



www.PiccolinaToscana.com
City Restaurant Week Menus
Dinner 3 Courses for \$35

First Course:

Cesare Salad (gluten free –hold croutons)

Crisp romaine with garlicky parmesan dressing

Tuna Carpaccio (gluten free)

Black pepper seared tuna with pickled ginger, yuzu and jalapeno dressing

Carrot soup (gluten free)

Seasoned croutons

Mozzarella frita

House-made mozzarella breaded and fried, served with spicy pomodoro and pesto

Main Course:

Tortellini

Fresh pasta rolled with mortadella ham and ricotta in a sun-dried tomato and cream sauce

Tagliatelle verde alla Bolognese

Hand-rolled spinach pasta with braised wild boar sauce

Ravioli alla Melanzane

Fresh pasta filled with grilled eggplant, ricotta and tahini with sautéed Swiss chard and toasted pine nuts

Salmone (gluten free)

Pan-seared crispy skinned Faroe Island salmon with saffron cream and Spring pea emulsion

Lobster Risotto (gluten free—hold shallots)

Topped with a tuft of truffled arugula and crisp shallots

Pollo alla Griglia (gluten free)

Chicken breast grilled and topped with lemon and shallot vinaigrette over shaved brussels sprouts, tomato and corn

Dessert

Lemon and blueberry cheesecake (gluten free)

Almond crust, strawberry coulis, white chocolate drizzle, whipped cream

Chocolate Fudge Sundae (gluten free)

Molten chocolate brownie, vanilla gelato, fudge, caramel pecans