

RISTORANTE PICCOLO

LUNCH ANTIPASTI

MELANZANE AL FORMAGGIO DI CAPRA	12
grilled eggplant • sun-dried tomato & onion caramelization • goat cheese	
CALAMARI FRITTI	16
calamari fried • housemade marinara sauce	
MOZZARELLA FRITTI	11
fresh buffalo mozzarella • panko • fried • marinara sauce	
PORTOBELLO RIPIENO	16
crabmeat stuffed baby portobello mushrooms • demi-glace	
ASPARAGI GRATINATE	10
asparagus tips • parmesan gratiné • oven-roasted peppers	
POLENTA AI FUNGHI AI QUATTRO FORMAGGIO	11
grilled polenta • shiitake mushrooms • 4 imported cheeses sauce	
MEATBALLS SCARPARELLO	11
housemade meatballs • marinara sauce • melted provolone cheese	
COZZE ALLA PARIGINA	15
PEI mussels • garlic • butter • white wine • fresh basil • garlic crostini	

GAMBERONI FRA'DIAVOLO	15
tiger shrimp • plum tomato • basil • spicy chili pepper	
ARANCINI CON RAGÙ E FORMAGGIO	12
risotto balls stuffed with meat ragù + fontina cheese • fried • marinara sauce	
PICCOLO ANTIPASTO	17
Italian cured meats (prosciutto • salami • sopressata), • marinated roasted peppers • cannellini beans • olives • Pecorino cheese	
CARPACCIO DI SALMONE	17
fresh salmon wafer-thin slices • fresh lemon • EVO • capers	
BURRATA AL ALTOPIANO DELLE MURGE	14
imported fresh burrata creamy mozzarella cheese • fresh basil pesto • sun-dried tomatoes	

ZUPPE

PAPPA AL POMODORO	8
Tuscan fresh tomato • garlic • black pepper • diced bread	

PASTA E FAGIOLI ALLA VENETO	8
cannellini beans • garlic • vegetables • chicken stock • tubetti pasta	

PIZZA ITALIANO

HAND-ROLLED TRADITIONAL DOUGH

PIZZA MARGHERITA AL SICILIANO 10"	14
San Marzano tomato sauce • fresh mozzarella • provolone • pecorino Romano cheeses • fresh basil	
ADDITIONAL TOPPINGS each	+1.50
SALAMI SAUSAGE ROASTED PEPPERS MUSHROOMS ARTICHOKE HEARTS	
PIZZA AL RAGU DI BOLOGNESE 10"	16
provolone • mozzarella • parmegiano Reggiano • Bolognese meat sauce	
PIZZA POLLO GRIGLIATA CON PESTO 10"	17
grilled chicken • housemade fresh basil pesto • sun-dried tomatoes	

BRUSCHETTA

GRILLED RUSTIC ITALIAN BREADS

BRUSCHETTA POMODORI	9
marinated tomato • garlic • fresh basil	
BRUSCHETTA CAPONATA	11
roasted eggplant • capers • tomato • mint • garlic • pecorino cheese	
BRUSCHETTA AL GRANCHIO	14
Chesapeake crabmeat • shallots • cherry tomatoes • fontina cheese	

INSALATA

INSALATA MISTA	10
organic field greens • balsamic vinaigrette	
INSALATA CESARE	11
crisp romaine lettuce • Caesar dressing • shaved parmesan • garlic crostini	
INSALATA DI FINOCCHIO, MELA E NOCI	12
fresh fennel • fresh apple • walnuts • light lemon dressing	
INSALATA AI FRUTTI DI MARE	14
marinated scallops • baby shrimp • calamari • mussels • rockfish • fresh radicchio • arugula	

INSALATA DI POMODORO E BASILICO	11
layered fresh Romano tomatoes • fresh basil • red onions • housemade gorgonzola cream dressing • balsamic vinegar	
INSALATA ARUGULA	12
fresh baby arugula • sun-dried tomato • lemon truffle oil dressing	
INSALATA TOSCANO TRITARE	11
chopped romaine • radicchio • endive • tomato • red onion • avocado • cucumber • chickpeas • light lemon dressing	
MOZZARELLA DI CAPRESE	13
fresh buffalo mozzarella • sun-ripened tomato • basil • EV olive oil	

TOP ANY SALAD WITH: Grilled Chicken + 10 | Grilled Shrimp + 16 | Grilled Petite Steak + 20 | Grilled Salmon + 18

TRAMEZZINI

(SANDWICHES)

All sandwiches are served with our truffle fries

THE ITALIAN BURGER	17
¼ lb Angus ground beef • stuffed with fresh mozzarella cheese • perfectly grilled •	
MEATBALL ITALIANO HOAGIE	16
hand-rolled meatballs • marinara sauce • melted buffalo mozzarella	
POLLO PARMIGIANO HOAGIE	16
chicken cutlet • marinara sauce • melted mozzarella + parmesan cheeses	

ITALIAN SALUME HOAGIE	15
prosciutto di Parma • salami • peperoni • provolone • spicy garlic aioli spread • lettuce • tomato	
GRILLED PORTOBELLO	15
grilled portobello mushroom • roasted peppers • fresh basil pesto • melted fontina cheese • truffle oil	

* for parties of 6 or more, a gratuity of 20% will be added to the total check

LUNCH

PASTA

Gluten-Free pasta is available upon request with any of these sauces

Fresh Hand-Rolled

SPAGHETTI PUTANESCA spaghetti • calamata olives • anchovy • garlic • capers • light marinara sauce	19
RIGATONI GORGONZOLA rigatoni pasta • gorgonzola cream • chopped pistacchio	19
BUCATINI BOLOGNESE bucatini pasta • a beef, veal + pork, wine, tomato ragù	19
SPAGHETTI AL PAISANO fresh Italian sausage grilled • spaghetti tossed • sautéed onions • garlic • bell peppers • marinara sauce	18
CAPELLINI POMODORO angelhair pasta • a tomato and fresh basil sauce	17
RISOTTO AI PORCINI risotto • porcini mushrooms • parmeggiano reggiano + PAN-SEARED SCALLOPS + 11	20

AGNOLOTTI AI PORCINI *Taste of Georgetown award-winner! fresh ravioli filled with porcini mushrooms • a fresh sage + butter sauce • drizzled with black truffle oil	22
GNOCCHI SPAMPINATO hand-rolled potato dumplings • a fresh basil pesto tomato sauce • parmeggiano reggiano cheese	20
RAVIOLI ARAGOSTA fresh ravioli filled with lobster meat • a lobster bisque sauce • chunks of lobster meat	25
RAVIOLI VERDE spinach ravioli filled with ricotta + parmesan cheeses • a light creamy tomato sauce	21
TORTELLINI CARBONARA fresh tri-color tortellini • sautéed garlic • pancetta bacon • white wine • light cream carbonara sauce	21

CLASSICI ITALIANI

SPAGHETTI CON POLPETTONE housemade meatballs simmered in tomato gravy, tossed with spaghetti	18
LASAGNA AL VERDURA lasagna sheets • vegetables • spinach • ricotta • mozzarella cheeses • creamy tomato sauce • fontina cheese	19
..... LASAGNA WITH OUR BOLOGNESE SAUCE	21
MANICOTTI hand-rolled manicotti pasta stuffed • ricotta + parmesan cheese • mini-meatballs • light béchamel tomato sauce • fontina cheese	21
SCALOPPINE DI VITELLO AL MARSALA milk-fed veal scaloppine • forest mushrooms • Marsala wine sauce • Pasta Aglio Olio	29
SCALOPPINE DI POLLO AL MARSALA breast of chicken • forest mushrooms • Marsala wine sauce • Pasta Aglio Olio	24

VITELLO PARMIGIANO veal scaloppine breaded + fried • marinara • buffalo mozzarella • parmesan cheeses • Pasta Marinara	26
MELANZANE PARMIGIANO Italian eggplant lightly breaded + fried • marinara • buffalo mozzarella • parmesan cheeses • Pasta Marinara	19
POLLO PARMIGIANO young chicken breast breaded + fried • marinara • buffalo mozzarella • parmesan cheeses • Pasta Marinara	21
POLLO AL MILANESE young breast of chicken lightly breaded + fried • fresh arugula • cherry tomatoes • fresh mozzarella • side of Penne Marinara	21

MAIN PLATES

BISTECCA AL TARTUFO 8 oz Black Angus NY strip steak perfectly grilled • truffle butter • sautéed spinach • roasted potatoes	33
VITELLO PICCATA milk-fed veal scaloppine • garlic • lemon caper sauce • sautéed spinach • Pasta Aglio Olio	29
PETTO DI POLLO INCROSTATO CON PISTACCHE pistachio-encrusted chicken breast • pan-roasted • mushrooms • crumbled blue cheese • spinach • Tuscan mashed potatoes	27
CIOPPINO TUTTO MARE Sicilian seafood stew of scallops • shrimp • calamari • mussels • littleneck clams • garlic • saffron • wine • onion • garlic crostini	31
SPAGHETTI AI FRUTTI DI MARE AL CARTOCCIO jumbo shrimp • scallops • clams • mussels • garlic • basil • spaghetti • spicy tomato sauce, • baked in a parchment pocket	32

FETTUCCINE OCEANO pan-roasted lobster meat • shrimp • scallops • lemon cream sauce • fettuccine	32
LINGUINE ALLE VONGOLE fresh littleneck clams • garlic • Italian herbs • fresh clam juice • linguine pasta • your choice Spicy Red or White Wine sauce	26
RISOTTO AI FRUTTI DI MARE risotto • shrimp • mussels • sea scallops • baby clams • fish broth • saffron • touch of tomato sauce	30

SIMPLY GRILLED FISH

served with roasted potatoes and sautéed spinach

ATLANTIC SALMON	26
ROCKFISH	28
TUNA	26
SOLE	22
<i>choice of sauce:</i>	
SICILIANO (calamata olives, tomato, capers, garlic)	+ 0
CAPER LEMON ZEST BUTTER	+ 0
FRA'DIAVOLO (spicy tomato + red pepper)	+ 0
CRABMEAT + GREMOLATA (parsley, garlic, butter + lemon)	+ 5

Consumption of raw or undercooked foods of animal origin such as beef, eggs and fish may result in an increased risk of foodborne illness. Please alert your server if you have any food allergies or dietary restrictions

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