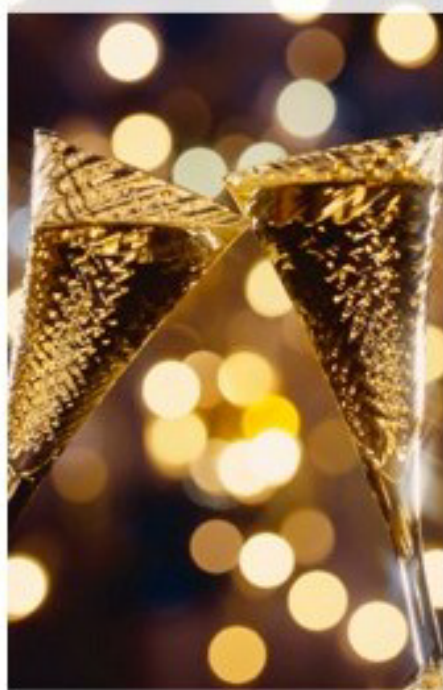


ROMANTIC NEW YEARS EVE



RISTORANTE PICCOLO

RESERVATION PACKAGES

FIRST SEATING | \$59

- 5:00pm — 7:00pm
- Sumptuous Four-Course Italian Dinner
- Strolling Musician
- Champagne Toast
- Candlelit Rooms
- 3 Roaring Fireplaces
- ❖❖ Parking garage available *next door*

SECOND SEATING | \$75

- *anytime between 7:00pm — midnight*
- Sumptuous Four-Course Italian Dinner
- Strolling Musician
- Champagne Toast
- Candlelit Rooms
- 3 Roaring Fireplaces
- Party Favours
- ❖❖ Parking garage available *next door*

Dancing in Catch 15 | \$15 with Piccolo dinner
11pm — 3am
includes Champagne Toast at midnight

FOR RESERVATIONS:

Complete the Reservation Form and scan/email to: events@piccolodc.com
or fax back to **202.342.1461**.

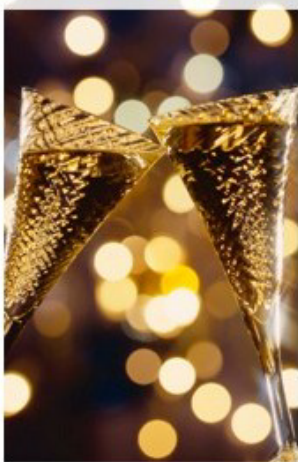
Your reservation will be confirmed by email.

QUESTIONS? Call us at **202.342.7414** or email us at events@PiccoloDC.com

www.PiccoloDC.com



ROMANTIC NEW YEARS EVE



2015 / 2016

RISTORANTE PICCOLO
HISTORIC GEORGETOWN
1068 31ST STREET, NW
WASHINGTON, DC 20007
202.342.7414 (PHONE)

RISTORANTE PICCOLO

RESERVATION PAGE

(select applicable)

(quantity)

☐ First Seating Dinner (5pm - 7pm) \$59 _____

☐ Second Seating Dinner (between 7pm - midnight) \$75 _____

☐ Dancing in Catch 15 * \$15 _____

** Dancing in Catch 15: Door admittance opens at 11pm

* Time of Arrival: _____

* Contact Person: _____

* Telephone #: _____

* Email Address: _____

TOTAL: \$ _____ (does not include tax/gratuity)

*Mandatory

→ **SCAN/EMAIL to: events@PiccoloDC.com or FAX to: 202.342.1461** ←

☐

VISA

☐

MASTERCARD

☐

AMEX

Today's Date _____

Credit Card Account # _____

Cardholder Name _____

3-Digit Security Code _____

Expiration Date _____

Cardholder's Email Address _____

I hereby understand the cancellation policy

Cardholder Signature _____

CANCELLATION POLICY:

Cancellations must be made no less than 72 hours prior to event to avoid penalty. You will be charged for the full amount of the package price if cancelled less than 72 hours prior to event.

www.PiccoloDC.com

RISTORANTE PICCOLO

NEW YEARS EVE MENU

PRIMI

(choice of)

Risotto ai Porcini

imported Arborio rice sauteed and simmered with porcini mushrooms and broth

Spiedino alla Romana

shrimp and mozzarella skewers drizzled with a delicious parsley lemon zest sauce

SECONDI

(choice of)

Crema di Aragosta

a delicious lobster bisque

Insalata Cesare

romaine lettuce tossed in Caesar dressing, topped with parmesan slivers and garlic bruschetta

Insalata di Arancia e Finocchio

a delicious salad from Southern Italy

fresh fennel, green olives, fresh orange & walnuts drizzled with lemon juice & extra virgin olive oil

Mozzarella Pomodoro

sliced tomato and fresh mozzarella layered with fresh basil

Il Carpaccio di Tonno

razor-thin slices of Ahi tuna drizzled with extra virgin olive oil, lemon, chopped bell peppers and capers, served on a bed of arugula

TERZO

(choice of)

Vitello al Firenze

milk-fed veal scaloppini sautéed with shallots, champagne and a touch of cream, served with steamed asparagus and oven-roasted potatoes

Filetto di Manzo con Salsa di Funghi Porcini

filet mignon pan-seared to perfection and topped with a porcini mushroom and demi-glace sauce, served sautéed spinach and oven-roasted potatoes

Capesante e Gamberi Scottato con Flan di Verdura

fresh sea scallops and jumbo shrimp pan-seared and drizzled with a saffron sauce, served with a vegetable flan

Arate al Sardo

fresh sea bass filet with a pistachio crust and sautéed with a lemon grappa sauce, served over Linguine Aglio Olio

Gnocchi con Ragu alla Piccolo

a special ragu of veal, Italian sausage and beef served over housemade gnocchi dumplings

I DOLCI

(choice of)

Crostata di Frutta

fresh raspberry tart

Torta al Cioccolato

a succulent chocolate cake with raspberry sauce

Il Tiramisu alla Piccolo

classic ladyfinger sponge cake soaked in espresso, layered with a mascarpone mousse