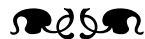


Piccole Restaurant Of Huntington

DAILY SPECIALS MONDAY JUNE 8, 2026



Appetizers

CREAM OF MUSHROOM SOUP \$16
herbed croutons

RISOTTO BALLS \$18
gorgonzola cream sauce, red wine demi glace

GOLDEN GROVE SALAD **GF** \$18
bibb lettuce and hearts of palm tossed with sweet clementine segments, thin-sliced onions and toasted pignoli nuts dressed in a bright lemon-thyme vinaigrette

TEMPURA ZUCCHINI BLOSSOMS \$19
filled with baby arugula and ricotta cheese
strawberry gastrique

CREAMY BURRATA WITH CARAMELIZED
BLACK MISSION FIGS \$21
baby arugula, fig-balsamic glaze
garlic herb crostini
add parma prosciutto \$6

JUMBO STUFFED ARTICHOKE \$22
breadcrumbs, mozzarella, chopped zucchini, yellow squash
peppers, olives, topped with melted goat cheese

TRUFFLED LONG ISLAND ASPARAGUS **GF** \$28
Wells Homestead Acres asparagus, shaved black summer
truffles and Norwich Meadow Farms spring-onion
Chardonnay aioli

SIGARI \$21
Italian egg rolls filled with hot and sweet sausage
broccoli rabe and mozzarella
thai chili dipping sauce

PAN SEARED HUDSON VALLEY FOIE GRAS \$28
passion fruit and mango salsa with scallions and
pomegranate seeds, brioche toast

*YELLOWFIN TUNA TARTARE \$22
citrus avocado, wakame, pickled ginger
soy sauce, sriracha mayo, corn tortilla chips

CHILLED SEAFOOD SALAD **GF** \$25
shrimp, calamari, scungilli
mussels, lemon tomato vinaigrette

FRITTO MISTO \$25
fried calamari, shrimp
Roman artichoke hearts and hot cherry peppers
fra diavolo sauce and garlic aioli

MARYLAND LUMP CRABCAKE \$25
roasted corn, ripe avocado and remoulade

Pasta

LINGUINE AI FRUTTI DEL MARE RUSTICO \$36
little neck clams, sweet scallops
broccoli rabe, ripe tomatoes, garlic and EVOO
golden toasted breadcrumbs

CAPPELLINI ALFREDO WITH SHAVED BLACK
SPRING TRUFFLES \$45

Entrees

OUR "UNFORGETTABLE"
EGGPLANT FRANCESE \$29
egg-battered eggplant, layered with fresh mozzarella
lemon, butter and white wine sauce
asparagus with Italian herbs

SPAGHETTI SQUASH PARMIGIANA (VEGETARIAN) **GF**
\$29
house marinara, melted mozzarella
asparagus with Italian herbs

BLACKENED MAHI MAHI FILLET **GF** \$38
lemon beurre blanc sauce infused with herbs and citrus zest
asparagus with Italian herbs and basmati rice

*PANKO CRUSTED OR "SERVENTI" SESAME SEARED
YELLOWFIN TUNA \$42
sushi grade #1, wasabi mayo and sweet soy glaze
asian style vegetables

CAPE GOD "DRY" SEA SCALLOPS \$45
golden-crust and tender
spring vegetable and mushroom risotto
shaved parmesan

BRAISED BONELESS BEEF SHORT RIB \$45
horseradish cream sauce, rich jus, crispy onions
asparagus with Italian herbs
roasted rosemary and garlic yukon gold potatoes

TWICE ROASTED "CRISPY" 1/2 DUCK **GF** \$49
raspberry demi-glace
asparagus with Italian herbs and basmati rice

*SURF AND TURF \$49
marinated sliced skirt steak with chimichurri sauce
(2) shrimp oreganata
sauteed broccoli rabe
roasted rosemary and garlic yukon gold potatoes

*GRILLED 18 OZ. VEAL PORTERHOUSE **GF** \$59
sliced cherry peppers, cipollini onions
roasted rosemary and garlic yukon gold potatoes

*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 bourn illness especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.