



Ristorante Picolinos Dinner Specials

May 14th, 2016

--- Starters ---

A Salad of Butter Lettuce, Anjou Pears, Berries & Pistachios **\$13**
Fresh, Local, Organic Butter Lettuce, Dressed With A Light Balsamic Vinaigrette & Garnished With Anjou Pears, Fresh Berries, Crumbled Feta & Toasted pistachios

Burrata With Heirloom Tomatoes (organic, vine ripened) **\$13**
Elegant, Creamy Burrata Cheese Served With Rustic Cut Wedges of Organic, Vine Ripened, Heirloom Tomatoes Drizzled With Extra Virgin Olive Oil & Seasoned With Shaved Red Onions, Oregano, Cracked Pepper & Sea Salt.

--- Entrée Specials ---

Roasted Muscovy Duck (boneless, organic, free range) **\$23**
Our Slow Roasted Muscovy Duck (de-boned for your convenience) Is Stuffed With Crispy Pancetta, Aromatic Vegetables, Minced Garlic, Herbs & Finished With A Poultry Reduction Sauce. Accompanied By Mashed Potatoes & Vegetables of the Day.

Lobster Ravioli **\$23**
Our House-Made Priest Hat Ravioli Is Stuffed With Lobster Meat, Aromatic Vegetables, Lemon Zest, Fresh Herbs & Finished With A Lobster Reduction Sauce Infused With Roasted Cherry Tomatoes, Garlic, Fresh Basil & A Touch of Cream.

Beef Short Ribs With Saffron Risotto **\$26**
Fork Tender Beef Short Ribs, Slowly Braised In The Wood Fired Oven With Aromatic Vegetables, Touch of Garlic, White Wine Fresh Herbs & Served With An Elegant, Saffron Risotto.

Capellini with Tiger Prawns, Scallops & Crab Claws **\$28**
Delicate Angel Hair Pasta Tossed In A Light Saffron Cream Sauce Infused With Garlic, White Wine, Fresh Herbs, Topped With Tiger Prawns, Scallops & Crab Claws (split and cracked for your convenience).

Lamb Shank "Alla Osso Buco" **\$28**
Fork Tender Ellensburg Lamb Shank Prepared "Alla Osso Buco" – Slowly Braised In A Rich Demi-Glace Infused with Onions, Carrots, Celery, Rosemary & White Wine. Accompanied By Mashed Potatoes & Vegetables of the Day.

Alaskan Halibut Alla Piccata **\$30**
Fresh Halibut Filet, In A Classic Sauce of Butter, White Wine, Garlic, Lemon & Capers. Accompanied By Mashed Potatoes & Vegetables of the Day.

--- Mother's Day Dessert Specials ---

Strawberry Short Cake **\$8**
A Classic! Fresh Baked Short Cake Layered With Fresh Strawberries & Whipped Cream.

European Fruit Tart **\$8**
A Traditional European Tart, Filled With Vanilla Pastry Cream & Topped With A Plethora of Seasonal Fresh Fruit Finished With An Apricot Glaze & A Drizzle of Calvados.



Ristorante Picolinos

ANTIPASTI

Bruschetta di Pomodoro	10.00
<i>Rustic Tuscan bread topped with vine ripened tomatoes, garlic, fresh herbs & drizzled with extra virgin olive oil</i>	
Antipasto Vegetariano	12.50
<i>A medley of grilled seasonal vegetables in a classic Italian marinade, finished with a drizzle of balsamic reduction sauce</i>	
Broccoli Saltati	11.50
<i>Broccoli sautéed in extra virgin olive oil, roasted garlic, finished with a pinch of chili flakes & topped with aged parmesan</i>	
Calamari Siciliana	13.50
<i>Sautéed calamari with garlic, olives, capers, cherry tomatoes, white wine reduction and a spicy tomato broth</i>	
Gamberi alla Griglia	15.75
<i>Grilled Tiger prawns tossed in a sauce of tomato, garlic, white wine, Italian parsley, butter & served with grilled Tuscan bread</i>	
Antipasto Misto Classico	15.75
<i>A grand platter of Italian cured meats, artisan cheese, marinated vegetables & finished with a drizzle of extra virgin olive oil</i>	

INSALATA

Insalata di Lattughe	11.00
<i>Seasonal mixed greens, vine-ripened tomatoes, cucumber, tossed in balsamic vinaigrette, topped with shaved Parmesan</i>	
Insalata di Cesare	11.50
<i>Classic Caesar salad, fresh heart of romaine tossed in our house made dressing and topped with freshly shaved Parmesan</i>	
Insalata di Arugula	12.00
<i>Arugula, sliced pears, caramelized onions, crumbled gorgonzola, a medley of toasted nuts, tossed in sherry vinaigrette</i>	
Insalata Caprese	13.75
<i>Vine ripened tomatoes, fresh mozzarella, olives and basil, with a pinch of sea salt & drizzled with extra virgin olive oil</i>	

PASTA

Capellini al Pomodoro	18.50
<i>Delicate angel hair pasta tossed in a light San Marzano tomato sauce with oven roasted tomato, fresh mozzarella, garlic and basil</i>	
Spaghetti Carbonara	20.50
<i>A classic Roman dish – spaghetti tossed in a creamy sauce with crispy pancetta, caramelized onions and Parmesan cheese</i>	
Gnocchi alla Sorrentina	21.00
<i>Our house made ricotta gnocchi tossed in a traditional sauce of fresh tomato, mozzarella, garlic, extra virgin olive oil and fresh basil</i>	
Rigatoni Bolognese	21.50
<i>Ribbed tube pasta tossed in a classic Bolognese meat sauce & topped with aged Parmesan cheese</i>	
Rigatoni Salsiccia	22.00
<i>Rigatoni pasta with Cascioppo Brothers Italian sausage tossed in a light creamy sauce and topped with freshly grated Parmesan cheese</i>	
Pappardelle al Vitello	23.50
<i>Our house made ribbon noodles topped in a veal ragout infused with white wine, fresh herbs, and a touch of cream</i>	

RAVIOLI (OUR SIGNATURE, HAND MADE RAVIOLI)

Stuffed Goat Cheese Ravioli	22.00
<i>Stuffed goat and ricotta cheese ravioli tossed in brown butter, fresh sage, and garnished with a dollop of rich tomato sauce</i>	
Pork Belly Ravioli	22.00
<i>Ravioli stuffed with oven roasted pork belly, goat cheese, Tuscan seasoning, tossed in a light parmesan cream sauce and finished with a drizzle of white truffle oil</i>	
Ravioli del Giorno	Market Price
<i>Fresh ravioli of the day. Please see our daily special sheet or ask your server for details</i>	

SECONDI

Chicken Marsala	23.50
<i>Tender medallions of chicken breast, sautéed in sweet Marsala, fresh herbs, mushrooms, complimented with mashed potatoes and a medley of fresh sautéed vegetables</i>	
Risotto Zafferano Con Gamberi	25.00
<i>An elegant saffron risotto infused with garlic, fresh herbs, spring peas, roasted cherry tomatoes and black tiger prawns</i>	
Cioppino di Mare	26.50
<i>A medley of fresh seafood --clams, mussels, calamari and prawns sautéed in a Calabrian inspired sauce of white wine, tomato, garlic, fresh basil, and a pinch of chili flakes. Served with grilled Tuscan bread</i>	
Grilled New York Steak	28.00
<i>A splendid, hand cut Angus beef steak, simply grilled & finished with a savory demi-glace infused with seasonal mushrooms, roasted shallots, thyme, a splash of Barolo and butter. Accompanied by mashed potatoes and a medley of fresh sautéed vegetables</i>	