



## Ristorante Picolinos

### ANTIPASTI

<b>Broccolini Saltati</b>	13.00
Broccolini sautéed in extra virgin olive oil, roasted garlic, finished with a pinch of chili flakes & topped with aged parmesan	
<b>Insalate Caprese</b>	13.75
Vine ripened tomatoes, fresh mozzarella, basil with a pinch of sea salt, black pepper & a drizzle of xv olive oil	
<b>Calamari Siciliana</b>	14.50
Sautéed calamari with garlic, olives, capers, cherry tomatoes, white wine reduction and a spicy tomato broth	
<b>Gamberi alla Griglia</b>	15.75
Grilled Tiger prawns tossed in a sauce of tomato, garlic, white wine, parsley, butter & served with grilled Tuscan bread	
<b>Antipasto Misto Classico</b>	15.75
A grand platter of Italian cured meats, artisan cheese, marinated vegetables & finished with a drizzle of extra virgin olive oil	

### INSALATA

<b>Insalata di Lattughetta</b>	11.00
Seasonal mixed greens, vine-ripened tomatoes, cucumber, tossed in balsamic vinaigrette, topped with shaved Parmesan	
<b>Insalata di Cesare</b>	11.50
Classic Caesar salad, fresh heart of romaine tossed in our house made dressing and topped with freshly shaved Parmesan	
<b>Insalata di Arugula</b>	12.50
Arugula, sliced pears, caramelized onions, crumbled gorgonzola, a medley of toasted nuts, tossed in sherry vinaigrette	
Vine ripened tomatoes, fresh mozzarella, olives and basil, with a pinch of sea salt & drizzled with extra virgin olive oil	

### PASTA

<b>Capellini al Pomodoro</b>	18.75
Delicate angel hair pasta tossed in a light San Marzano tomato sauce with oven roasted tomato, mozzarella, garlic and basil	
<b>Spaghetti Carbonara</b>	21.50
A classic Roman dish – spaghetti tossed in a creamy sauce with crispy pancetta, caramelized onions and Parmesan cheese	
<b>Gnocchi alla Sorrentina</b>	22.50
Our house made ricotta gnocchi tossed in a traditional sauce of fresh tomato, mozzarella, garlic, xv olive oil and fresh basil	
<b>Rigatoni Bolognese</b>	22.50
Ribbed tube pasta tossed in a classic Bolognese meat sauce & topped with aged Parmesan cheese	
<b>Rigatoni Salsiccia</b>	23.00
Rigatoni pasta with Cascioppo Brothers Italian sausage tossed in a creamy aurora sauce and topped with freshly grated Parmesan cheese	
<b>Pappardelle al Vitello</b>	24.00
Our house made ribbon noodles topped in a veal ragout infused with white wine, fresh herbs, and a touch of cream	

### RAVIOLI (OUR SIGNATURE, HAND MADE RAVIOLI)

<b>Stuffed Goat Cheese Ravioli</b>	22.50
Stuffed goat and ricotta cheese ravioli tossed in brown butter, fresh sage, and garnished with a dollop of rich tomato sauce	
<b>Pork Belly Ravioli</b>	23.00
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	

### SECONDI

<b>Chicken Marsala</b>	24.00
Tender medallions of chicken breast, sautéed in sweet Marsala, fresh herbs, mushrooms, complimented with mashed potatoes and a medley of fresh sautéed vegetables.	
<b>Roasted Pork Loin (center cut)</b>	25.00
Our pork loin is slow roasted in the wood fired oven & finished with a light sauce of grilled apples, red currants, honey, lemon, butter, shallots, thyme and white wine. Accompanied by mashed potatoes and vegetables of the day.	
<b>Cioppino di Mare</b>	26.50
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	
<b>Saffron Risotto With Bay Scallops, Prawns, &amp; Crab Meat</b>	27.50
An elegant saffron risotto infused with shallots, tomato concasse, fresh herbs topped with bay scallops, prawns & crab meat	
<b>The Delmonico (Angus Beef - Cut from the Rib Eye)</b>	29.50
A splendid, hand cut Angus beef steak, simply grilled & finished with a Tuscan compound butter infused with garlic, rosemary, thyme, cracked pepper & sea salt. Accompanied by mashed potatoes and a medley of fresh sautéed vegetables	



## **Ristorante Picolinos Dinner Specials**

May 12<sup>th</sup>, 2019

### **--- 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.

**Grilled Polenta With Caponata & Jerusalem Artichoke Chips \$13**

Organic, Stone Ground Polenta Infused With Alpine Cheese, Topped With A Savory Sicilian Caponata and Garnished With Jerusalem Artichoke Chips.

**Burrata With Tyrolean Speck (Smoked Prosciutto) \$14**

Elegant, Creamy Burrata Draped With Thin, Delicate Slices of Tyrolean Speck. Served With House Made Heirloom Rome Apple - Mission Fig Compote & Rustic Wood Fired Crostini.

### **--- Entrée Specials ---**

**Dungeness Crab Ravioli \$24**

Our House-Made Ravioli Is Stuffed With Dungeness Crab, Aromatic Vegetables, Lemon Zest, Fresh Herbs & Finished With A Creamy, Lobster Reduction Sauce.

**Spaghetti Con Gamberi (Grilled Prawns) \$26**

Our Spaghetti Is Gently Tossed In A Zesty Sauce of Crushed San Marzano Tomatoes, Garlic, Oregano, Fresh Basil, A Splash of White Wine, A Pinch of Chili Flakes & Topped With Succulent Grilled Prawns.

**Capellini With New England Lobster \$27**

Our Capellini Is Tossed A Light Saffron Cream Sauce Infused With Lobster Meat, Garlic, Tomato Concasse, Fresh Herb & Then Topped With A Jumbo Lobster Claw. -- ( all nicely split & cracked for your convenience)

**Lamb Shank "alla Osso Buco" (center cut) \$28**

"Center Cut" of Lamb Shank Prepared "alla Osso Buco" –Slowly Braised In A Rich, Savory Demi-glace Infused With Onions, Carrots, Celery, White Wine & Rosemary. Accompanied By Mashed Potatoes & A Sautéed Vegetables.

**Medallions of Angus Beef Tenderloin \$30**

Tender Medallions of "Angus" Beef Tenderloin, Simply Grilled & Finished With A Savory Beef Demi-glace Infused With Portobello Mushrooms. Served With Mashed Potatoes & Sautéed Vegetables

**Alaskan Halibut With Grilled Citrus Butter \$32**

Fresh Halibut Filet, Finished With A Grilled Citrus Butter Sauce Infused With Shallots, Fresh Herbs Butter & A Splash of Sauvignon Blanc. Accompanied by Mashed Potatoes & Sautéed Vegetables

### **--- Mother's Day Dessert Specials ---**

**Strawberry Short Cake \$8**

A Classic! Fresh Baked Short Cake Layered With Fresh Strawberries & Whipped Cream.