

PICCOLOVENICE  
cultural+culinary historical landmark

ANTIPASTI

Animelle  
crispy veal's sweetbread burger, quail egg, polenta, portobello chips, marsala  
16  
capesante  
seared sea scallops, parmesan-truffle fondue 18  
carpaccio  
seared lamb, thinly sliced, celery, piave shavings 17  
crescione  
watercress, fresh hearts of palm, avocado, pine nuts, Pecorino di Pienza  
Rosso: balsamic 13  
crudo  
venison carpaccio, marinated shimeshi, grappa-blueberry emulsion 16  
lingua  
slow cooked beef tongue: seared. chef's accompagnements 16  
piccione  
pan-seared squab, semi-boneless, lentils, chard, vino rosso reduction 16  
pomodori e burrata  
heirloom tomatoes, imported burrata, basil, Larino olive oil 15  
prosciutto  
homemade duck prosciutto: fresh watercress drizzle 17  
ricciola  
seared yellowtail, thyme-sicilian oil, mozzarella di bufala, italian ponzu 17  
conchiglie  
marinated sea scallops, sea urchin, lemon-thyme pesto 18  
treviso  
treviso, frisee, chestnuts, grapes, Robiola Rocchetta, champagne vinaigrette  
13

in bobo we trust  
two people minimum and entire table only: all fish or game available  
morceau  
four-course tasting menu 50/person  
miniatura  
six-course tasting menu 80/person  
majorminus  
ten-course miniature tasting 100/person  
wine paring: morceau+40, miniatura+70, majorminus+90

## PRIMI

our fresh pasta is hand-crafted, prepared with organic eggs  
agnolotti  
ox tail filled agnolotti, slow-roasted ox tail sugo 24  
capriolo  
tagliatelle, braised venison ragú, aromatic spices, red wine 26  
lasagna di quaglia  
pasta layered with roasted quail ragú, quail eggs-bechamelle, parmesan 26  
raviolo  
pasta filled with venetian style cod mousse, sweetpeas veloutée 24  
garganelli  
handrolled penne, dungeness crab, leeks-lemongrass 26  
gnocchi  
light potato pillows, sea urchin emulsion, bottarga shavings 28  
pappardelle  
wide squid-ink pasta, baby octopus sugo 27  
tortelli  
wild nettles+hazelnuts filled ravioli: butter, sage and parmesan 24  
risotto  
organic acquerello rice, preparation changes daily 29

## SECONDI

we do our best to use humanily raised and wild, meat and fish  
agnello  
natural lamb shank, boneless, slow-braised in prickly pear-white port; riso  
venere cake 36  
coniglio  
roasted natural rabbit: boneless, filled with olives, peppers, celery raisins,  
pinetus 30  
fagiano  
pan-seared pheasant breast, rolled with speck, caramelized pears, white port  
34  
maialino  
natural kurobuta pork chop, pan roasted in duck fat, truffled-honey sauce 38  
veal in black  
black bread-coated, veal cubes, sauté, tonnata sauce 38  
tagliata  
natural australian kobe n.y. steak (12 oz), seared and sliced: lemon-thyme  
pesto, maldon salt 53  
il pesce  
fresh seasonal fish preparation changes daily m.p.

wine service is \$35 per bottle

bobo is the chef and he also handpicked the music

Piccolo - 5 Dudley avenue Venice, California 90291 usa 310.314.3222  
piccolovenice.com

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**bobobanana**  
fresh caramelized banana-custard roll

**tortino**  
ricotta and mascarpone torte: saffron coulis

**lingotto**  
Valrhona chocolate 70%, Elisir Gambrinus, gold

**cupola**  
milk chocolate mousse, vanilla crème brûlée

**bicchierino**  
mascarpone cream, chocolate ganache, nougat, espresso savoiardi

**bianca**  
white chocolate mousse, orange gelée, orange chips

**coppa**  
moscato panna cotta, champagne caviar

**bignole**  
Valrhona gianduja chocolate filled pastry puffs: salted caramel

**semifreddo**  
imported amaretto cookies soft-frozen cream: amaretto caramel

**terrina (non dairy)**  
marinated pineapple carpaccio, coconut bavaroise, seasonal fruit, balsamico drops

**GIOCO DI FORMAGGIO**  
fine Italian cheeses with accompaniments half \$18 - full \$32

**biscottini**  
assortment of home made biscottini \$9

pasticceria by yukari kamiya and bobo

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