

## Salad

INSALATA DI RUCOLA E POMODORINI.....	\$11
<i>Arugula and Tomatoes Salad</i>	
INSALATA DI FINOCCHI E ARANCE.....	\$11
<i>Fennel and Orange Salad</i>	
INSALATA MISTA.....	\$11
<i>Mixed Salad</i>	
CESAR SALAD.....	\$13
<i>Lettuce, Crostini Bread, Shaved Parmigiano Cheese and Caesar Dressing</i>	
INSALATA CAPRESE.....	\$17
<i>Caprese Salad</i>	
INSALATA DI QUINOA.....	\$16
<i>Quinoa Salad with Vegetables</i>	

## Desserts

CANNOLI SICILIANI.....	\$10
<i>Cannoli with Ricotta Cheese</i>	
TIRAMISÙ.....	\$10
<i>Tiramisu</i>	
CASSATA.....	\$10
<i>Sponge Cake Moistened with Fruit Juices and Liqueur, Layered with Ricotta Cheese covered with a Shell of Marzipan, Finally Topped with Candied Fruit</i>	



ZAGAT



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## Appetizers

ARANCINO DI RISO AL RAGÙ CON RUCOLA E GRANA .....	\$14
<i>Sicilian Rice Ball with Ragu Sauce, Arugula and Grana</i>	
PARMIGIANA DI MELANZANE .....	\$13
<i>Eggplant Parmesan</i>	
VITELLO TONNATO CON IL SUO FONDO .....	\$16
<i>Sliced Veal with Homade Tuna Sauce</i>	
POLIPO GRIGLIATO MEDITERRANEA .....	\$20
<i>Grilled Octopus with Mediterranean Sauce</i>	
SARDINE GRIGLIATE ALLA BECCAFICO CON SPINACINO FRESCO, LIMONE, UVETTA E CECI .....	\$19
<i>Sardines Beccafico with fresh Spinach, Lemon, Raisins and Chickpeas</i>	
INVOLTINO DI PESCE SPADA ALLA VECCHIA MANIERA CON CAPONATINA DI MELANZANE AGRO DOLCE .....	\$20
<i>Sliced Swordfish Rolled with sweet and sour Eggplant Caponata</i>	
FRITTO MISTO O SARDINE O ZUCCHINI SALSA TARTARA .....	\$17
<i>Variety of fried Fish or Sardines or Zucchini and Tartar Sauce</i>	

## Bruschette

BRUSCHETTA AI POMODORINI E BASILICO .....	\$13
<i>Classic Cherry Tomatoes and Basil Bruschetta</i>	
BRUSCHETTA CON CAPONATA .....	\$15
<i>Bruschetta with Mix Vegetables in Sicilian Caponata Way</i>	
BRUSCHETTA CON CREMA DI GORGONZOLA, PROSCIUTTO E NOCI .....	\$16
<i>Bruschetta with Gorgonzola Cream, Ham and Walnuts</i>	
BRUSCHETTA GUACAMOLE E GAMBERI .....	\$17
<i>Bruschetta with Guacamole and Shrimp</i>	

## Homemade Pasta

LASAGNA AL RAGÙ .....	\$19
<i>Lasagna with Meat Ragu, Tomato and Bechamel Sauce</i>	
PASTA ALLA NORMA .....	\$18
<i>Eggplant Rolls Stuffed with Tomatoes Spaghetti and Ricotta Cheese</i>	
PENNE AL POMODORO E BASILICO .....	\$16
<i>Penne with Tomato Sauce and Basil</i>	
ORECCHIETTE GAMBERI E BURRATA .....	\$20
<i>Orecchiette with Shrimp, Burrata and Cherry Tomatoes</i>	
SPAGHETTI ALLE VONGOLE .....	\$21
<i>Spaghetti with Clams and Cherry Tomatoes</i>	
RAVIOLI AL RAGU DI CINGHIALE .....	\$20
<i>Ravioli Stuffed with Ricotta Cheese and Spinac and Wildboar Ragu</i>	
CAVATELLI AI FUNGHI PORCINI .....	\$19
<i>Cavatelli with Porcini Mushrooms</i>	
ZUPPA DEL GIORNO .....	\$13
<i>Soup of the day</i>	
PASTA ALLE SARDE .....	\$18
<i>Pasta with Sicilian Sardines, Pine Nuts, Sultana Raisins and Wild Fennel</i>	

## Second Course

COTOLETTA ALLA MILANESE CON PATATINE FRITTE .....	\$22
<i>Chicken Milanese with Potato Fries</i>	
FILETTO DI BRANZINO CON SPINACI .....	\$23
<i>Pan Seared Seabass with Spinach</i>	
FRITTO DI CALAMARI CON MAIONESE AGLI AGRUMI .....	\$20
<i>Fried Calamari with Citrus Mayonnaise</i>	

## Meat

CARPACCIO DI MANZO .....	\$17
<i>Beef Carpaccio served with Arugula, Pecorino Cheese and Mustard Sauce</i>	
BRESAOLA CON RUCOLA E PECORINO .....	\$16
<i>Beaf Bresaola Carpaccio with Lemon and Arugula</i>	
PROSCIUTTO CON PERE .....	\$16
<i>Prosciutto with Pears</i>	

## Fish

CARPACCIO DI TONNO .....	\$17
<i>Tuna Carpaccio with Fennel and Orange</i>	
TARTARE DI SALMONE .....	\$17
<i>Salmon Tartare with Guacamole</i>	

## Sicilian Specialities

POLPETTE DI CARNE .....	\$16
<i>Meatballs</i>	
MOZZARELLA IN CARROZZA .....	\$15
<i>Delicately fried Mozzarella Cheese in Between Two Sliced of Bread</i>	
CARCIOFI .....	\$14
<i>Artichokes</i>	
SPINACI CON MANDORLE E PANE CROCCANTE .....	\$13
<i>Spinach with Almond and Crunchy Bread</i>	
CAPONATA .....	\$12
<i>Eggplants with Mixed Vegetable in a Vinegar Reduction</i>	