

Piccolo

RESTAURANT OF HUNTINGTON

Tonight's Specials Tuesday, September 7th, 2010

To Start

Yukon Potato & Fennel Soup, 9

CHIVE OIL DRIZZLE

Chilled Gazpacho, 9

CRÈME FRAICHE

Steak House Salad, 11

ICEBERG WEDGE, TOMATO, BACON, GREEN ONION ~
STELLA BLUE CHEESE DRESSING

Arugula and Goat Cheese Salad, 12

PICKLED FENNEL ~ ROASTED BEET VINAIGRETTE

Heirloom Tomato & Basil, 13

FRESH MOZZARELLA ~ EXTRA VIRGIN OLIVE OIL

Watermelon Salad, 13

FIELD GREENS, RICOTTA SALATA ~ BALSAMIC
REDUCTION

Italian Porchetta, 14

PEACHES ~ LOCAL RED BOSTON LETTUCE ~
PECORINO ~ PANCETTA VINAIGRETTE

Thin Sliced Fried Zucchini, 11

FRESH MARINARA ~ GRATED GRANA PADANO

*****Beef Carpaccio, 14***

SHAVED PARMESAN ~ ROCKET

Crab & Avocado Salad, 15

LONG ISLAND CORN & RED RADDISH ~ COCONUT
LIME VINAIGRETTE

Jumbo Stuffed Artichoke, 14

SEASONED BREAD CRUMBS, MELTED GOAT CHEESE

Crispy Blue Point Oysters, 14

PROSCIUTTO ~ TRUFFLE AIOLI

**** *Tuna Tartare Martini, 14***

PICKLED GINGER, CUCUMBER ~ WAKAME

Maryland Lump Crab Cakes, 15

PINEAPPLE MANGO SALSA

*****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, CACCIOCVALLO,
PROSCIUTTO, MOZZARELLA, ROASTED PEPPERS, OLIVES

Hot Antipasto for Two, 26

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

Piccolo Cheese Plate, 16

Farmhouse Cheddar

(FIRM/TANGY/MILD) -KILCHURN ESTATE, ENGLAND

Pyrenees Mountain Goat

(CAVE AGED/SEMI- SOFT, SMOOTH) ---SPAIN

Morbier

(SEMI-SOFT/ SMOOTH/ COWS MILK)--- FRANCE

Stella Bleu

(TANGY /FLAVORFUL/ COWS MILK) - USA

Hand Made Pasta

(ASK ABOUT OUR GLUTEN FREE PASTA)

Whole Wheat Penne, 22

LOCAL SWEET CORN ~ ROASTED PEPPERS ~ SPINACH ~ GARLIC AND OIL ~ TOASTED BREADCRUMBS

Garganelli Putanesca a la Tonno, 22

FRESH TUNA ~ CAPERS ~ OLIVES ~ CHERRY TOMATOES ~ LIGHT TOMATO SAUCE

Short Rib Cannelloni, 23

SWEET PEAS~ TRUFFLE CREAM SAUCE

Main Course

Grilled Center-Cut Swordfish Steak, 25

BROCCOLI RABE AND WHITE BEANS ~ SUNDRIED TOMATO PESTO ~ BEURRE BLANC

Filet of Sole Fra Diavolo, 25

MUSSELS & CALAMARI ~ OVER STEAMED SPINACH OR CAPPELLINI

****Sesame & Panko Crusted Yellow Fin Tuna, 27***

GINGER, SOY & WASABI

Tender Chicken Breast Sorrentino, 24

LAYERED WITH PROSCIUTTO, EGGPLANT AND MELTED MOZZARELLA

Twice Roasted ½ Long Island Duck, 26

RASPBERRY SAUCE

****Grilled 14oz Black Angus Boneless Ribeye, 32***

POTATO CROQUETTE, BROCCOLI RABE

****Rack of Lamb for Two, 75***

DIJON MUSTARD, SEASONED BREADCRUMS ~ NATURAL 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