



PICCOLA CUCINA

by Philip Guardione



**NYC ITALIAN DISHES:
BEST ITALIAN
NOURISHMENT AT
PICCOLA CUCINA**

www.piccolacucinagroup.com/piccola-cucina-tavern-new-york



New York City has essentially an Italian eatery on each road in the city! From dollar pizza cuts to \$100 entrees, we truly do have it all. Piccola Cucina, the top **Restaurants uptown nyc** may be neglected. There are numerous areas all through the city, none of which are huge or exciting, but accept me, they cannot be skipped. I am about to make an exceptionally striking articulation, but I think that Piccola Cucina, the **ristoranti italiani new york** may have some of the best Italian nourishment. The menu has a few of the classics we all see, as well as curious and perplexing dishes you won't discover anywhere else. I indeed discover myself in a bind such that I have my eye on so numerous things on the menu that I would adore to attempt but have truly fallen in die-hard cherish for the few dishes I have as of now attempted. Keep pursuing to discover what they were.

PROSCIUTTO CRUDO DI PARMA DOP E BURRATA

I would essentially consider myself a prosciutto authority, and, as anticipated, this appetizer was fabulous. Both the prosciutto and the burrata were so new and scrumptious. Zero complaints. Fair basic, great ingredients.

Tagliatelle verdi con ragu di cinghiale aromatizzato alle erbe e tartufo nero Green tagliatelle in wild hog ragu with a new herb smell topped with dark truffle



This is one of the most extraordinary pasta dishes in modern-day New York City. That is an exceptionally striking claim, considering how numerous superb Italian eateries there are, but this dish, I think, is prevalent to most since I have also discovered it to be more interesting than most. For example, most truffle pastas come with a few kinds of cream or mushroom sauce. This combination with the wild hog ragout and such a light, top-notch tomato sauce—I cruel, fair wow! The way that those flavors work together is quite outstanding.

LET'S EAT!

BUCATINI CACIO E PEPE BUCATINI WITH CACIO CHEESE AND PEPPER



Another mind-blowing pasta dish, bucatini cacio e pepe, is a winner and by far the best I have attempted in Unused York. The pasta is superbly al dente, and it is so corny and delicious—not the exceptionally watered-down corny sort or attempting to be as complicated with additional versions. But the thick, truly great kind of cheese, with an impactful flavor that speaks to its claim, was also served to me tableside at their Uptown area (not the case at the Thompson Road area), but it was similarly delicious.

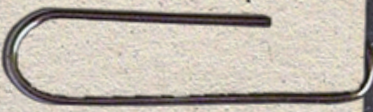
DELICIOUS!



CANNOLI ALLA SICILIANA SICILIAN CANNOLI WITH RICOTTA CHEESE AND BRONTE'S PISTACCHIO


I can be, as a matter of fact, a little picky with cannolis. I like them, but they aren't something I float to when I see them on the menu, so had they not been complimentary, I likely wouldn't have attempted them. Hands down, they are the best cannolis I have had in Piccola Cucina, the **il Miglior Ristorante Italiano** and the **Best Italian Restaurant NYC** so far. They are clearly so new, rich, and crunchy, with both the cinnamon and pistachio flavors, whereas not overwhelming, unquestionably sparkling through.

ENJOY!



Meanwhile, if you wish to enjoy every Italian dish, visit Piccola Cucina, the best **Italian restaurant on Montana ave.**





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