

JANUARY 17-30



RESTAURANT WEEK WINTER LUNCH 2022

\$25

PRIMI (choice of)

Insalata Cesare

fresh romaine lettuce with our Caesar dressing, shaved parmesan and garlic crostini

Mozzarella Fritti

fresh buffalo mozzarella lightly panko-breaded and fried, served with our marinara sauce

Pasta Fagioli alla Veneto

soup of cannellini beans simmered in chicken stock with garlic, vegetables and tubetti pasta

SECONDI (choice of)

Pappardelle d'Agnello

a slow-cooked lamb ragù served over pappardelle pasta

Ravioli di Costolette Brasato

hand-rolled ravioli stuffed with braised short ribs, shallots, demi-glaze and a touch of cream, sprinkled with shaved parmesan

Pollo Milanese

young breast of chicken lightly breaded and fried, served over a bed of fresh arugula, cherry tomatoes and fresh mozzarella with a side of Penne Marinara

Salmone Grigliata al' Piccata

fresh filet of salmon grilled and drizzled with a lemon caper sauce, served over oven-roasted potatoes and spinach

IL DOLCI (choice of)

Torta di Mandorle

(Taste of Georgetown Winner)

delicate layers of ladyfinger and mascarpone cream topped with toasted almonds and Amaretto cookie crumbs

Torta di Limoncello

Limoncello-soaked sponge cake layered with lemon mascarpone cream and raspberry marmalade



*tax and gratuity not included

www.PiccoloDC.com

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RESTAURANT WEEK WINTER DINNER 2022

\$55

PRIMI (choice of)

Zuppe di Funghi

cream of simmered fresh forest mushroom soup

Mozzarella di Caprese

layered salad of fresh buffalo mozzarella, vine-ripened tomato and fresh basil, drizzled with extra virgin olive oil

Polenta con Ragù

our housemade simmered meat ragù served on a bed of soft polenta

Bruschetta di Ceci e Salsiccia

grilled rustic Italian bread topped with simmered chickpeas and homemade Italian sausage in a tomato sauce with oregano and sage

SECONDI (choice of)

Osso Bucco al Milanese

cross-cut veal shank slow-braised with vegetables, white wine and broth, served on a Milanese bed of saffron and parmesan risotto

Agnolotti ai Porcini

Taste of Georgetown award-winner!

fresh hand-rolled ravioli filled with porcini mushrooms with a fresh sage and butter sauce, drizzled with black truffle oil

Linguine Sepia ai Frutti di Mare

hand-rolled black ink squid linguine tossed with sauteed jumbo shrimp and scallops in a spicy marinara sauce and fresh basil

Rigatoni Gorgonzola

rigatoni pasta tossed with our gorgonzola cream sauce and sprinkled with chopped pistachio

Risotto ai Porcini con Capesante

imported Arborio rice sauteed and simmered with porcini mushrooms, sprinkled with parmegiano Reggiano cheese and topped with pan-seared scallops

IL DOLCI (choice of)

Il Tiramisu

ladyfinger sponge cake soaked in espresso, amaretto & rum, layered with a mascarpone mousse

Cannoli al Siciliano

traditional Sicilian cannoli shell filled with a sweetened ricotta crème



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