

# PRANZO

## INVERNO 2016-2017

### INSALATE

CAPRESE	10
<i>Oven dried tomatoes, basil, extra virgin olive oil, fresh mozzarella</i>	
INVERNO	11
<i>Arugula, red wine poach pears, local candied pecans, capriole goat cheese</i>	
SPINACI	11
<i>Baby spinach, Belgium endive, candied walnuts, gorgonzola DOP, balsamic dressing</i>	
CAVOLO NERO	11
<i>Tuscan kale, radishes, croutons, roasted squash, pomegranate, tossed with lemon parmesan dressing</i>	
BARBABIETOLE	11
<i>Mixed beets, shaved fennel, imported buffalo ricotta, greens, citrus infused oil</i>	
MISTA	9
<i>Field greens, cucumbers, carrots, house vinaigrette, fennel flavored grissini</i>	

### ANTIPASTI

BURRATA	14
<i>Pugliese, hand-stuffed mozzarella, artisan style prosciutto</i>	
CECINA FRITTA	8
<i>Chick pea flour fries with parmesan, rosemary</i>	
PROSCIUTTO DI PARMA	16
<i>Prosciutto di Parma, fresh melon</i>	
FRITTURA DI CALAMARI	10
<i>Fried calamari served in a paper artichoke</i>	
ZUPPA D' INVERNO	10
<i>Winter root vegetables, kale, pancetta, cannellini beans</i>	

### PASTE

(APPETIZER PORTIONS AVAILABLE)

LASAGNA TIPICA DI BOLOGNA	16
<i>Traditional lasagna of Bologna with green pasta sheets layered with béchamel and Bolognese sauce</i>	
SPAGHETTI NERI	20
<i>String cut black spaghetti, mussels, clams, shrimp, calamari, San Marzano tomatoes, red pepper flakes</i>	
RAVIOLI "PICCOLO SOGNO"	16
<i>Four cheese ravioli, pine nuts, butter, Marsala glaze, parmesan shavings</i>	
GNOCCHI	18
<i>Rosemary and potato dumplings, oven dried tomatoes, mushroom, leeks, and parmesan</i>	
PAPPARDELLE CON CINGHIALE	19
<i>Wide flat pasta, spiced wild boar ragu</i>	
PAGLIA E FIENO	18
<i>"Straw and Hay" green and white ribbon noodles, veal ragu</i>	

### PANINI

(ALL SANDWICHES ARE SERVED WITH MIXED GREEN SALAD, CUCUMBER, PICKLED ONION AND CARROTS)

PROSCIUTTO E MOZZARELLA	13
<i>Parma ham, mozzarella, arugula, roasted peppers</i>	
POLLO PARMESANO	14
<i>Breaded chicken breast, pretzel bun, mozzarella, parmesan cheese, spicy tomato sauce</i>	
PIADINA CON SPECK	12
<i>Grilled flatbread, pecorino cream, speck, arugula</i>	
PORCHETTA	11
<i>Shaved roasted Roman style pork, arugula, Dijon mustard</i>	

### PIZZA

MARGHERITA	13
<i>Tomato sauce, mozzarella, basil</i>	
BIANCA CON RUCULA	14
<i>Mozzarella, arugula, olive oil, Reggiano curls</i>	
FUNGHI	16
<i>Mozzarella, fresh herbs, chopped black truffles and mix wild mushrooms</i>	
PROSCIUTTO	17
<i>Tomato basil sauce, mozzarella, imported Prosciutto di parma</i>	
QUATTRO FORMAGGI	16
<i>Capriole farm goat cheese, gorgonzola DOP mozzarella, parmesan</i>	

### SECONDI

ANATRA E SPINACI	17
<i>Wood roasted, shredded duck with mushrooms and aged balsamic, tossed with baby spinach</i>	
BATTUTA DI POLLO	16
<i>Grilled, flattened chicken breast, mixed greens, grapes, pine nuts, Capriole Farm goat cheese</i>	
SALMONE	23
<i>Grilled Loch Duart Salmon, grain mustard reduction and roasted winter vegetables</i>	
GRIGLIA MISTA	23
<i>Grilled calamari, shrimp, and octopus, tossed with orange, fennel, tomatoes, olives, potatoes, arugula, and lemon oil</i>	
MAIALE ALLA MILANESE	22
<i>Berkshire pork chop flattened and breaded, baby arugula, mozzarella and tomato salad</i>	
SCALOPPINE DI VITELLO	27
<i>Flattened veal medallions with Marsala mushroom sauce, sautéed spinach, mashed potatoes</i>	
CODA DI VACCINARA	18
<i>Roman style braised oxtail, celery, carrots, escarole, soft polenta</i>	



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

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