

CENA AUTUNNO 2017

INSALATA

CAPRESE (GF)	16
<i>Oven dried tomatoes, basil, extra virgin olive oil, buffalo milk mozzarella from Campania</i>	
CAVOLO NERO (GFA)	11
<i>Tuscan kale, pomegranate, croutons tossed in lemon parmesan dressing</i>	
AUTUNNO (GF)	13
<i>Arugula, roasted grapes, local squash, toasted pecans, Capriole Farm goat cheese</i>	
SPINACI (GF)	12
<i>Baby spinach, candied walnuts, gorgonzola DOP, balsamic dressing</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 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>	
FEGATINI DI POLLO (GFA)	10
<i>Sautéed chicken livers, garlic, herbs, capers, toasted garlic bread</i>	
COZZE DIAVOLA (GFA)	13
<i>Prince Edward Island mussels stewed in a spicy tomato sauce, garlic crostini</i>	
SALSICCIA DI CINGHIALE (GF)	12
<i>House made wild boar sausage, stewed cannellini beans, sauté kale</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>	
CAPPELLACCI DI ZUCCA	18
<i>Local squash, amaretto cookies stuffed pasta, brown butter, sage, walnuts</i>	
PAGLIA E FIENO (GFA)	19
<i>"Straw and Hay" green and white ribbon pasta, veal ragu</i>	
TAGLIOLINI DI CASTAGNA (GFA)	20
<i>Chesnut flour pasta, wild mushrooms, garlic, shaved parmesan</i>	
GNOCCHI (GFA)	19
<i>Rosemary and potato dumplings, oven dried tomatoes, braised chicken, mushroom, leeks, and parmesan</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, Prosciutto di Parma</i>	
FUNGHI E SPECK	17
<i>Mix mushrooms, herbs, fresh mozzarella imported smoked prosciutto</i>	
GORGONZOLLA E UVA	16
<i>Mozzarella cheese, gorgonzola, grapes</i>	

SECONDI

"SAPORE" DI MARE (GFA)	26
<i>Assorted shellfish and fish stew, garlic rubbed toast</i>	
MERLUZZO AL FORNO	26
<i>Pancetta wrapped Atlantic Cod, wood roasted, garlic, lemon, escarole, diced pancetta, cannellini beans</i>	
SALMONE (GFA)	27
<i>Grilled Loch Duart Salmon, fregola, root vegetables, lemon, garlic and anchovy sauce</i>	
POLLETTO (GF)	21
<i>Flattened Cornish hen, rapini, lemon</i>	
ROSTICCIANA	28
<i>Braised beef short ribs, squash puree, 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>	
CONIGLIO ALLA CACCIATORA	26
<i>Hunter style braised rabbit, tomatoes, peppers, olives, mushrooms, soffritto, soft semolina</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