

PRANZO

INVERNO 2016

INSALATE

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

ANTIPASTI

BURRATA (GF)	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 (GF)	16
<i>Prosciutto di Parma, fresh melon</i>	
FRITTURA DI CALAMARI	10
<i>Fried calamari served in a paper artichoke</i>	
ZUPPA D' INVERNO (GF)	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 (GFA)	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 (GFA)	18
<i>Rosemary and potato dumplings, oven dried tomatoes, mushroom, leeks, and parmesan</i>	
PAPPARDELLE CON CINGHIALE (GFA)	19
<i>Wide flat pasta, spiced wild boar ragu</i>	
PAGLIA E FIENO (GFA)	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 (GF)	17
<i>Wood roasted, shredded duck with mushrooms and aged balsamic, tossed with baby spinach</i>	
BATTUTA DI POLLO (GF)	16
<i>Grilled, flattened chicken breast, mixed greens, grapes, pine nuts, Capriole Farm goat cheese</i>	
SALMONE (GF)	23
<i>Grilled Loch Duart Salmon, grain mustard reduction and roasted winter vegetables</i>	
GRIGLIA MISTA (GF)	23
<i>Grilled calamari, shrimp, and octopus, tossed with orange, fennel, tomatoes, olives, potatoes, arugula, and lemon oil</i>	
MAIALE ALLA MILANESE (GFA)	22
<i>Berkshire pork chop flattened and breaded, baby arugula, mozzarella and tomato salad</i>	
SCALOPPINE DI VITELLO (GF)	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

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

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