

# CENA

## INVERNO 2017-2018

### 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, radish, croutons tossed in lemon parmesan dressing, winter squash</i>         |    |
| INVERNO  | 12 |
| <i>Arugula, red wine poached pears, pecans Capriole farm goat cheese</i>                                   |    |
| SPINACI (GF)   | 12 |
| <i>Baby spinach, candied walnuts, gorgonzola DOP, apples, 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 grisin</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>  |    |
| CODA ALLA VACCINARA   | 18 |
| <i>Roman style braised oxtail stewed with aromatic vegetables over soft polenta</i>                           |    |
| ZUPPA D' INVERNO  | 7  |
| <i>Cannellini beans, cured pancetta, Tuscan kale, roasted cauliflower, parsnips and Brussels sprouts soup</i> |    |
| SALSICCIA DI CINGHIALE (GF)   | 12 |
| <i>House made wild boar sausage, stewed cannellini beans, sautéed kale</i>                                    |    |

### PASTE

*(APPETIZER PORTIONS AVAILABLE)*

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|--|----|
| 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>             |    |
| TORTELLI INVERNALE   | 19 |
| <i>Buffalo ricotta, mozzarella and sausage stuffed pasta, roasted fennel, Mediterranean olives and tomato</i>            |    |
| FETTUCCINE CON POLPETTINE  | 20 |
| <i>Ribbon pasta, ragu of roasted peppers, green onions and eggplant, lamb meatballs with pinenuts and golden raisins</i> |    |
| PAGLIA E FIENO (GFA)   | 19 |
| <i>"Straw and Hay" green and white ribbon pasta, veal ragu</i>   |    |
| TAGLIOLINI ALLA BOLOGNESE (GFA)  | 18 |
| <i>Spinach-flavored pasta, meat and tomato ragu, whipped ricotta</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   | 16 |
| <i>Mixed mushrooms, herbs, fresh mozzarella and chopped black truffles</i> |    |
| D'ORO  | 18 |
| <i>Tomato sauce, pesto, mozzarella, crispy Italian ham</i>                 |    |

### SECONDI

|   |    |
|---|----|
| "SAPORE" DI MARE (GFA)  | 26 |
| <i>Assorted shellfish and fish stew, garlic rubbed toast</i>  |    |
| MERLUZZO AL FORNO   | 26 |
| <i>Wood roasted pancetta wrapped Atlantic Cod, garlic, lemon, escarole, diced pancetta, Manila clams and 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, 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>  |    |
| 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  | 7 |

(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