

PRANZO PRIMAVERA 2024

PASTE

(APPETIZER PORTIONS AVAILABLE)

INSALATE

CAPRESE (GF)	18
<i>Imported buffalo mozzarella, oven-dried tomatoes, basil, extra virgin olive oil</i>	
CAVOLO NERO (GFA)	15
<i>Tuscan kale, radish, croutons, lemon parmesan dressing</i>	
FAVA E PECORINO (GF)	16
<i>Fava beans, Pecorino DOP, olive oil, arugula</i>	
BARBABIETOLE (GF)	16
<i>Mixed beets, citrus, greens, fennel, hazelnuts, gorgonzola DOP</i>	
MISTA (GF)	14
<i>Field greens, cucumbers, carrots, grape tomatoes, Dijon vinaigrette</i>	
LATTUGA ROMANA (GF)	17
<i>Grilled Romaine, finocchiona salami, whipped goat cheese, mustard seed, chickpeas, tomato</i>	

ANTIPASTI

BURRATA (GF)	18
<i>Hand-stuffed mozzarella, mortadella, pistachios, marinated roasted grapes</i>	
PROSCIUTTO DI PARMA (GF)	18
<i>Nineteen month aged Prosciutto di Parma, sliced melon</i>	
FRITTURA	21
<i>Fried calamari and shrimp, lemon</i>	
POLPO (GF)	21
<i>Grilled octopus, arugula, citrus, fennel, grape tomatoes</i>	
COZZE ALL'ARRABIATA (GFA)	16
<i>Prince Edward Island mussels, spicy tomato sauce, garlic crostini</i>	
SALSICCIE (GF)*	17
<i>House-made Barese sausage, white beans, grilled rapini</i>	

LASAGNA TIPICA DI BOLOGNA	25
<i>Traditional lasagna of Bologna with green pasta sheets layered with béchamel and Bolognese sauce</i>	
SPAGHETTI NERI (GFA)	30
<i>String cut black spaghetti, mussels, clams, shrimp, calamari, San Marzano tomatoes, red chili flakes</i>	
RAVIOLI "PICCOLO SOGNO"	24
<i>Four cheese ravioli, pine nuts, butter, Marsala glaze, parmesan shavings</i>	
GNOCCHI (GFA)	25
<i>Spring nettle and potato dumplings, oven dried tomatoes, asparagus, Spring onion, mixed mushrooms, parmesan</i>	
PAPPARDELLE CON CINGHIALE (GFA)	28
<i>Wide flat pasta, spiced wild boar ragu</i>	
PAGLIA E FIENO (GFA)	27
<i>"Straw and Hay" green and white ribbon pasta, veal ragu</i>	

PIZZE

MARGHERITA	16
<i>Classic Margherita pizza, San Marzano tomato sauce, fiori di latte, basil</i>	
BIANCA	16
<i>Fiori di latte, arugula salad, shaved parmesan</i>	
SALAMETTI	18
<i>Fiori di latte, artisan salami, roasted peppers, Spring onion</i>	
FUNGHI	17
<i>Fiori di latte, mixed mushrooms, herbs, chopped black truffles</i>	
PROSCIUTTO	20
<i>Fiori di latte, San Marzano tomato sauce, sliced Prosciutto di Parma.</i>	

SECONDI

BRANZINO (GF)*	26
<i>Mediterranean Sea Bass fillet, grilled asparagus, citrus-caper reduction</i>	
SALMONE (GF)*	34
<i>Grilled Loch Duart Salmon, roasted carrots, artichokes, asparagus; bell pepper and almond puree</i>	
FRUTTI DI MARE (GF)*	32
<i>Sautéed calamari, shrimp & octopus, garlic rapini, roasted potatoes, "Vesuvio" sauce</i>	
ANATRA E SPINACI (GF)	26
<i>Wood roasted shredded duck, mushrooms, aged balsamic, baby spinach and radicchio salad</i>	
MAIALE SALTIMBOCCA (GF)*	28
<i>Berkshire pork chop, prosciutto, sage; Tuscan kale, white wine reduction</i>	
BATTUTA DI POLLO (GF)*	26
<i>Flattened, grilled chicken breast, field greens, grapes, pine nuts, goat cheese, Dijon vinaigrette</i>	
SPEZZATINO DI MANZO (GF)	29
<i>Slow braised beef stew, red wine, soffritto, bell peppers, local white corn polenta</i>	

(GF) GLUTEN-FREE (GFA) GLUTEN-FREE
AVAILABLE UPON REQUEST

*CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS



WE USE A COMBINATION OF LOCAL AND
ITALIAN INGREDIENTS FEATURING GREEN
CITY MARKET PRODUCE, SICILIAN SEA
SALT, DOP PIZZA FLOUR, SAN MARZANO
TOMATOES AND ITALIAN CHEESES

CHEF DI CUCINA
MICHAEL BURKE
SOUS CHEFS
NICK TOLITANO
GERARDO CRUZ

PICCOLO SOGNO'S OWN
EXTRA VIRGIN OLIVE OIL IMPORTED FROM
SICILY AND 15 YEAR AGED BALSAMIC
VINEGARS AVAILABLE, ASK YOUR SERVER