



## Secondi



<b>Pollo all'Aglio</b> grilled breast of chicken served on a bed of steamed spinach, topped with a puree of rosemary and garlic	13
<b>Risotto ai Funghi con Pollo</b> imported Arborio rice sauteed and simmered with porcini mushrooms and slices of sauteed young chicken breast	13
<b>Scaloppine di Vitello ai Funghi</b> sauteed veal scaloppine in a forest mushroom and Marsala wine sauce	16
<b>Scaloppine di Pollo ai Funghi</b> with sauteed breast of chicken	14
<b>Vitello Piccata</b> veal scaloppine sauteed with garlic in a lemon caper sauce	16
<b>Pollo Piccata</b> with sauteed breast of chicken	14
<b>Vitello alla Parmigiana</b> veal scaloppine lightly breaded and fried, topped and baked with a light tomato sauce, mozzarella and Parmesan cheeses	16
<b>Pollo alla Parmigiana</b> with sauteed breast of chicken	14
<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	16
<b>Dentice alla Griglia con Spinaci</b> grilled fresh red snapper filet, served on a bed of steamed fresh spinach with vegetables	18
<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	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 spicy red or white wine sauce, tossed with linguine	14
<b>Gamberi Allegro</b> fresh shrimp sauteed with garlic, bell peppers, peas, white wine and light cream, served on a bed of angelhair pasta	15
<b>Bistecca alla Piccolo</b> 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	19



## I Dolci



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

<b>Il Tirami-sù alla Piccolo</b> housemade classic ladyfinger sponge cake soaked in espresso, layered with a mascarpone mousse	7
<b>½ Portion of our Tirami-sù</b>	4

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

Specials are available and change weekly




## Antipasti



<b>Melanzane al Formaggio di Capra</b> grilled eggplant with caramelized onions, sun-dried tomatoes and Balsamic vinegar, topped with goat's cheese	5
<b>Calamari Fritti</b> fresh calamari ringlets lightly floured and fried, served with our own marinara sauce	6
<b>Portobello Gratinato</b> portobello mushrooms stuffed with crabmeat & spices, baked in a light mushroom demi-glace	7
<b>Mozzarella Carrozza</b> fresh mozzarella wrapped in bread, pan-fried in a garlic parsley butter, topped with anchovy	6
<b>Asparagi Gratinato</b> fresh asparagus tips sauteed with butter and white wine, topped and gratinèed with parmesan cheese and oven-roasted peppers	5
<b>Polenta ai Funghi con Salsa ai Quattro Formaggio</b> grilled homemade polenta topped with shiitake mushrooms and a four-cheese sauce	6
<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	6
<b>Vongole alla Parigina</b> with clams	6
<b>Bruschetta al Granchio</b> grilled Italian bread topped with a medley of jumbo lump crabmeat, bell pepper, garlic and a touch of lemon	5
<b>Bruschetta ai Funghi Trifolate</b> grilled Italian bread topped with a forest mushroom and garlic sauté	5
<b>Piccolo Antipasti</b> a rustic Italian cured meat platter of aged Prosciutto di Parma, Salami, Soppresata, marinated roasted peppers, olives and Pecorino cheese	7
<b>Carpaccio di Manzo</b> finely sliced beef tenderloin drizzled with fresh lemon, extra virgin olive oil, capers and shaved parmigiano cheese	9
<b>Gamberetti con Salsa Piccante</b> spiced jumbo shrimp peeled and served with a spicy cocktail sauce	9
<b>Antipasto di Verdure</b> roasted peppers, cannellini beans, marinated artichoke, eggplant & Pecorino cheese	6
<b>Bruschetta Pomodori</b> grilled Italian bread topped with a chopped medley of marinated tomato, garlic and basil	5



## Le Zuppe



<b>Pappa al Pomodoro</b> a Tuscan soup of fresh tomato simmered with garlic, black pepper and diced bread	5
<b>Minestrone</b> a delicious soup of vegetables simmered with Toscanelli beans and tubetti pasta	5





## Insalata



<b>Insalata Mista</b> organic field greens tossed in our balsamic vinaigrette	5
<b>Insalata Arugula</b> fresh baby arugula topped with sun-dried tomato and pecorino cheese drizzled with a light lemon dressing	6
<b>Insalata Cesare</b> crisp romaine lettuce tossed with our Caesar dressing, with shaved parmesan and garlic crostini	6
<b>topped with Grilled Chicken</b>	12
<b>topped with Grilled Shrimp</b>	14
<b>topped with Grilled Salmon</b>	17
<b>Insalata Bistecca</b> grilled sliced Angus steak, gorgonzola cheese and fried onions served over fresh baby arugula tossed in a light lemon and extra virgin olive oil dressing	15
<b>Insalata dello Piccolo</b> tuna, sliced egg, artichoke heart and cherry tomatoes served on a bed of crisp romaine lettuce, drizzled with our balsamic vinaigrette	10
<b>Insalata di Spinaci</b> baby spinach leaves topped with grilled scallops, pancetta bacon, goat cheese and cherry tomatoes, drizzled with a warm aged balsamic dressing	13
<b>Insalata di Finocchio, Mela e Noci</b> fresh fennel, apple and walnuts tossed in a light lemon dressing	6
<b>Insalata di Calamari</b> fresh calamari marinated with garlic, sun-dried tomato, calamata olives and fresh onion over crisp romaine lettuce	7
<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	9
<b>Mozzarella di Caprese</b> fresh buffalo mozzarella, sliced sun-ripened tomato and basil, drizzled with extra virgin olive oil	7



## Panini



<b>The Italian Burger</b> ¼ lb Angus ground beef stuffed with fresh mozzarella cheese and perfectly grilled, topped with sauteed onions and portobella mushroom, served with our truffle oil and cayenne pepper fries	12
<b>Salmon Burger</b> housemade salmon burger grilled and served on our foccacia bread with grilled onions and tomato, served with our truffle oil and cayenne pepper fries	12
<b>Portobello Panini</b> grilled portobello mushroom topped with roasted peppers, a fresh basil pesto sauce, and melted fontina cheese, served open face with our truffle oil and cayenne pepper fries	10



## 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	13
<b>Gnocchi Spampinato</b> hand-rolled potato dumplings tossed with a basil pesto tomato sauce and parmesan cheese	13
<b>Ravioli Aragosta</b> fresh ravioli stuffed with lobster meat, served over a lobster bisque sauce with chunks of lobster meat	15
<b>Carmelle alla Salvia</b> saffron ravioli filled with roast chicken, vegetables, herbs and parmesan in a butter sage sauce	14
<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	15
<b>Tortellini Carbonara</b> tri-colored cheese tortellini tossed with lightly sauteed garlic, pancetta bacon, white wine and a light cream sauce	13



## 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	13
<b>Pennette Amatriciana</b> penne pasta tossed with sauteed Italian pancetta bacon, hot pepper, fresh tomato and Romano cheese	12
<b>Rigatoni al Gorgonzola e Pistacchi</b> short tube pasta in a gorgonzola and parmesan cheese cream sauce, sprinkled with pistacchio	12
<b>Capellini D'Angelo al Pomodoro e Basilico</b> angelhair pasta tossed with a tomato and fresh basil sauce	11
<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	12
<b>Spaghetti Puttanesca</b> spaghetti tossed with black olives, anchovy, garlic and capers in a light marinara sauce	12
<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	12
<b>Lasagna Bolognese</b> with our meat sauce	13
<b>Pappardelle ai Funghi</b> large fettuccine tossed with sauteed forest mushrooms, garlic, rosemary, basil and tomatoes	13

