

CENA
ESTATE 2017

INSALATA

CAPRESE D' ESTATE (GF)	16
<i>Heirloom tomatoes, basil, extra virgin olive oil, buffalo milk mozzarella from Campania</i>	
LATTUGA ROMANA (GFA)	12
<i>Baby romaine lettuce, house cured pancetta, lemon, anchovy and parmesan dressing croutons</i>	
PESCHE (GF)	11
<i>Peaches, arugula, lemon oil, Capriole Farm goat cheese</i>	
PANZANELLA (GFA)	12
<i>Heirloom tomato and bread salad with cucumbers, red onions, green onion, basil and red wine vinegar</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 grisini</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, fresh figs</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	11
<i>Three squash blossoms stuffed with fontina, tomato and olive oil puree</i>	
VITELLO TONNATO	13
<i>Poached chilled veal loin, sliced thin, topped with tuna mayonnaise, carrots, capers, fingerling potatoes</i>	
CARPACCIO DI MANZO (GF)	13
<i>Raw peppered beef tenderloin, thinly sliced, mustard cream, arugula and parmesan</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>	
FETTUCCINE CON POLPETTINE	20
<i>Ribbon pasta, ragu of roasted peppers, green onions and eggplant, lamb meatballs with pinenuts and golden raisins</i>	
LINGUINI CON GAMBERI (GFA)	23
<i>Arugula flavored ribbon pasta tossed with shrimp, garlic, arugula, brandy, tomatoes</i>	
PAGLIA E FIENO (GFA)	19
<i>"Straw and Hay" green and white ribbon pasta, veal ragu</i>	
STRACCI DI FARRO (GFA)	19
<i>Farro flour pasta triangles, mushrooms, asparagus, black truffles, garlic, parmesan</i>	
GNOCCHI D' ESTATE	18
<i>Spinach and potato dumplings, heirloom tomatoes, spinach, basil, garlic and gorgonzola</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>	
FUNGHI	16
<i>Mix mushrooms, herbs, fresh mozzarella and chop black truffles</i>	
DIAVOLA	17
<i>Spicy tomato sauce, artisan salami and fresh mozzarella</i>	

SECONDI

"SAPORE" DI MARE (GFA)	26
<i>Assorted shellfish and fish stew, garlic rubbed toast</i>	
HALIBUT (GFA)	29
<i>Alaskan Halibut, green onions, peas, fava beans, farro, lemon oil, carrot and ginger puree</i>	
SALMONE (GFA)	27
<i>Grilled Loch Duart Salmon, broccolini, tomato, basil and olive relish</i>	
POLLETTO (GF)	21
<i>Flattened Cornish hen, rapini, lemon</i>	
ROSTICCIANA	28
<i>Braised beef short ribs, polenta, sautéed greens, 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
ESCAROLE CON FAGIOLI	9

(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