglio grilled breast of chicken served on a bed of steamed spinach, topped with a puree of rosemary and garlic	17
Nodino di Vitello alla Piccolo 14 oz veal chop seasoned in a special marinade, pan-seared and served over Saffron Risotto with vegetables	28
Scottadito di Agnello succulent grilled lamb chops with a shiitake demi-glace and oven-roasted potatoes	25
Filetto di Manzo in Sfoglia grilled filet mignon served with a oven-roasted potatoes and sauteed spinach in an aromatic cognac demi-glace sauce	28
Bistecca alla Piccolo 12 oz Black Angus strip steak rubbed with garlic and extra virgin olive oil, perfectly grilled and topped with a light aged balsamic demi-glace, served with sauteed spinach and potato	26

