

CENA PRIMAVERA 2017

INSALATA

MOZZARELLA E PEPPERONI (GF)	16
<i>Roasted bell peppers, basil, extra virgin olive oil, white anchovies, imported buffalo mozzarella from Campania</i>	
FAVA E PECORINO (GF)	13
<i>Fava beans, Tuscan Pecorino DOP, extra virgin olive oil</i>	
CAVOLO NERO (GFA)	11
<i>Tuscan kale, radishes, croutons, roasted squash, lemon parmesan dressing</i>	
PERE E RUCOLA (GF)	12
<i>Chianti poach pears, baby arugula, lemon, candied pecans, capriole farm goat cheese</i>	
CARCIOFINI (GF)	12
<i>Baby artichokes, lemon oil, parmesan cheese, frisee</i>	
BARBABIETOLE (GF)	12
<i>Mixed beets, greens, shaved fennel, imported buffalo ricotta, citrus infused oil, orange, hazelnuts</i>	
MISTA (GFA)	9
<i>Field greens, cucumbers, carrots, Dijon vinaigrette, fennel flavored grisinis</i>	

ANTIPASTI

GRIGLIA MISTA (GF)	16
<i>Grilled calamari, shrimp, octopus, arugula, lemon and caper infused olive oil</i>	
PROSCIUTTO DI PARMA (GF)	17
<i>Prosciutto di Parma, melon</i>	
FRITTURA DI CALAMARI	13
<i>Fried calamari, lemon</i>	
CECINA FRITTA	9
<i>Chick pea flour fries with parmesan</i>	
BURRATA CON CULATELLO (GF)	16
<i>Pugliese, hand-stuffed mozzarella, artisan style prosciutto</i>	
FIORI DI ZUCCA	12
<i>Squash blossoms stuffed with fontina, tomato and olive oil puree</i>	

PASTE

(APPETIZER PORTIONS AVAILABLE)

RAVIOLI "PICCOLO SOGNO"	18
<i>Four cheese ravioli, pine nuts, butter, Marsala glaze, parmesan curls</i>	
SPAGHETTI NERI (GFA)	24
<i>String cut black spaghetti, mussels, clams, shrimp, calamari, San Marzano tomatoes, red pepper flakes</i>	
BUSTINE ALLA PRIMAVERA	19
<i>Artichoke and buffalo milk ricotta filled pasta, peas, fava beans, pea sprouts</i>	
PAGLIA E FIENO (GFA)	19
<i>"Straw and Hay" green and white ribbon pasta, veal ragu</i>	
STRACCI DI FARRO	19
<i>Farro flour pasta triangles, mushrooms, asparagus, black truffles, garlic, parmesan</i>	
GNOCCHI D' ORTICA	18
<i>Spring nettle and potato dumplings, oven dried tomatoes, braised chicken, leeks</i>	
PAPPARDELLE CON CINGHIALE (GFA)	21
<i>Wide flat pasta, spiced wild boar ragu</i>	

PIZZA

MARGHERITA	14
<i>Tomato sauce, mozzarella, basil</i>	
BIANCA CON RUCOLA	15
<i>Mozzarella, arugula, olive oil, Reggiano curls</i>	
PROSCIUTTO	18
<i>Tomato basil sauce, mozzarella, imported Prosciutto di Parma</i>	
PRIMAVERA	16
<i>Mozzarella, spring vegetables, green onions, tomato sauce</i>	
MARE E MONTI	18
<i>Tomato sauce, pine nut and basil pesto, mushrooms and shrimp</i>	

SECONDI

"SAPORE" DI MARE (GFA)	26
<i>Assorted shellfish and fish stew, garlic rubbed toast</i>	
HALIBUT (GFA)	29
<i>Alaskan Halibut, spring onions, peas, carrots, chick peas, fava beans, farro, lemon oil, mint</i>	
SALMONE (GFA)	27
<i>Grilled Loch Duart Salmon, Asparagus, artichokes, toasted fregola, tomatoes, lemon, thyme, white wine</i>	
CONIGLIO ALLA CACCIATORE	26
<i>Hunter style braised rabbit, tomatoes, bell peppers, olives, mushrooms, soffritto, soft semolina</i>	
POLLETTO ALLA GRIGLIA (GF)	21
<i>Flattened grilled Cornish hen, rapini, lemon</i>	
ROSTICCIANA	28
<i>Braised beef short ribs, polenta, sautéed pea tendrils, red wine and aromatic vegetables</i>	
ANATRA ARROSTO (GF)	26
<i>Half roasted duck, Tuscan kale, fennel sausage, roasted cauliflower puree</i>	
BISTECCA ALLA GRIGLIA (GF)	36
<i>Grilled 16 oz. Rib eye, arugula, onion and tomato salad</i>	

CONTORNI

OLIVE MISTE	5
PATATE AL ROSMARINO	6
ASPARAGI ALLA GRIGLIA	6
RAPINI	6
BROCCOLINI	6
FAGIOLI	5

(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
MIGUEL SOLORIO
SOUS CHEF
GERARDO CRUZ
MICHAEL BURKE

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