

# PRANZO ESTATE 2018

## INSALATE

MOZZARELLA LOCALE (GF)	11
<i>Local Mozzarella, heirloom tomatoes, basil, olive oil</i>	
CAVOLLETTI (GFA)	10
<i>Shaved Brussels sprouts, radish, croutons, lemon parmesan dressing</i>	
PESCHE E RUCOLA (GF)	12
<i>Peaches, arugula, goat cheese, lemon oil</i>	
BARBABIETOLE (GF)	12
<i>Mixed beets, Gorgonzola DOP, citrus oil, candied pecans</i>	
MISTA (GFA)	9
<i>Field greens, cucumbers, carrots, grape tomatoes, Dijon vinaigrette</i>	
PANZANELLA	12
<i>Heirloom tomato, cucumber, red onions, green onions, celery, basil and bread salad</i>	

## ANTIPASTI

FIORI DI ZUCCA	12
<i>Crispy fontina filled squash blossoms, olive oil and tomato puree</i>	
BURRATA (GF)	14
<i>Pugliese hand-stuffed mozzarella, artisan style prosciutto</i>	
ASPARAGI E UOVO (GFA)	11
<i>Asparagus, parmesan cream, wood roasted egg</i>	
PROSCIUTTO DI PARMA (GF)	16
<i>Prosciutto di Parma, fresh melon</i>	
FRITTURA DI CALAMARI	13
<i>Fried calamari served in a paper artichoke</i>	
POLPO CON CECINA (GF)	14
<i>Grilled octopus, chick pea and olive oil puree, lemon, tomatoes, frisee</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)	21
<i>String cut black spaghetti, mussels, clams, shrimp, calamari, San Marzano tomatoes, red chili flakes</i>	
RAVIOLI "PICCOLO SOGNO"	16
<i>Four cheese ravioli, pine nuts, butter, Marsala glaze, parmesan shavings</i>	
GNOCCHI (GFA)	17
<i>Spinach and potato dumplings, spinach, oven dried tomatoes, braised leeks</i>	
PAPPARDELLE CON CINGHIALE (GFA)	20
<i>Wide flat pasta, spiced wild boar ragu</i>	
PAGLIA E FIENO (GFA)	21
<i>"Straw and Hay" green and white ribbon pasta, veal ragu</i>	

## PANINI

(ALL SANDWICHES ARE SERVED WITH MIXED GREEN SALAD, CUCUMBER, PICKLED ONION AND CARROTS ON SOUR DOUGH BREAD)

PROSCIUTTO E MOZZARELLA	14
<i>Parma ham, mozzarella, arugula, roasted peppers</i>	
VEGETALE	12
<i>Roasted vegetables, pine nut and basil pesto, fontina cheese</i>	
TONNO DELLA NONNA	13
<i>Olive oil poached Ahi tuna with red onion and parsley</i>	
PORCHETTA	13
<i>Shaved roasted Roman style pork, arugula, Dijon mustard</i>	

## PIZZA

MARGHERITA	13
<i>Tomato basil sauce, fiore di latte</i>	
BIANCA CON RUCOLA	14
<i>Fiore di latte, arugula, olive oil, Reggiano curls</i>	
FUNGHI MISTI	16
<i>Mixed mushrooms, herbs, fiore di latte, chopped black truffles</i>	
DIABOLO	16
<i>Spicy tomato sauce, fiore di latte, artisan spicy salami</i>	
PESTO E POMODORO	15
<i>Fiore di latte, pine nut and tomato pesto, heirloom tomatoes</i>	

## SECONDI

ANATRA E SPINACI (GF)	18
<i>Wood roasted shredded duck, mushrooms, aged balsamic, baby spinach and radicchio salad</i>	
BATTUTA DI POLLO (GF)	16
<i>Grilled flattened chicken breast, mixed greens, grapes, pine nuts, Capriole Farm goat cheese</i>	
SALMONE PRIMAVERA (GFA)	24
<i>Grilled Loch Duart Salmon, fregola, peas, fava beans, asparagus, tomatoes</i>	
GRIGLIA MISTA (GF)	21
<i>Grilled calamari, shrimp and octopus, caper-infused lemon oil, arugula</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 lemon caper sauce, sautéed spinach, roasted fingerling potatoes</i>	

(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  
MICHAEL BURKE  
SOUS CHEF  
GERARDO CRUZ  
MARTIN GUIJOSA

PICCOLO SOGNO'S OWN  
EXTRA VIRGIN OLIVE OIL IMPORTED FROM  
SICILY AND 15 YEAR AGED BALSAMIC  
VINEGARS AVAILABLE, ASK YOUR SERVER