Piccola

koeln
+49 221 540236080

KOMPLETTE SPEISEKARTE

ANTIPASTI

Antipasto della Casa
House antipasti, buffalo mozzarella, Caprese, Italian salami & Parma ham for one person for two people

Bruschetta al Pomodoro VEGETARISCH
Fresh tomatoes, garlic, basil & shaved Parmesan Upgrade + buffalo mozzarella

Vitello Tonnato
Thin slices of slow-braised veal, tuna cream & capers

Carpaccio Classico
Beef fillet carpaccio, shaved Parmesan, rocket & extra-virgin olive oil

Pizza Pane
Pizza bread, fresh tomatoes, garlic, rosemary & basil

Minestra di Pomodoro e Basilico
Homemade tomato soup, croutons & basil

Gamberi all' Aglio
Four wild-caught prawns, garlic, chilli, extra-virgin olive oil & garlic crostini

PICCOLI STUZZICHINI

Olive selection
Green & black olives, served with toasted bread

Crispers Dippers
Extra-crispy potato dippers with a savoury coating – crunchy outside, soft inside, truffle, ketchup or mayo

Formaggio di Capra VEGETARISCH
Toasted bread topped with baked goat's cheese

Burrata & Tomatoes VEGETARISCH
Burrata, tomatoes, basil & olive oil

SALADS

Mista Mixed leaf salad with tomatoes, cucumber, sweetcorn, carrots & boiled egg ... Or as a side

Capricciosa Mixed leaf salad “Mista”, with extra rocket, buffalo mozzarella, tuna & cooked ham

Tacchino Mixed leaf salad “Mista”, with additional thyme-fried turkey & rocket

Capra VEGETARISCH Caramelised goat's cheese on toasted bread, served with mixed leaf salad “Mista” and rocket

Paesana Mixed leaf salad “Mista”, with antipasti vegetables, cooked ham, buffalo mozzarella & tuna

Caprese di Bufala VEGETARISCH Caprese, buffalo mozzarella, basil, olive oil

Niçoise Mixed leaf salad "Mista", topped with tuna, olives & anchovies

Cesare alla Piccola Caesar salad "Piccola" with thyme-roasted turkey, rocket, Parmesan and a creamy Caesar dressing

PANINI

Panini with herb cream VEGETARISCH

Panini with aioli VEGETARISCH

Panini with garlic & chilli oil

PIZZA

Margherita VEGETARISCH

Salami Thinly sliced salami

Prosciutto Parma ham

Tuna Tuna

Funghi VEGETARISCH Mushrooms

Hawaii Cooked ham & pineapple

Cardinale Fresh mushrooms & cooked ham

Quattro Stagioni Mushrooms, cooked ham, artichoke hearts & tender baby spinach

Mafiosa Tender baby spinach & oven-roasted onions

Verdura VEGETARISCH Vegetables that change daily

Completa Cooked ham, tuna, artichoke hearts & mushrooms

Campagnola VEGETARISCH Mushrooms, oven-roasted peppers & onions

Daniela Cherry tomatoes, rocket, Parmesan & Parma ham

Piccola VEGETARISCH Baby spinach, Gorgonzola, roasted peppers, olives & Parmesan

Rucolona VEGETARISCH Rocket tomatoes, rocket & Parmesan

Fantastica Cooked ham, tender baby spinach, mushrooms & spicy salami

Casarula Rocket, Parmesan & spicy salami

Soverato Spicy jalapeños, roasted peppers, mushrooms & spicy salami

Famous VEGETARISCH Sun-dried tomatoes, mushrooms, rocket, tomatoes & Parmesan

Bufala VEGETARISCH Creamy buffalo mozzarella, tomatoes & rocket

Burrata Cherry tomatoes, Parma ham, finished with a creamy burrata topping

Speciale VEGETARISCH Spicy salami, Gorgonzola, olives, jalapeños

Crema di Balsamico VEGETARISCH Creamy balsamic dressing, rocket, Parmesan, tomatoes

Tris Tris spicy salami, Parma ham, salsiccia & buffalo mozzarella

Greca VEGETARISCH Baby leaf spinach & feta

Calzone Calzone cooked ham & onions

Gabriel VEGETARISCH Mozzarella, truffle cream, freshly shaved truffle, mushrooms, tomatoes

Samuele Spicy salami & chilli honey

Sofia Anchovies, olives & garlic

PIZZE BIANCHE

Basil VEGETARISCH
With grilled courgette, buffalo mozzarella & basil

Noci VEGETARISCH
With gorgonzola & walnut pieces

5-Formaggi VEGETARISCH
With gorgonzola, feta, Parmesan & buffalo mozzarella

Davide
With mushrooms, panna, Parmesan & Parma ham

RIGATONI

House Style VEGETARISCH
With a daily selection of seasonal veg & tomato sugo & cream

Spinaci al Forno VEGETARISCH
With tomato sugo & cream, oven-baked with Gouda shavings

Quattro Formaggi VEGETARISCH
With buffalo mozzarella, Parmesan, fior di latte mozzarella & a creamy Gorgonzola sugo

Pollo
With pan-fried turkey, fresh mushrooms & cream

Broccoli al Forno
With broccoli & cooked ham in a creamy sauce, oven-baked with Gouda shavings

Arrabbiata
In tomato sugo with garlic and chilli

Creamy Curry
with tender turkey, delicate curry, panna and mascarpone

SPAGHETTI

Aglio e Olio
In olive oil & fresh garlic

Beef Bolognese
With minced beef in tomato sugo

Carbonara
With cooked ham, egg yolk & Parmesan in a creamy sauce ...

Frutti di Mare
With seafood in tomato sugo

Gamberetti
With prawns in tomato sugo

Napoli
With tomato sugo

Royal Gambero
With 3 king prawns in a creamy lobster white-cream sauce

TAGLIATELLE

Tonno e Olive
With tuna & olives in tomato sugo & cream

Gorgonzola VEGETARISCH
With a creamy Gorgonzola sauce

Ai Funghi VEGETARISCH
With mushrooms & cream

Beefy
With tender beef fillet in a delicate tomato sugo, finished with shaved Parmesan

FRESH PASTA

Wild Salmon & Rocket
With white wine & cream

Salsiccia
With sliced fennel sausage, tomato sugo, basil & Parmesan

Tartufo Love VEGETARISCH
Served in a pizza bowl with truffle cream, mushrooms, Parmesan & a silky truffle sauce

Truffle Carpaccio Pasta
with delicate beef carpaccio, shaved Parmesan, a creamy truffle and cream sauce & fresh truffle

TORTELLINI

Baked Bolognese
With minced beef in tomato sugo

Alla Panna
in prosciutto & cream

GNOCCHI

Gorgonzola & Walnuts VEGETARISCH
With walnuts in a creamy gorgonzola sauce

Mozzarella & Rocket VEGETARISCH
With mozzarella and rocket in a tomato sugo

RAVIOLI

Truffle VEGETARISCH
Homemade truffle ravioli with truffle cream, Parmesan & freshly shaved truffle

Ricotta & Spinach VEGETARISCH
Homemade ravioli with spinach & ricotta filling, tomato sugo & cream

VEGAN PASTA

Hakuna Patata VEGAN
Homemade potato ravioli with sun-dried tomatoes, black olives, in pesto

Tortelloni CarNO VEGAN
filled with a punchy aubergine stuffing as a meat-free alternative, served with a Mediterranean vegetable tomato ragù with courgette, aubergine & peppers

BAKED PASTA

Cannelloni Carne
Filled with fresh beef, tomato sugo & cream, basil & oven-baked with Gouda

Lasagne Bolognese
Made with 100% beef, prepared to our family traditio

Cannelloni Spinaci VEGETARISCH
Filled with leaf spinach, creamy ricotta, grated nutmeg, tomato sugo & cream, oven-baked with Gouda

Trio Pasta Bake
Lasagne, rigatoni, tortellini in bolognese & cream, oven-baked with Gouda

KIDS

Spaghetti Bolognese (Kids)
With a beef mince ragù

Rigatoni Napoli (Kids)
With tomato sugo

Kids' Pasta Box
Small portion of rigatoni in tomato sugo or spaghetti bolognese, apple juice 0,2l and a lovely surprise

Kids' Pizza Box
Small Margherita or salami pizza, apple juice 0,2l and a lovely surprise

Kids' Pizza
Piccola size (22 cm) Margherita / Salami / Tuna

Rigatoni Burro e Parmigiano VEGETARISCH
With butter & Parmesan

MEAT

Saltimbocca alla Romana **29,00 €**
Tender veal with prosciutto and sage, served with tagliatelle in a delicate butter-sage sauce ... 29

Scaloppa & Truffle Spaghetti **33,00 €**
Tender veal with creamy truffle spaghetti in a refined truffle-cream sauce, finished with fresh truffle ... 33

Tagliata di Manzo **35,00 €**
Tender sliced beef tenderloin (200 g) over fresh arugula, topped with shaved Parmesan and rosemary potatoes ... 35

FISH

Calamari Fritti **18,90 €**
Crispy tempura-battered calamari with aioli and lemon ... 18,9

Filetto di Salmone **19,90 €**
Tender Mediterranean-style salmon fillet with fresh herbs in a delicate white-wine broth, served with crispy rosemary potatoes ... 19,9

Seafood Bowl **29,00 €**
Spaghetti with assorted seafood, tender salmon fillet, calamari, and crispy battered shrimp, oven-baked until golden brown. ... 29

SPECIALS

Datteln im Speckmantel **6,90 €**
Süße Datteln / knuspriger Speckmantel / 4 Stück / warm serviert ... 6,9

Frittatine Cacio e Pepe VEGETARISCH **10,90 €**
Knusprig frittierte Pasta-Taler / cremige Pecorino-Füllung / schwarzer Pfeffer / feine Trüffelsauce... 10,9

Parmesan-Trüffel-Pommes VEGETARISCH **9,90 €**
Knusprige Pommes frites / frisch geriebener Parmesan / feine Trüffelcreme / aromatisches Trüffelöl / dazu Mayonnaise ... 9,9

Insalata con Caprino e Finferli VEGETARISCH **18,90 €**
Knackiger Blattsalat / warmer Ziegenkäse / gebratene Pfifferlinge / Granatapfelkerne / Kirschtomaten / geröstete Walnüsse / fruchtiges Granatapfel-Dressing ... 18,9

RISOTTO

Risotto ai Finferli e Salmone **18,90 €**
Cremiges Risotto / frische Pfifferlinge / zart gebratener Premium-Lachs / feine Zitronennote / Frühlingszwiebeln / Parmesan ... 18,9

Risotto Tartufo VEGETARISCH **22,90 €**
Cremiges Risotto / aromatische Trüffelsalsa / frisch gehobelter Trüffel / Parmesan ... 22,9

PASTA

Tagliatelle ai Finferli VEGETARISCH **17,90 €**
Bandnudeln / frische Pfifferlinge / Kirschtomaten / cremige Rahmsauce / Frühlingszwiebeln ... 17,9

Bucatini al Filetto e Tartufo **24,90 €**
Frische Pasta / frische Pfifferlinge / zartes Rinderfilet / frisch gehobelter Trüffel / cremige Sahnesauce ... 24,9

Bottoni alla Stracciatella e Pistacchio VEGETARISCH **19,90 €**
Gefüllte Pasta mit cremiger Stracciatella di Mozzarella / würzige Pistaziencreme / geröstete Pistazien / Burrata / fein-nussiges Aroma ... 19,9

Tortelloni Vegani ai Finferli VEGAN **18,50 €**
Vegane Tortelloni mit Auberginenfüllung / frische Pfifferlinge / Frühlingszwiebeln / fruchtiger Tomatensugo / veganer Mozzarella / knusprige Pizza-Focaccia ... 18,5

DOLCI

Cheesecake "American Style" VEGETARISCH
Kokos-Keksboden, Frischkäse, weiße Schokolade ...

Tiramisù VEGETARISCH
Nach dem Originalrezept der Familie Giglio. Cremige Mascarpone mit Espresso getränkten Löffelbiskuits und Marsala ...

Tortino al Cioccolato VEGETARISCH
Schokoladenkuchen von der Valrhona Schokolade, luftig und leicht mit zartschmelzendem Schokoladenkern ... + Vanilleeis Topping ...

Affogato al Caffé VEGETARISCH
Vanilleeis mit heißem Espresso ...