



- ANTIPASTI -

POLPO ALLA MEDITERRANEA / <i>Grilled octopus in Mediterranean sauce</i>	22.95
ARANCINI CATANESI / <i>Sicilian rice balls with meat ragu and mozzarella</i>	12.95
BRUSCHETTE CON CARPACCIO DI MANZO, RUCOLA, SCAGLIE DI PARMIGIANO E TARTUFO <i>Toasted bread with beef carpaccio, arugula, shaved cheese and truffles</i>	16.95
FRITTO DI CALAMARI E ZUCCHINE CON SALSIA TARTARE / <i>Calamari and zucchini fried with tartare sauce</i>	20.95
CARCIOFI GRATINATI CON PANATURA ALLE ERBE AFFUMICATE, SU CREMA DI PARMIGIANO <i>Artichokes graten with scrambles bread aromatics and smoked herbs, on parmesan cream</i>	21.95
TACOS CON GUACAMOLE, GRANCHIO, SALSIA JALAPENO E MAIONESE AGLI AGRUMI <i>Tacos with guacamole, crabmeat, jalapeno sauce and citrus mayo</i>	19.95
PARMIGIANA DI MELANZANE / <i>Eggplant parmesan</i>	17.95
MOZZARELLA IN CARROZZA / <i>Delicately fried mozzarella cheese in between two slices of bread</i>	16.95

- SALAD AND SOUP -

CAESAR SALAD <i>Romaine, crostini bread & Caesar dressing</i>	16.95
INSALATA DI RUCOLA <i>Arugula salad with pecorino and tomatoes</i>	14.95
ZUPPA DEL GIORNO <i>Soup of the day</i>	12.95
INSALATA CAPRESE <i>Caprese salad with tomatoes, mozzarella cheese and basil</i>	15.95
INSALATA GRECA <i>Greek salad Greek salad with tomatoes, cucumber, olives, red onion, feta cheese and oregano</i>	16.95

- PANINI SANDWICHES -

PANINO CRUDO <i>Focaccia with Prosciutto, Stracciatella cheese, Truffles cream</i>	16.95
PANINO CAPRESE <i>Focaccia with Tomatoes, Mozzarella cheese and basil pesto</i>	15.95
PANINO SALMONE <i>Focaccia with salmon fume' and creme cheese</i>	16.95

- PASTA -

LASAGNA AL RAGU <i>Lasagna with meat sauce & Creamy bechamel</i>	21.95
BUCATINI CACIO E PEPE <i>Bucatini with pecorino cheese, black pepper</i>	21.95
PACCHERI ALLA CARBONARA <i>Paccheri with eggs, Italian "bacon" and pecorino cheese</i>	22.95
MACCHERONI ALLA NORMA <i>Maccheroni in tomatoes sauce with fried eggplant and dried ricotta on top</i>	19.95
ORECCHIETTE GAMBERI E BURRATA POMODORINI E RUCOLA <i>Oriecchette with shrimp, burrata cheese, cherry tomatoes and arugula</i>	22.95
GNOCCHI VERDI CON CREMA DI POMODORO GIALLO, SPUMA DI BURRATA E POLVERE DI POMODORO <i>Green gnocchi with yellow tomato cream, burrata foam and tomato powder</i>	20.95
TORTELLINI RIPIENI DI FORMAGGIO CON RAGU DI SALSICCIA E CARCIOFI <i>Tortellini stuffed with cheese in sausage ragu and artichokes</i>	21.95
SPAGHETTI AL RAGU CON TARTUFO <i>Spaghetti with beef ragu and truffles</i>	21.95

- VERDURE -

PATATE ARROSTO <i>Roasted potatoes</i>	9.95
VERDURE GRIGLIATE <i>Grilled vegetables</i>	9.95
PATATE FRITTE <i>French fries</i>	9.95
SPINACI <i>Spinach</i>	9.95

- FROM LAND AND SEA -

BRANZINO INTERO ALLA GRIGLIA <i>Grilled whole branzino</i>	37.95
COSTATA DI MANZO LOCALE <i>Local 16 ounce grilled rib eye steak</i>	39.95
SALMONE GRIGLIATO <i>Grilled Salmon</i>	29.95
POLLO FRITTO CON PATATE ARROSTO <i>Chicken fried with roasted potatoes</i>	27.95

Please inform your waiter if you are allergic to any food items before you order

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by Philip Guardione

O X P A S T U R E

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