

PRANZO INVERNO 2017-2018

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, winter squash</i>	
INVERNO	11
<i>Arugula, red wine poached pears, pecans Capriole farm goat cheese</i>	
SPINACI (GF)	11
<i>Baby spinach, candied walnuts, gorgonzola DOP, apples, 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>	
COZZE ALL' ARRABBIATA	12
<i>Prince Edward Island mussels stewed in a spicy tomato sauce, garlic crostini</i>	
ZUPPA D' INVERNO	7
<i>Cannellini beans, cured pancetta, Tuscan kale, roasted cauliflower, parsnips, Brussels sprouts soup</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>	
TORTELLI INVERNALE	19
<i>Buffalo ricotta, mozzarella and sausage stuffed pasta, roasted fennel, Mediterranean olives and tomato</i>	
SPAGHETTI NERI (GFA)	20
<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 ALLA BOLOGNESE (GFA)	18
<i>Spinach-flavored pasta, meat and tomato ragu, whipped ricotta</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 COTTO 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>	
VEGETALE	12
<i>Grilled vegetables, pesto and fontina cheese</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>Mixed mushrooms, herbs, fresh mozzarella and chopped black truffles</i>	
DIABOLO	18
<i>Spicy tomato sauce, artisan salami, imported buffalo mozzarella</i>	
D'ORO	18
<i>Tomato sauce, pesto, mozzarella, crispy Italian ham</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 SALTIMBOCCA (GF)	22
<i>Flattened pork loin, Prosciutto di Parma sage, mashed potatoes, rapini</i>	
CODA ALLA VACCINARA	19
<i>Roman style braised oxtail stewed with aromatic vegetables over sautéed greens and soft polenta</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