

MENU

Antipasti

recommended for 2-4 diners

VEGETARIAN

Cheese Platter 110
Assorted artisan cheeses served with homemade bread and jam

Antipasti ✓ 85
Assorted grilled vegetables seasoned with balsamic dressing served on our stone oven baked focaccia
add pickled salmon 15
add artichoke confit 15

Appetizers

INTERMEDIATE

Minestrone Soup 36
Seasonal vegetables, white beans and pasta

Onion Soup Loaf 42
Rich onion soup served in a sourdough bread bowl with parmesan cheese

Soup du jour 38
Please ask your waiter

Eggplant Parmesan 54
Eggplant slices, plum tomato sauce, mozzarella and parmesan cheese

Arancini 56
Risotto rice balls with mushroom and mascarpone filling, served on yoghurt

Chestnut Cappellaccio 52
Large stuffed pasta with chestnuts in a butter sauce with garlic confit, basil, ricotta and parmesan

From Our Stone Oven

CONCERTO

Focaccia with Assorted Dips ✓ 36
Focaccia topped with rosemary and kosher salt served with three dips

Focaccia with Roasted Peppers and Goat Cheese 46
Focaccia topped with roasted peppers, goat cheese and coriander

Focaccia Piccolino 52
Focaccia topped with red tuna ragu, seared onion, tomatoes and sesame paste

Pizza Margherita 56
Pizza topped with plum tomato sauce and mozzarella cheese

Arugula Pizza 66
Pizza topped with plum tomato sauce, mozzarella cheese, fresh arugula, cherry tomatoes and parmesan cheese

Three Cheese Pizza 66
Pizza topped with plum tomato sauce, cheddar, goat and mozzarella cheeses

Artichoke Pizza 66
Pizza topped with plum tomato sauce, mozzarella cheese, artichoke confit and kalamata olives

Truffle and Smoked Salmon Pizza 72
Pizza topped with mascarpone cheese, truffle flavored oil, smoked salmon, arugula and parmesan cheese

Spinach and Cheese Pastry 68
Italian pizza dough filled with spinach, chard and cheeses, served with a green salad

Classic Italian Calzone 68
Folded Italian pizza dough filled with plum tomato sauce, fresh mozzarella and oregano

✓ all pizzas could be prepared with vegan cheese

Salads

SONATA

Piccolino Salad 62
Red quinoa, roasted beets, arugula, nuts, apples and feta cheese, with house dressing

Caprese Salad 58
Colorful cherry and plum tomatoes, ripped mozzarella, fresh basil and oregano leaves, with balsamic dressing

Panzanella Salad 58
Coarsely chopped vegetables, baby mozzarella, seasoned croutons, red onions and kalamata olives, with olive oil and lemon dressing

Health Salad ✓ 62
Black lentils, cherry tomatoes, red onion, cranberries, walnuts, green leaves, sweet potato crisps, with olive oil, lemon and sesame oil dressing

Seared Tuna Salad 76
Seared red tuna on a bed of green beans and vegetable salad with olive oil and lemon dressing

Caesar Salad 56
Lettuce, cherry tomatoes, croutons, parmesan cheese with Caesar dressing
add seared salmon 36

Pasta

OPERA

Spinach Cannelloni 68
Pasta tubes filled with spinach and cheese in cream sauce

Beet Gnocchi Alfredo 68
Beet gnocchi filled with mozzarella, served in a cream sauce with beets, garlic, parmesan, and cashew garnish

Spinach Pesto Ravioli 68
Ravioli filled with spinach and cheese in cream pesto sauce

Sweet Potato Racula Ravioli 68
Ravioli filled with sweet potato and cheese in a cream Roquefort sauce, with arugula and walnuts

Ricotta Fungi Ravioli 68
Ravioli filled with ricotta cheese in mushroom cream sauce

Mushroom Pappardelle 64
Wide flat pasta with assorted mushrooms in a sauce of garlic, olive oil, butter, parmesan and thyme

Spaghetti Pomodoro ✓ 56
Spaghetti in plum tomato and basil sauce

Artichoke Ravioli in Roman Sauce ✓ 68
Ravioli filled with artichoke served in a sauce of olive oil, garlic, herbs and artichoke confit

Penne Forte 68
Penne pasta with fresh salmon cubes in a sauce of white wine, sweet cream, chives and garlic confit

Pasta du jour 68
Please ask your waiter

From the Sea

BIJOU

Citrus Salmon 118
Fresh Norwegian Salmon filet in citrus and dijon mustard sauce

Roquefort Salmon 118
Fresh Norwegian Salmon filet in Roquefort cream sauce

Sea Bream 120
Whole Sea Bream stuffed with herbs and garlic in olive oil

Fish du jour 115
Please ask your waiter

All fish dishes served with a green salad, grilled vegetables and potatoes in olive oil and herbs.

Desserts

FINALE

Our Own Cheesecake Served with a berry sauce	42
Chef's Tiramisu Mascarpone cheese, biscuits soaked in rum and coffee creme	42
Crème Brûlée Vanilla custard cream base topped with caramelized sugar	42
Crumble Cheesecake Sugar free	42
Pecan Pie ✓ Caramelized pecans with toffee	42
Ice Cream Three scoops of your choice	30
Cakes Please refer to the display	42



Hot Drinks

Espresso single/double	10/12
Macchiato single double	10/12
Americano small/large	12/14
Latte small/large	14/16
Turkish coffee	10
Instant coffee	12
Steamed milk with instant coffee	16
Mocha coffee	16
Hot chocolate	18
Affogato	18
Assorted teas	10
Spiced hot cider	15
Hot cider with wine	25

Beer

Tuborg Red	26
Carlsberg	26
Stella Artois	30
Weihenstephan	30
Malka	30

Cold Drinks

Coca-Cola / Cola Zero / Fuze Tea Sprite / Diet Sprite / Fanta	14
Lemonade / Orange juice Red grapefruit juice	14
Crushed mint lemonade	18
Soda water	10
Clear cider	14
Tonic water / Ginger Ale / Bitter Lemon	14
Nesher Malt	14
Mineral water small/large	12/24
Ferrarelle small/large	14/26
Milkshake	28
Cold coffee / cold Americano	18
Ice coffee	24

PICCOLINO

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• KIKAR HAMUSICA •

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