



### - meat -

Carpaccio di Manzo <i>Beef Carpaccio served with Arugula, Pecorino Cheese and Mustard Sauce</i>	\$12.50
Bresaola con Rucola e Pecorino <i>Beef Bresaola Carpaccio with Lemon and Arugula</i>	\$10.50
Prosciutto con Pere <i>Prosciutto with Pears</i>	\$11.50
Vitello Tonnato <i>Sliced Veal with Homemade Tuna Sauce</i>	\$13.50

### - sicilian specialities -

Polpette di Carne <i>Homemade Meatballs with Tomato Sauce</i>	\$13.50
Arancini <i>Sicilian Rice Balls with Ragu Sauce and Mozzarella</i>	\$12.50
Caponata <i>Eggplant with Mixed Vegetables in a Vinegar Reduction</i>	\$10.50
Parmigiana di Melanzane <i>Eggplant Parmesean</i>	\$12.50
Mozzarella in Carozza <i>Delicately Fried Mozzarella Cheese in Between two Slices of Bread</i>	\$9.50
Carciofi <i>Artichokes</i>	\$9.50
Spinaci con Mandorle e Pane Croccante <i>Spinach with Almonds and Crispbread</i>	\$9.50

### - APPETIZERS -

Carpaccio di Tonno <i>Tuna Carpaccio with Sicilian Garnishings and Lemon</i>	\$13.50
Tartare Di Salmone <i>Salmon Tartare with Avocado and Yuzu Sauce served with Carasau Bread</i>	\$16.50
Insalata di Polipo <i>Mediterranean Octopus Salad with Potatoes and Olives</i>	\$17.50
Carpaccio di Branzino <i>Lemon Marinated Mediterranean Seabass with Seasonal Vegetables</i>	\$14.50
Variety of Fish	\$20.50

### - fish -

### - cheese -

Mozzarella	125g \$10 / 250g	\$16.50
Burrata	125g \$11 / 250g	\$18.50
<i>Accompanied by a selection of</i>		
Prosciutto		\$6.50
Speck		\$6.50
Bresaola		\$7.50
Pomodorino / Cherry Tomatoes		\$5.50
Selezione di Affettati / Cold Cuts Collection		\$15.50
Selezione di Formaggi / Cheese Collection		\$15.50

### - bruschette -

Bruschetta ai Pomodorini e Basilico <i>Classic Cherry Tomato and Basil Bruschetta</i>	\$10.50	Bruschetta Guacamole e Gamberi <i>Bruschetta with Guacamole and Shrimp</i>	\$13.50
Bruschetta con Caponata <i>Bruschetta with Mix Vegetables in Sicilian Caponata Way</i>	\$10.50	Bruschetta Stracciatella, Carpaccio di Manzo e Tartufo <i>Bruschetta with Stracciatella Cheese, Beef Carpaccio Arugula and Black Truffle</i>	\$14.50
Bruschetta con Crema di Gorgonzola, Prosciutto e Noci <i>Bruschetta with Gorgonzola Cream, Prosciutto and Walnuts</i>	\$11.50	Combo 4 Appetizers Chef Selection	\$28

### - SALAD -

Insalata di Rucola Pecorino e Pomodorini <i>Arugula Salad with Pecorino Cheese and Cherry Tomatoes</i>	\$11.50
Insalata di Finocchi e Arance <i>Sicilian Fennel and Orange Salad</i>	\$11.50
Insalata Mista <i>Mixed Seasonal Garden Salad</i>	\$11.50
Caesar Salad <i>Lettuce, Crostini Bread, Shaved Parmigiana Cheese and Caesar Dressing</i>	\$11.50
Nizzarda Salad <i>Green Beans, Tuna, Eggs, Potato, Cherry Tomato</i>	\$12.50
Insalata Caprese <i>Mozzarella, Cherry Tomato, Basil</i>	\$14.50
Insalata Piccola Cucina <i>Spinach, Avocado, Beetroot, Orange and Dried Fruit</i>	\$13.50
Insalata Quinoa <i>Quinoa, Vegetables, Shrimp and Lime</i>	\$14.50

### - HOMEMADE PASTA -

Lasagna al Ragu <i>Lasagna with Meat Ragu, Tomato and Bechamel Sauce</i>	\$15.50
Pasta alla Norma <i>Eggplant Rolls Stuffed with Tomatoes Spaghetti and Ricotta Cheese</i>	\$15.50
Penne al Pomodoro e Basilico <i>Penne with Tomato Sauce and Basil</i>	\$14.50
Orecchiette Gamberi e Burrata <i>Orecchiette with Shrimp, Burrata and Cherry Tomatoes</i>	\$17.50
Spaghetti alle Vongole <i>Spaghetti with Clams and Cherry Tomatoes</i>	\$16.50
Ravioli al Ragu di Cinghiale <i>Ravioli Stuffed with Ricotta Cheese and Spinach in Wildboar Ragu</i>	\$17.50
Cavatelli ai Funghi Porcini <i>Cavatelli with Porcini Mushrooms</i>	\$19.50
Zuppa del Giorno <i>Soup of the Day</i>	\$11.50
<i>Available Gluten Free Pasta Option</i>	

### - SECOND COURSE -

Cotoletta alla Milanese con Patatine Fritte / <i>Chicken Milanese with Potato Fries</i>	\$17.50
Filetto di Branzino con Spinaci / <i>Pan Seared Seabass with Spinach</i>	\$16.50
Fritto di Calamari con Maionese gli Agrumi / <i>Fried Calamari with Citrus Mayonnaise</i>	\$15.50

### - DESSERTS -

Cannoli Siciliani Sicilian / <i>Cannoli with Ricotta Cheese</i>	\$10
Tiramisú	\$10
Creme Brulee	\$10
Torta al Cioccolato con Gelato alla Vaniglia / <i>Chocolate Cake served with Vanilla Icecream</i>	\$10



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