

# PRANZO AUTUNNO 2017

## INSALATE

CAPRESE (GF)	11	<i>Oven dried tomatoes, basil, extra virgin olive oil, fresh mozzarella</i>
CAVOLO NERO (GFA)	11	<i>Tuscan kale, pomegranate, croutons tossed in lemon parmesan dressing</i>
AUTUNNO (GF)	11	<i>Arugula, roasted grapes, local squash, toasted pecans, Capriole Farm goat cheese</i>
SPINACI (GF)	11	<i>Baby spinach, candied walnuts, gorgonzola DOP, balsamic dressing</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 melon</i>
FRITTURA DI CALAMARI	10	<i>Fried calamari served in a paper artichoke</i>
FEGATO DI POLLO (GFA)	10	<i>Sautéed chicken livers, garlic, herbs, capers toasted garlic bread</i>
COZZE DIAVOLA (GFA)	12	<i>Prince Edward Island mussels stewed in a spicy tomato sauce, garlic crostini</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)	19	<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)	17	<i>Rosemary and potato dumplings, oven dried tomatoes, braised chicken, mushroom, leeks, and parmesan</i>
PAPPARDELLE CON CINGHIALE (GFA)	19	<i>Wide flat pasta, spiced wild boar ragu</i>
TAGLIOLINI DI CASTAGNA (GFA)	18	<i>Chesnut flour pasta, wild mushrooms, garlic, shaved parmesan</i>
PAGLIA E FIENO (GFA)	17	<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>
MORTADELLA	13	<i>Provolone cheese, arugula, tomatoes imported mortadella</i>
PORCHETTA	12	<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	13	<i>Mix mushrooms, herbs, fresh mozzarella and chop black truffles</i>
PROSCIUTTO E UOVA	15	<i>Mozzarella, crispy Prosciutto di Parma, egg, green onions</i>
MORTADELLA	14	<i>mozzarella, oven dried tomatoes, pistachios brie cheese, imported mortadella</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)	24	<i>Grilled Loch Duart Salmon, fregola, root vegetables, lemon, garlic and anchovy sauce</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, arugula, mozzarella, and tomato salad</i>
SCALOPPINE DI VITELLO (GF)	26	<i>Flattened veal medallions with Marsala mushroom sauce, sautéed spinach, squash puree</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