



# Piccola Cucina Estiatorio: A Sicilian- Inspired Trio in New York

Piccola Cucina Estiatorio in SoHo completes a trio of Sicilian-inspired restaurants in New York City, offering an authentic taste of the Mediterranean island's rich culinary heritage. From its fresh seafood sourcing to its traditional cooking techniques, this new addition promises to immerse diners in the flavors of Sicily.



**by piccola cucina**





# Sicilian Influences and Seafood Sourcing

## Sicilian Influences

Drawing inspiration from the island's coastal cuisine, Piccola Cucina Estiatorio infuses its menu with traditional Sicilian flavors and cooking methods.

## Sustainable Seafood

As an island, Sicily's bountiful seas are the source of much of its culinary wealth. Piccola Cucina Estiatorio sources its seafood responsibly, ensuring freshness and sustainability.

## Piaggio Ape Display

A stationary Piaggio Ape, the iconic Italian three-wheeled delivery van, showcases the restaurant's fresh catch of the day, inviting guests to customize their seafood selections.



# The Piaggio Ape: Displaying the Fresh Catch



## Fresh Catch

The Piaggio Ape serves as a unique display for the restaurant's daily selection of the freshest seafood.



## Customizable

Guests can choose their preferred seafood from the Piaggio Ape display to create their own personalized dining experience.



## Sicilian Tradition

The Piaggio Ape, a staple of Sicilian streets, adds an authentic and charming touch to the Piccola Cucina Estiatorio experience.



# Customizable Seafood Selections

## Personalized Plates

Guests can customize their seafood dishes by choosing from the daily catch displayed in the Piaggio Ape.

## Sustainable Sources

Piccola Cucina Estiatorio sources its seafood from responsible and sustainable suppliers, ensuring quality and environmental stewardship.

## Flexible Dining

The customizable seafood options allow diners to create their own unique Sicilian-inspired culinary experience.

## Authentic Flavors

The restaurant's skilled chefs expertly prepare the fresh seafood using traditional Sicilian techniques and ingredients.



# Authentic Sicilian Cuisine

## 1 Pasta Specialties

Handmade pasta dishes featuring classic Sicilian ingredients like fresh seafood, citrus, and olive oil.

## 2 Seafood Dishes

Signature Sicilian seafood preparations, such as grilled octopus, spaghetti alle vongole, and branzino.

## 3 Sicilian Wines

An extensive wine list showcasing the finest vintages from Sicily's renowned vineyards.

## 4 Dessert Delights

Authentic Sicilian pastries and sweets, like cannoli and tiramisu, to conclude the dining experience.



# Intimate Dining Experience

1

## Cozy Ambiance

The restaurant's intimate and refined setting creates a welcoming atmosphere for diners.

2

## Attentive Service

Piccola Cucina Estiatorio's staff is dedicated to providing personalized and attentive service.

3

## Signature Cocktails

The bar offers a curated selection of classic and innovative Sicilian-inspired cocktails.





# Commitment to Sustainability

## Responsible Sourcing

Piccola Cucina Estiatorio sources its seafood from sustainable and ethical suppliers, ensuring the long-term health of marine ecosystems.

## Community Involvement

Piccola Cucina Estiatorio partners with local organizations to promote environmental awareness and support conservation efforts.

1

2

3

## Eco-Friendly Practices

The restaurant implements various sustainability initiatives, such as reducing food waste and using biodegradable packaging.



# Expanding the Piccola Cucina Legacy

Original Location

Greenwich Village

Expansion

SoHo, Upper East Side

Cuisine Focus

Sicilian-inspired, Seafood

Commitment

Authentic, Sustainable

Piccola Cucina Estiatorio in SoHo marks the third location in the Piccola Cucina restaurant group, which has established a reputation for delivering authentic Sicilian cuisine and exceptional dining experiences in New York City.





# Contact Us

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