



## Welcome Back Long Island Restaurant Week!

### DINE IN LUNCH \$24 Two Courses

#### APPETIZER: Choice of one

- Fresh Mozzarella with tomato and basil with balsamic glaze
- Shrimp Cocktail- 5 shrimp with a side of cocktail sauce
- Whole Baked Clams- 6 baked clams with bread crumbs baked on top
- Mozzarella Sticks- 6 mozzarella fried to a golden brown

#### ENTREE: Choose one

(All include house antipasto salad and breadbasket)

9" Personal Pizzette- Homemade pizza crust gluten free crust with our pizza sauce and mozzarella

Fettuccine Alfredo- A long thick fresh egg pasta in a creamy parmesan laced white sauce.

Tortellini Pappagallo- Cheese pasta pockets with a pink creamy cheese and meat sauce.

(All BELOW include Choice of Pasta on side )

Chicken Parmigiana - Chicken cutlet with tomato sauce and baked mozzarella cheese.

Eggplant Rollatini – Gently Fried eggplant rolled with ricotta, tomato sauce then baked under mozzarella cheese.

Salmon Scampi- Broiled OR in a garlic and butter sauce with breadcrumbs baked on top.

Chicken Francese Chicken dipped in egg and served in a buttery lemon white wine sauce

*Piccolo Ristorante of Bellmore Piccoloristorante.com*

*2770 Sunrise Highway Bellmore, NY 11710*

*Piccolobellmore @ Instagram*



**Welcome Back Long Island Restaurant Week! DINE IN DINNER \$39 - Three Courses**

**APPETIZER: Choose one**

Calamari Corleone- Fried calamari sautéed in a teriyaki sauce with a hint of lime, chopped cashews and sliced green apples

Shrimp Cocktail-5 shrimp with a side of cocktail sauce

Rainbow Mozzarella- fresh mozzarella, rolled with roasted pepper, fresh spinach and prosciutto, plated with a balsamic glaze

Whole Baked Clams- six baked clams

Mozzarella Sticks- 6 mozzarella fried to a golden brown

**ENTREE: Choice of one**

**All include house antipasto and special bread baskets**

Meat Lasagna- Ricotta, sausage, diced meatballs, seasonings covered with tomato sauce' baked mozzarella cheese

Fettuccine Alfredo- A long thick fresh egg pasta in a creamy parmesan laced white sauce.

Tortellini Pappagallo- Cheese pasta pockets with a pink creamy cheese and meat sauce.

**(All BELOW include Choice of Pasta on side )**

Chicken Parmigiana - Chicken cutlet with tomato sauce and baked mozzarella cheese.

Eggplant Rollatini – Gently Fried eggplant rolled with ricotta, tomato sauce then baked under mozzarella cheese.

Shrimp OR Salmon- Broiled OR Scampi in a buttery garlic sauce with baked breadcrumbs

Chicken Francese Chicken dipped in egg and served in a buttery lemon white wine sauce

Veal Plum Rotini- Cubes of tender veal lightly sautéed in our signature plum tomato sauce with crimini mushrooms, served with rotini pasta.

**DESSERT: Choice of One**

Homemade Italian Cheesecake- A rich classic recipe, made with ricotta cheese and dried fruit.

Cookies and cream ice cream atop a sweet cookie crust. Blanketed with a rich chocolate fudge.

Mississippi Mud Pie- A rich Vienna fudge crust filled with chocolate mousse, covered with fudge crumbs and chocolate ganache.

Italian Cannoli- A crisp pastry shell freshly filled with chocolate chip cannoli cream.

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