

# Delaware Dines Out

(Sept. 26<sup>th</sup> – Oct. 2<sup>nd</sup>)

\$30

PiccolinaToscana.com

## 1<sup>st</sup> Course

(choose one)

### **Frisee**

Pickled Local Vegetables, House Made Ricotta Salata, and a Burnt Lemon Prosecco Vinaigrette

### **Spinaci**

Grilled Red Onion, Toasted Pistachio, Roasted Shallot Vinaigrette, and Fried Goat Cheese

### **Cesare**

Crisp Romaine with Parmiggiano Reggiano and Croutons

### **\*Fritelle di Granchio**

Crab and Kennett Mushroom Fritters with Roasted Tomato Horseradish Remoulade

### **\*Zuppa Di Zucca**

Butternut Squash Bisque with Smoked Mussels and Chili Oil

### **\*Fichi Avvolti**

Pancetta Wrapped Local Figs Filled with Tamburino Cheese and Honey Truffle Parsley Emulsion

## 2<sup>nd</sup> Course

(choose one)

### **\*Mezzaluna di Zucca**

Roasted Butternut Squash and Ricotta Filled Pasta with Toasted Pine Nuts in Brown Butter and Sage

### **Ravioli Brasata**

Braised Short Rib Ravioli served with Kennett Square Mushrooms and Truffle Red Wine Demiglace

### **\*Cannelloni di Vitello**

Veal Breast and Spinach Filled Pasta Baked in a Rosemary and Vidalia Onion Fonduta

### **\*Tagliatelli**

Winter Seafood, Saffron, and Parsley Butter Sauce

### **\*Gnocchi Gratinata**

Potato Dumplings with Roasted Brussels Sprouts, Pancetta, Horseradish, and Goat Cheese Cream topped with Bread Crumbs and Baked.

## 3<sup>rd</sup> Course

(choose one)

### **\*Involtini di Pollo**

Free Range Chicken Breast filled with Taleggio cheese and Basil, Wrapped in Prosciutto and pan roasted with Creamy Roasted Garlic Polenta

### **\*Cape Sante**

Seared Sea Scallops over Roasted Pumpkin Risotto with Brown Butter Vinaigrette and Crispy Sage

### **\*Bistecca**

Grilled Flat Iron Steak with Pan Roasted Brussels Sprouts, Pancetta, Tuscan Sea Salt, and Salsa Verde

### **Pance Brasata**

Orange and Rosemary Braised Pork Belly served over Gorgonzola Dolce Risotto

### **\*Salmone**

Mustard Crusted King Salmon served over Mushroom, Spinach, and Celery sauté with Lemon Verdicchio Butter Sauce.

## Dessert

(choose one)

### **White Chocolate Raspberry Crema**

With a toasted Almond Crust

### **Cocoa Barry Chocolate Doughnut Holes**

With Hazlenut Crème and Tahitian Vanilla Bean Gelato

**\* indicates “sneak peek” items for our upcoming new menu**

