

# Frutti di Mare

<b>Risotto ai Frutti di Mare</b> imported Arborio rice sauteed and simmered with shrimp, mussels, sea scallops, baby clams, fish broth, saffron and a touch of tomato sauce	22
<b>Gamberi Allegro</b> fresh shrimp sauteed with garlic, bell peppers, peas, white wine and light cream, served on a bed of angelhair pasta	20
<b>Cioppino Tutto Mare</b> 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	22
<b>Gamberoni Stufati</b> shrimp scampi in a spicy marinara sauce, served on a bed of linguine pasta	20
<b>Linguine alle Vongole</b> fresh baby clams sauteed and simmered with garlic, Italian herbs and fresh clam juice in your choice of a <b>spicy red</b> or <b>white wine</b> sauce, tossed with linguine	18
<b>Gamberoni Ripieni con Granchio</b> fresh jumbo shrimp stuffed with lump crabmeat and perfectly baked in a lemon scampi sauce, served over linguine pasta tossed in same sauce	23
<b>Frutti di Mare Thermidor</b> fresh lobster meat, bay scallops and shrimp sauteed with shallots and a light brandy cream sauce	24
<b>Calamari alla Griglia su Linguine Pomodoro</b> 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	20
<b>Dentice alla Griglia con Spinaci</b> grilled fresh red snapper filet, served on a bed of steamed fresh spinach with vegetables	23
<b>Salmone Ripieno con Granchio</b> fresh filet of Atlantic salmon topped with crabmeat and baked in a lemon grappa sauce, served over a risotto cake with sautéed spinach	26
<b>Tonno al Siciliano</b> grilled filet of tuna topped with sauteed garlic, tomato, capers, calamata olives and white wine	23
<b>Spaghetti ai Frutti di Mare al Cartoccio (Sicilian Favorite)</b> 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	22
<b>Capesante con Salsa di Zafferano e Limone</b> 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 &amp; 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

~ Specials are available & change daily ~

# Antipasti

<b>Melanzane al Formaggio di Capra</b> grilled eggplant w/caramelized onions, sun-dried tomatoes & Balsamic vinegar, topped with goat's cheese	7
<b>Calamari Fritti</b> fresh calamari ringlets lightly floured and fried, served with our own marinara sauce	8
<b>Portobello Gratinato</b> fresh portobello mushrooms stuffed with crabmeat and spices, baked in a light mushroom demi-glace	9
<b>Mozzarella Carrozza</b> fresh mozzarella wrapped in bread, pan-fried in a garlic parsley butter, topped with anchovy	8
<b>Asparagi Gratinato</b> fresh asparagus tips sauteed with butter and white wine, topped and gratinéeed with parmesan cheese and oven-roasted peppers	7
<b>Polenta ai Funghi con Salsa ai Quattro Formaggio</b> grilled homemade polenta topped with a forest mushroom four-cheese sauce	8
<b>Cozze alla Parigina</b> Prince Edward Island rope mussels sauteed and steamed with light garlic, butter, white wine and fresh basil, served with our garlic crostini	8
<b>Vongole alla Parigina</b> with clams	10
<b>Bruschetta al Granchio</b> grilled Italian bread topped with a medley of jumbo lump crabmeat, bell pepper, garlic and a touch of lemon	8
<b>Bruschetta ai Funghi Trifolate</b> grilled Italian bread topped with a forest mushroom and garlic sauté	7
<i>Freddi</i>	
<b>Piccolo Antipasti</b> a rustic Italian cured meat platter of aged Prosciutto di Parma, Salami, Soppressata, marinated roasted peppers, olives and Pecorino cheese	9
<b>Carpaccio di Manzo</b> finely sliced beef tenderloin drizzled with fresh lemon, extra virgin olive oil, capers and shaved parmiggiano cheese	10
<b>Gamberetti con Salsa Piccante</b> spiced jumbo shrimp peeled and served with a spicy cocktail sauce	11
<b>Antipasto di Verdure</b> a chilled platter of roasted peppers, cannellini beans, marinated artichoke, eggplant and Pecorino cheese	8
<b>Bruschetta Pomodori</b> grilled Italian bread topped with a chopped medley of marinated tomato, garlic & basil	7

# Le Zuppe

<b>Pappa al Pomodoro</b> a Tuscan soup of fresh tomato simmered with garlic, black pepper and diced bread	6
<b>Minestrone</b> a delicious soup of vegetables simmered with Toscanelli beans and tubetti pasta	7

# Insalata

<b>Insalata Mista</b> organic field greens tossed in our balsamic vinaigrette	7
<b>Insalata Cesare</b> crisp romaine lettuce tossed with our Caesar dressing, with shaved parmesan & garlic crostini	8
<b>Insalata Arugula</b> fresh baby arugula topped with sun-dried tomato and pecorino cheese in a light lemon dressing	8
<b>Insalata di Finocchio, Mela e Noci</b> fresh fennel, apple and walnuts tossed in a light lemon dressing	8
<b>Insalata di Calamari</b> fresh calamari marinated with garlic, sun-dried tomato, calamata olives and fresh onion over crisp romaine lettuce	9
<b>Insalata ai Frutti di Mare</b> 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
<b>Mozzarella di Caprese</b> 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*

<b>Ravioli Verde</b> spinach ravioli stuffed with ricotta and parmesan cheeses, served with a light creamy tomato sauce	18
<b>Gnocchi Spampinato</b> hand-rolled potato dumplings tossed with a basil pesto tomato sauce and parmesan cheese	18
<b>Ravioli Aragosta</b> fresh ravioli stuffed with lobster meat, served over a lobster bisque sauce with chunks of lobster meat	21
<b>Carmelle alla Salvia</b> saffron ravioli filled with roast chicken, vegetables, herbs and parmesan in a butter sage sauce	18
<b>Agnolotti ai Porcini</b> <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	19
<b>Tortellini Carbonara</b> tri-colored cheese tortellini tossed with lightly sauteed garlic, pancetta bacon, white wine and a light cream sauce	17

## Pasta Secco

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

<b>Pici alla Piccolo</b> thick spaghetti tossed with a ground veal & pork, wine, herb and fresh tomato ragù	17
<b>Pennette Amatriciana</b> penne pasta tossed with sauteed Italian pancetta bacon, hot pepper, fresh tomato and Romano cheese	16
<b>Rigatoni al Gorgonzola e Pistacchi</b> short tube pasta in a gorgonzola and parmesan cheese cream sauce, sprinkled with pistacchio	17
<b>Capellini D'Angelo al Pomodoro e Basilico</b> angelhair pasta tossed with a tomato and fresh basil sauce	15
<b>Linguine al Paesano</b> <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	17
<b>Spaghetti Puttanesca</b> spaghetti tossed with black olives, anchovy, garlic and capers in a light marinara sauce	16
<b>Lasagna al Verdura</b> lasagna sheets layered with sauteed vegetables, ricotta, pecorino & parmesan cheeses and a creamy tomato sauce, topped and baked with spinach and fontina cheese	17
<b>Lasagna Bolognese</b> with our meat sauce	18
<b>Pappardelle ai Funghi</b> large fettuccine tossed with sauteed forest mushrooms, garlic, rosemary, basil and tomatoes	19

## Carne

<b>Scaloppine di Vitello ai Funghi</b> veal scaloppine sauteed in a forest mushroom and Marsala wine sauce	21
<b>Scaloppine di Pollo ai Funghi</b> breast of chicken sauteed in a forest mushroom and Marsala wine sauce	19
<b>Vitello Piccata</b> veal scaloppine sauteed with garlic in a lemon caper sauce	21
<b>Pollo Piccata</b> breast of chicken sauteed with garlic in a lemon caper sauce	18
<b>Vitello ai Firenze</b> veal scaloppine sauteed with crabmeat, garlic and Italian herbs in a light cream sauce	24
<b>Pollo ai Firenze</b> breast of chicken sauteed with crabmeat, garlic and Italian herbs in a light cream sauce	21
<b>Vitello alla Parmigiana</b> veal scaloppine lightly breaded and fried, topped and baked with a light tomato sauce, mozzarella and Parmesan cheeses	20
<b>Pollo alla Parmigiana</b> breast of chicken lightly breaded and fried, topped and baked with a light tomato sauce, mozzarella and Parmesan cheeses	18
<b>Pollo San Marsano</b> fresh breast of chicken sauteed with artichoke heart, sun-dried tomatoes, mushrooms and a cream sauce	18
<b>Pollo Farcito</b> fresh breast of chicken stuffed with prosciutto ham, fontina cheese and fresh sage, sauteed in a Marsala wine sauce	19
<b>Scaloppine di Maiale con Finocchio</b> pork scaloppine sauteed with fresh fennel, sage, thyme and garlic with a touch of gorgonzola cheese and cream, served with polenta fries	19
<b>Petto di Pollo con Tartufo é Salvia</b> fresh breast of chicken pan-seared with shallots, fresh sage, black truffle and a touch of butter, served with sauteed spinach and grilled polenta	22
<b>Risotto ai Funghi con Pollo</b> imported Arborio rice sauteed and simmered with porcini mushrooms and Small chunks of sauteed young chicken breast	19
<b>Pollo all'Aglia</b> grilled breast of chicken served on a bed of steamed spinach, topped with a puree of rosemary and garlic	18
<b>Nodino di Vitello alla Piccolo</b> 14 oz veal chop seasoned in a special marinade, pan-seared and served over Saffron Risotto with vegetables	29
<b>Scottadito di Agnello</b> succulent grilled lamb chops with a shiitake demi-glace and oven-roasted potatoes	28
<b>Filetto di Manzo in Sfoglia</b> grilled filet mignon served with a oven-roasted potatoes and sauteed spinach in an aromatic cognac demi-glace sauce	29
<b>Bistecca alla Piccolo</b> 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	27