

PICCOLI

TRATTORIA

BRUNCH

SERVED SUNDAY FROM 11 PM to 3 PM

Omelete w/cherry tomatoes , basil and goat cheese (s/w crispy potatoes)	\$14
Caramelized French Toast with fresh strawberries, maple syrup and mascarpone whipped cream	\$14
Three-eggs scrambled with chorizo, sweet red pepper, and pecorino romano cheese	\$14
Smoked Salmon Benedict with Hollandaise sauce (s/w crispy potatoes)	\$17
Classic Benedict w/Canadian bacon, Hollandaise sauce (s/w crispy potatoes)	\$14
Fresh organic Polenta w/ shrimp, sriracha and truffle oil	\$16
Buttermilk waffle with wild berry compote and mascarpone whipped cream	\$14
Buttermilk waffle w/banana, walnuts, sea salted caramel, and mascarpone whipped cream	\$14

+ \$2 for egg whites * We use only organic eggs

SIDES

Waffle with Vermont maple syrup	8.00
Vermont Cheddar Waffle	8.00
Sauteed spinach with lemon	8.00
Double smoked bacon	8.00

BEER MENU

\$7

- Peroni (Italy)
- Moretti la Rossa (Italy)
- Six Point Sweet Action (Brooklyn)
- Six Point Bengali Tiger IPA (Brooklyn)

DRINKS

Freshly squeezed OJ.....	\$5.00
Bellini , Mimosa.....	\$8.00
Prosecco.....	\$8.00

HOT DRINKS

Espresso.....	\$3.00
Capuccino.....	\$4.00
Café Americano.....	\$3.00
Selection of tea.....	\$2.50

SOFT DRINKS

Coke, Diet Coke, Sprite, GingerAle.....	\$2.50
Aranciata, Limonata San Pellegrino.....	\$2.75
Sparkling water.....	\$5.00

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SALADS

MELA: Baby Arugula, apples, toasted hazelnuts and Gorgonzola Mountain Aged (Lombardy)	\$12
PECORAIO: Shaved brussels sprouts, marcona almonds, pecorino Romano & citrus dressing	\$12
ARCOBALENO: Grilled corn, fire roasted peppers, avocado, arugula & shaved Parmigiano cheese (24 month aged)	\$12
FRAGOLA: Baby spinach, strawberries, barrel aged feta cheese and caramelized walnuts	\$12

PASTA

*Homemade Black spaghetti with wild blue crab meat, scallion, lemon and calabrian chilli	\$17
*Homemade fettuccine with wild mushrooms, light cream sauce & pecorino Romano	\$15
*Rigatoni with Grandma's Bolognese sauce	\$14
*Pappardelle with honey-braised short short rib ragu	\$15
*Rigatoni with eggplant, tomato sauce, basil and fior di latte mozzarella	\$14

ANTIPASTI

Grilled marinated calamari with arugula and Meyer lemon marinated red onions	\$12
Buffalo mozzarella (Napoli) with Prosciutto di Parma	\$12
Prosciutto di parma, fig jam & Gorgonzola Mountain Aged (Lombardy) cheese bruschetta	\$12



PRESSED PANINI

All panini served with side of field greens in a homemade ciabatta bread

\$14

*Chicken BLT Panino, grilled chicken, bacon, baby arugula/mixed greens with chipotle aioli

*Prosciutto di Parma, buffalo mozzarella, tomatoes, fresh basil

Our pasta, Bread & Desserts

are made fresh everyday on the premises.

SECONDI

Grilled Natural Flank steak (Creekstone Farms) with "Chimichurri" served over arugula with rosemary-roasted potatoes

\$25

Striped bass Piccata w/lemon-capers sauce s/w spinach and roasted butternut squash

\$25

20 % GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE