

Mission Viejo Restaurant Week 2021
October 4-8th

Menu

Insalate

choice of

Piccolino

romaine, mixed organic greens, tomato, red onions, cucumber,
balsamic vinaigrette

or

Tricolore

spinach, radicchio, arugula, crispy prosciutto, toasted almond,
feta cheese, lemon vinaigrette

or

Carpaccio di Manzo

thinly sliced raw beef, shaved parmesan, caper, arugula, E.V.O.O, lemon

Secondi

choice of

Maiale alla Valdostana grilled bone-in pork rib chop, smoked ham, sage, fontina oven finished, roasted
potatoes, vegetables

or

Saltimbocca alla Romana

(salt forward dish)

baked veal tenderloin medallions, prosciutto, fontina, sage, demi glaze, vegetable, potato

or

Cioppino alla Genovese gf

array of fresh fish, clams, black mussels, Mexican shrimp, calamari, tomato broth, toasted ciabatta

Dolci

choice of

Tiramisu

espresso, lady fingers, rum, mousse

or

Cannoli alla Siciliani

cannoli, ricotta cheese, chocolate chips

\$50 per person plus tax & gratuity

Featured Cocktails \$12

PEACH MARTINI

Grey Goose Peach-Rosemary, Peach Puree, Peach Nectar

LIMONCELLO WHISKEY SOUR

Maker's Mark Bourbon, Limoncello Liqueur, Fresh Lemon Juice, Club Soda

Featured Wine \$35

Super Tuscan, Barone Ricassoli, Toscana, 2017

Grillo, Il Salinaro, Pellegrino, Sicilia, 2017

No substitutions. Beverage, tax, and gratuity not included. No splitting or sharing. Cannot be combined with additional offers.

Not valid for to-go-Dine-in Only

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