

PICCÒLA

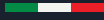
PIZZERIA



JOIN US ALL JULY LONG

PICCÒLA

PIZZERIA



TASTE
THE
GABLES
2026

Enjoy a 3-course meal of:
one (1) appetizer, one (1) entrée, and one (1) dessert

A P P E T I Z E R S

Polpette al Sugo

Homemade meatballs in a classic Neapolitan tomato sauce.

Carpaccio di Manzo

Thinly sliced beef carpaccio with arugula, mushrooms, and truffle dressing.

Bruschette Trio

Toasted bread topped with fresh tomatoes, prosciutto, and straciatella.

E N T R E E S

Mezzi Paccheri alla Genovese

Paccheri pasta, with 12 hours cooked onions and brisket sauce.

Tonnarelli Tricolore

Tonnarelli with tomato sauce, fresh pesto, and creamy straciatella cheese.

Linguine ai Gamberi

Linguine pasta with garlic, white wine, fish cream, and shrimp,
finished with parsley pesto.

D E S S E R T

Tiramisù

Classic Italian tiramisù with mascarpone cream, espresso-soaked ladyfingers,
and a dusting of cocoa.

Panna Cotta

Classic Italian silky vanilla panna cotta served with a seasonal berry coulis.

\$30

(Per person, plus tax & gratuity)