

PRANZO ESTATE 2017

INSALATE

CAPRESE (GF)	11
<i>Heirloom tomatoes, basil, extra virgin olive oil, fresh mozzarella</i>	
LATTUGA ROMANA (GFA)	12
<i>Baby romaine lettuce, house cured pancetta, lemon, anchovy, and parmesan dressing, croutons</i>	
PESCHE (GF)	11
<i>Peaches, baby arugula, lemon oil, Capriole Farm goat cheese</i>	
PANZANELLA (GFA)	11
<i>Heirloom tomato and bread salad with cucumbers, red onions, green onion, basil and red wine vinegar</i>	
BARBABIETOLE (GF)	12
<i>Mixed beets, shaved fennel, imported buffalo ricotta, greens, citrus infused oil, orange, and toasted hazelnuts</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 figs</i>	
FRITTURA DI CALAMARI	10
<i>Fried calamari served in a paper artichoke</i>	
FIORI DI ZUCCA	11
<i>Three squash blossoms stuffed with fontina, tomato and olive oil puree</i>	
VITELLO TONNATO (GF)	12
<i>Poached chilled veal loin, sliced thin, topped with a tuna mayonnaise, carrots, capers and fingerling potatoes</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)	21
<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 D' ESTATE	17
<i>Spinach and potato dumplings, heirloom tomatoes, spinach, basil, garlic and gorgonzola</i>	
PAPPARDELLE CON CINGHIALE (GFA)	20
<i>Wide flat pasta, spiced wild boar ragu</i>	
STRACCI DI FARRO (GFA)	17
<i>Farro flour pasta triangles, mushrooms, asparagus, black truffles, garlic, parmesan</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	14
<i>Parma ham, mozzarella, arugula, roasted peppers</i>	
POLLO PARMESANO	14
<i>Breaded chicken breast, pretzel bun, mozzarella, parmesan cheese, spicy tomato sauce</i>	
FICHI E SPECK	12
<i>Fig marmalade, brie cheese and imported smoked prosciutto</i>	
PORCHETTA	11
<i>Shaved roasted Roman style pork, arugula, Dijon mustard</i>	

PIZZA

MARGHERITA	13
<i>Tomato sauce, mozzarella, basil</i>	
BIANCA CON RUCOLA	14
<i>Mozzarella, arugula, olive oil, Reggiano curls</i>	
FUNGHI	16
<i>Mozzarella, fresh herbs, chopped black truffles and mixed wild mushrooms</i>	
PROSCIUTTO	17
<i>Tomato basil sauce, mozzarella, imported Prosciutto di parma</i>	
DIAVOLA	17
<i>Spicy tomato sauce, artisan salami and fresh mozzarella</i>	

SECONDI

ANATRA E SPINACI (GF)	18
<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 (GFA)	23
<i>Grilled Loch Duart Salmon, broccolini, tomat, basil and olive relish</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)	26
<i>Flattened veal medallions with Marsala mushroom sauce, sautéed spinach, roasted fingerling potatoes</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