

JUNE 2020

INSALATA

CAPRESE (GF)	14
<i>Local mozzarella, tomatoes, basil, extra virgin olive oil, aged balsamic</i>	
CAVOLO NERO (GFA)	13
<i>Tuscan kale, radishes, croutons, lemon parmesan dressing</i>	
BARBABIETOLE (GF)	13
<i>Mixed beets, Gorgonzola DOP, citrus, greens, fennel, hazelnuts</i>	
MISTA (GF)	12
<i>Field greens, cucumbers, carrots, grape tomatoes, Dijon vinaigrette</i>	
PESCHE E RUCULA (GF)	13
<i>Peaches, arugula, goat cheese, lemon oil</i>	

ANTIPASTI

PROSCIUTTO DI PARMA (GF)	17
<i>Prosciutto di Parma, fresh melon</i>	
FRITTURA	17
<i>Fried calamari and shrimp, lemon</i>	
POLPETTE DELLA NONNA	13
<i>Trio of Grandma's meatballs, tomato sauce, soft polenta</i>	
FUNGHI AL FORNO (GF)	15
<i>Wood roasted oyster mushrooms, house cured pancetta, aged balsamic, radicchio, spinach</i>	
GRIGLIA MISTA (GF)	18
<i>Grilled shrimp, calamari and octopus, citrus caper oil, arugula</i>	
FIORI DI ZUCCA	13
<i>Crispy fontina filled squash blossoms, olive oil and tomato puree</i>	
ANTIPASTO "PICCOLO SOGNO"	18
<i>Prosciutto di Parma, Pecorino Toscano, white beans, olives, assorted roasted vegetables</i>	

PASTE

(APPETIZER PORTIONS AVAILABLE)

RAVIOLI "PICCOLO SOGNO"	19
<i>Four cheese ravioli, pine nuts, butter, Marsala glaze, parmesan curls</i>	
SPAGHETTI NERI (GFA)	26
<i>String cut black spaghetti, mussels, clams, shrimp, calamari, San Marzano tomatoes, red chili flakes</i>	
PAPPARDELLE CON CINGHIALE (GFA)	24
<i>Wide flat pasta, spiced wild boar ragu</i>	
GNOCCHI (GFA)	22
<i>Potato dumplings, cherry tomatoes, garlic, spinach, Gorgonzola DOP</i>	
STRACCI DI FARRO (GFA)	23
<i>Farro pasta triangles, asparagus, mixed mushrooms, garlic, chopped truffles</i>	
PAGLIA E FIENO (GFA)	22
<i>"Straw and Hay" green and white ribbon pasta, veal ragu</i>	
RIGATONI AL SUGO DI NONNA	23
<i>Tube shaped pasta, pork neck bone "Sunday gravy", braised meat, tomato, whipped ricotta</i>	
RISOTTO AI FUNGHI MISTI (GF)	23
<i>Aged organic carnaroli rice simmered in a porcini broth, mixed mushrooms, parmesan cheese</i>	

PIZZE

MARGERHITA	15
<i>Classic Margherita pizza, San Marzano tomato sauce, fiori di latte, basil</i>	
BIANCA	15
<i>Fiori di latte, arugula salad, shaved parmesan</i>	
PROSCIUTTO	17
<i>Fiori di latte, San Marzano tomato sauce, sliced Prosciutto di Parma</i>	
QUATTRO FORMAGGI	16
<i>Fiori di latte, Gorgonzola, Goat cheese and Parmesan</i>	

SECONDI

SALMONE (GF)	28
<i>Grilled Loch Duart Salmon, broccolini, cherry tomato and Mediterranean olive relish</i>	
POLLETTO (GF)	23
<i>Flattened Cornish hen, rapini, lemon</i>	
ROSTICCIANA	28
<i>Braised beef short ribs, soft polenta, sautéed greens, red wine, aromatic vegetables</i>	
"SAPORE DI MARE" (GFA)	27
<i>Assorted shellfish and fish stew, garlic rubbed toast</i>	
MAIALE (GF)	24
<i>Wood roasted, herb crusted pork ribs, frisee, grape tomatoes, pickled onion and fennel salad, tomato jam</i>	
BRANZINO AL FORNO (GF)	39
<i>Whole Mediterranean sea bass, sea salt crusted, asparagus, citrus caper reduction</i>	

CONTORNI

MEDITERRANEAN OLIVES	7
GRILLED ASPARAGUS	7
RAPINI	7
BROCCOLINI	7
ROSEMARY POTATOES	7

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



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
TONY PRIOLO
CHEF DI CUCINA
MICHAEL BURKE
SOUS CHEFS
GERARDO CRUZ
NICK TOLITANO

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