

PICCOLI

TRATTORIA

BRUNCH

\$27.95

INCLUDES CHOICE OF ANY EGG DISH
UNLIMITED REFILLS ON
MIMOSA, BELLINI & BLOODY MARY FOR
90 MINUTES & COFFEE

PICCOLI'S BRUNCH

Omelette w/cherry tomatoes , basil and goat cheese (s/w crispy potatoes)	\$11
Caramelized French Toast with fresh strawberries, Maple syrup and mascarpone whipped cream	\$12
Three-eggs scrambled with chorizo, sweet red pepper, and pecorino romano cheese	\$11
Smoked Salmon Benedict with Hollandaise sauce (s/w crispy potatoes)	\$12
Classic Benedict w/Canadian bacon, Hollandaise sauce (s/w crispy potatoes)	\$11
Fresh organic Polenta w/ shrimp, sriracha and truffle oil	\$12
Buttermilk waffle with wild berry compote and mascarpone whipped cream	\$11
Buttermilk waffle w/banana, walnuts, sea salted caramel and mascarpone whipped cream	\$11

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

SIDES

Waffle with Vermont maple syrup	4.50
Vermont Cheddar Waffle	5.50
Sauteed spinach with lemon	4.95
Double smoked bacon	4.50

BEER MENU

\$7

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

DRINKS

Freshly squeezed OJ.....	\$4.50
Bellini , Mimosa.....	\$8.00
Prosecco.....	\$8.00

HOT DRINKS

Espresso.....	\$2.95
Capuccino.....	\$3.95
Café Americano.....	\$2.75
Selection of tea.....	\$2.50

SOFT DRINKS

Coke, Diet Coke, Sprite, GingerAle.....	\$2.50
Aranciata, Limonata San Pellegrino.....	\$2.75
Sparkling water	\$4.25

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SALADS

MELA: Baby Arugula, apples, toasted hazelnuts and Gorgonzola Mountain Aged (Lombardy)	\$7.95
PECORAIO: Shaved brussels sprouts, marcona almonds, pecorino Romano & citrus dressing	\$8.95
ARCOBALENO: Grilled corn, fire roasted peppers, avocado, arugula & shaved Parmigiano cheese (24 months aged)	\$8.95
POMODORO: Sweet Heirloom tomatoes, strawberries, cucumber, marinated red onions and goat cheese with basil vinaigrette	\$8.95

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	\$14
*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 Mayer lemon marinated red onions	\$8.95
Buffalo mozzarella (Napoli) with Prosciutto di Parma	\$9.95
Prosciutto di parma, fig jam & Gorgonzola Mountain Aged (Lombardy) cheese bruschetta	\$7.95



CAST IRON PRESSED PANINI

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

\$13

*Chicken BLT Panino, lemony grilled chicken, bacon, tomato and lettuce whit 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
\$18.95

Stripped bass piccata w/lemon-capers sauce s/w braised spinach and roasted butternut squash
\$18.95

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