



**www.PiccolinaToscana.com**

City Restaurant Week Menus

Lunch: 2 courses for \$15,

One entrée and your choice of a first course or dessert

#### First Course:

##### **Cesare Salad**

Crisp romaine with garlicky parmesan dressing and house-made croutons

##### **Caprese**

Fresh oven-dried tomatoes, house-made mozzarella, pesto finished with sea salt and extra virgin olive oil

##### **Carrot Bisque**

With seasoned croutons

#### Main Course:

Sandwiches served with "RGF's"

##### **Panino San Daniele**

Prosciutto, oven-dried tomatoes and home-made mozzarella with pesto on a pressed baguette

##### **Black Bean Burger**

With avocado and yuzu/jalapeno sauce

##### **Chicken Cesare Wrap**

"pulled" grilled chicken and tangy Caesar in a flour tortilla

##### **Margherita Pizzette**

##### **Kitchen Salad**

Entrée salad of local greens, grilled vegetables, chicken, tomato, olives, mozzarella, egg, prosciutto, crispy onions, with roasted shallot dressing

##### **Tagliarini Bolognese**

Fresh, hand-rolled spinach pasta with savory wild boar sauce

##### **Tortellini**

Pasta rolled with ham, mortadella and ricotta in a sun-dried tomato and cream sauce

##### **Capellini al Pomodoro**

Imported angel hair pasta tossed simply in light Pomodoro and extra virgin olive oil

#### Desserts:

##### **Lemon and blueberry cheesecake**

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

##### **Chocolate Fudge Sundae**

Molten chocolate brownie, vanilla and chocolate gelatos, fudge, caramel pecans