

Piccolo

RESTAURANT OF HUNTINGTON

Tonight's Specials, Tuesday March 9th, 2010

Butternut Squash Soup, SOUR CREAM DRIZZLE, 9

Steakhouse Salad, 11

ICEBERG WEDGE, BACON, TOMATO~STELLA BLUE CHEESE DRESSING

Avocado Salad, 12

TORTILLA STRIPS, BLEU CHEESE, RED GRAPES, APPLES, SHERRY VINAIGRETTE

Red Beet & Frisse Salad, 12

GRAPEFRUIT & ORANGE SEGMENTS, TORCHED CHEVRE, ARUGULA, CITRUS VINAIGRETTE

Jumbo Stuffed Artichoke, 14

SEASONED BREAD CRUMBS, MELTED GOAT CHEESE

Maryland Lump Crab Cakes, 14

FRESH ROASTED CORN SALSA

Stuffed Portobello Mushroom, 14

SPINACH, EGGPLANT, ROASTED PEPPER, SHARP PROVOLONE~ VEAL DEMI & BEURRE BLANC

****Tuna Tartare**, 14

HOUSEMADE TARO CHIPS, JALAPEÑO, SESAME GINGER & SOY

Crispy Blue Point Oysters, 14

PROSCIUTTO ~ TRUFFLE AIOLI

To Start

Fresh Roasted Asparagus, 14

PICKLED EGGPLANT, ITALIAN DRY SAUSAGE & SMOKED CHEESE RELISH

****Cold Seafood Cocktail for One**, 16

2 JUMBO SHRIMP, 2 LITTLENECKS CLAMS & 2 OYSTERS ON THE ½ SHELL

Cold Antipasto for Two, 26

AIR DRIED BRESAOLA, SOPRESSATA, CACCIOCAVALLO, PROSCIUTTO, MOZZARELLA, ROASTED PEPPERS, OLIVES

Hot Antipasto for Two, 26

SHRIMP & CLAMS OREGANATA, CLAMS CASINO, EGGPLANT ROLLATINE & STUFFED MUSHROOMS

Piccolo Cheese Plate, 16

Irish Cheddar

(SHARP/SEMI-FIRM/COWS MILK) --IRELAND

Stella Blue Cheese

(SHARP /RICH CREAMY//COWS MILK) ---USA

Mimolette

(CAVE AGED 12 MONTHS/FIRM / COWS MILK)---FRANCE

Bel Paese

(MILD/ SEMI SOFT /COW MILK) - ITALY

Hand Made Pasta

Garganelli with Grilled Chicken, 21

BROCCOLI, MUSHROOMS ~ BROWN DEMI

Short Rib Cannelloni, 22

SWEET PEAS~ TRUFFLE CREAM SAUCE

Pasta on the Bayou, 24

TAGLIATELL WITH CAJUN SHRIMP, COCKLES AND ANDOUILLE SAUSAGE~ GARLIC, OIL & TOASTED BREADCRUMBS

Main Course

Chicken Valdostano, 24

STUFFED WITH PROSCIUTTO DI PARMA, MOZZARELLA, MUSHROOM BRANDY GLACE

Grilled Montauk Swordfish, 26

BROCCOLI RABE & WHITE BEANS ~ SUN DRIED TOMATO PESTO

Florida Mahi Mahi Fillet, 26

COCKLES, MUSSELS, CALAMARI & BAY SCALLOPS OVER RISOTTO ~ LIGHT MARINARA SAUCE

Pan Seared Diver Sea Scallops, 27

WILD MUSHROOM RISOTTO~SHAVED GRANA PADANO

Pan Seared Sesame Tuna, 27

WAKAME SALAD, WASABI ~ SWEET SOY SAUCE

Twice Roasted 1/2 Long Island Duck, 26

RASPBERRY SAUCE

Slow Braised Boneless Beef Short Ribs, 33

BAROLO ROSEMARY AU JUS~ HORSERADISH DIP

Veal Osso Bucco, 39

HOMEMADE GNOCCHI~ VEGETABLE BRAISING JUS

* THIS MENU ITEM CAN BE COOKED TO ORDER

** THIS MENU ITEM IS SERVED RAW CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS - ESPECIALLY IF YOU ARE PREGNANT

PICCOLO IS AVAILABLE FOR PRIVATE PARTIES.

WE ALSO OFFER TAKE OUT, 7 DAYS A WEEK, AT ANYTIME OUR KITCHEN IS OPEN UNTIL 10PM SUNDAY - THURSDAY, 11PM FRIDAY & SATURDAY

PLEASE VISIT US AT THE MILL POND HOUSE IN CENTERPORT

TABLE 9 IN EAST HILLS...AND DINO'S JOINT IN MELVILLE