

## BUONGIORNO

breakfast all day & night

<b>PUFFY EGG &amp; CHEESE ON BRIOCHE</b> .....	12
+ braised greens +2	
+ crispy pancetta +3	
+ homemade sicilian fennel pork sausage +3	
<b>OMELETTE</b> .....	15
ratatouille, gruyère, toasted baguette	
<b>FORTUNA</b> .....	13
organic brown lentils, sunny side egg (gf)	
<b>CALI</b> .....	16
avocado, red onion, roasted baby carrot, pumpkin seeds, lemon on toasted sourdough	
+ sunny side egg 2	
<b>GRAVLAX</b> .....	17
beet cured gravlax, robiolina, preserved lemon on toasted sourdough	
<b>TODAY'S TOAST</b> .....	5
baker's choice, seasonal jam, butter	
<b>GRANOLA FAMOSA</b> .....	9
greek yogurt, house-made granola, seasonal fruit, honey (gf)(nuts)	

## GIARDINO

greens

<b>INSALATE</b> .....	13
over the moon valley greens sherry vinaigrette	
<b>ARUCOLA</b> .....	13
local arugula, lemon, extra virgin, parmigiano	
<b>PRIMAVERA</b> .....	16
wood roasted carrot, cauliflower, pistachio, golden raisin, chopped escarole, bulgur wheat	
<b>SCAROLA</b> .....	18
escarole salad, wood grilled chicken breast lemon, olive oil, parmigiano (gf)	
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Vegetables	
<b>BROCCOLI DI RABE</b> .....	11
garlic, peperoncino (gf)(v)	
<b>RATATOUILLE PROVENCALE</b> .....	11
zucchini, tomato, eggplant, onion, basil (gf)(v)	
<b>ROSSO</b> .....	8
roasted sweet potato, yogurt, extra virgin(gf)	
<b>CAROTA</b> .....	8
turmeric roasted baby carrots (gf)(v)	
<b>SOUP OF THE DAY</b> .....	10

## ARROSTO

wood grilled skewers

<b>SEPIE</b> .....	15
cuttlefish & calamari, broccoli rabe, lemon	
<b>SALMONE</b> .....	15
salmon, cherry tomatoes, fennel seed, coriander (gf)	
<b>SALSICCIA</b> .....	12
homemade sicilian pork sausage, salsa verde	

## PANINI

served with garden salad

<b>PORCHETTA</b> .....	18
roasted & shaved suckling pig, provolone, mustard greens, sweet onion, salsa verde, on puffy bread	
<b>GIARDINO</b> .....	17
wood roasted zucchini, tomato, sweet onion, arugula, pesto, provolone, on puffy bread	
<b>POLPO</b> .....	18
charred octopus, mozzarella, tomato pork jam, pickled onion, peperoncino, on brioche	

## AL FORNO

<b>PIZZA MARGHERITA classic</b> .....	17
tomato, basil, mozzarella	
<b>PIZZA BIANCA white</b> .....	17
garlic, parmigiana, mozzarella	
<b>PIZZA DIAVOLA pepperoni</b> .....	19
soppressata piccante, tomato, basil, mozzarella	
<b>PIZZA PARMA</b> .....	20
prosciutto, arugula, tomato, basil, mozzarella	
<b>PIZZA FUNGHI</b> .....	18
mushroom, basil, mozzarella, parmigiano, tomato sauce or white	
<b>PIZZA DEL GIORNO</b> .....	20
today's pizza of the day!	

<b>PARMIGIANA</b> .....	21
ten layers of sliced eggplant, mozzarella, tomato & basil	

Chef/Owner Amy Brandwein  
Pastry Chef Yesenia Jarquin

consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food borne illness

## CAFE

We proudly serve la Colombe coffee

Drip.....	sm 3.25	lg 3.75
Espresso.....		3.75
Americano.....		3.75
Macchiato.....		4.00
Cappuccino.....		4.75
Latte.....		5.00
Chai 4.50.....	Matcha 4.50.....	Mocha 5.75
Cortado.....		4.25
Cold Brew.....		4.50
Ice Tea.....		3.25
Add - Vanilla .50 - Caramel - .75 Lavender .50		

Tea - 3.00 - We are proud to serve Teapigs, ask about today's selection!

## DOLCI

almond olive oil cake.....	\$6
flourless chocolate almond cake.....	\$8
mascarpone orange tea cake.....	\$7.50
build your own cannoli.....	\$4
~traditional~nutella~pistachio~raspberry~	
ricotta tea cake.....	\$7.50
bomboloni.....	\$4
chocolate chip cookie.....	\$4

Check out our pastry case for more options

\*selections may vary

Thank you for visiting Piccolina, an all day Italian cafe - the "little sister" to Centrolina, our full service restaurant and market right across the alley!

Everything on our menu is cooked in a wood fire oven using hand crafted steel pans and old world cooking techniques. Our freshly baked bread and pastries are made from scratch every day!

Piccolina is dedicated to sourcing the season's best from our local farmers in DC, Virginia, Maryland and Pennsylvania.

See you soon!



Monday-Sunday 8am-9pm  
Breakfast all day!  
Happy hour every day, 3pm-6pm!

## COCKTAILS

SPRITZ.....	13
choice of: aperol, campari, elderflower liquor, or italicus	
MALFY 75.....	14
malfy con limone gin, prosecco	
MIMOSA.....	12
natalie's orange juice, prosecco	
NEGRONI .....	14
gin Marconi 42, vermouth Gran Bassano rosso, bitters	
ESPRESSO MARTINI.....	15
espresso, kahlua, kettle one vodka, sugar	

## VINO

glass/carafe/bottle

### FRIZZANTE

Adami 'Garbel' Prosecco NV..... 12/22/44  
fresh and crisp, smooth with lovely, clean flavors

### BIANCO

Impero Pinot Grigio Trebbiano..... 10/20/40  
refreshing notes of lemon and apple, soft yet bright

Feudo Antico Pecorino..... 12/24/48  
crisp citrus, with elegant floral notes, full bodied

### ROSE

Del Maso Rose ..... 12/22/48 || refreshing notes of cherry, rose petals & strawberries |  |

### ROSSO

Impero Cabernet Sauvignon ..... 14/28/50 || rich & earthy notes of dark fruits, velvety, dry with light tannin |  |

Salvalai "Trevenezie" Pinot Nero ..... 12/22/48 || ripe black currant & dark cherries, smooth and dry |  |

## BIRRA

DOLOMITI..... 8  
pilsner, italian

