

CENA ESTATE 2018

INSALATA

CAPRESE (GF)	16
<i>Imported buffalo mozzarella, heirloom tomatoes, basil, olive oil</i>	
CAVOLLETTI (GFA)	11
<i>Brussels sprouts, radish, croutons, lemon parmesan dressing</i>	
PESCHE E RUCULA (GF)	12
<i>Peaches, arugula, goat cheese, lemon oil</i>	
FAVA E PECORINO (GF)	12
<i>Fava beans, Pecorino DOP, olive oil, arugula</i>	
BARBABIETOLE (GF)	12
<i>Mixed beets, Gorgonzola DOP, citrus, 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

POLPO CON CECINA (GFA)	16
<i>Grilled octopus, chick pea and olive oil puree, lemon, tomatoes, frisee</i>	
PROSCIUTTO DI PARMA (GF)	17
<i>Prosciutto di Parma, fresh melon</i>	
FRITTO MISTO	19
<i>Fried calamari, shrimp, sea bass, bay scallops, zucchini, carrots, parsley, lemon</i>	
BURRATA CON CULATELLO (GF)	16
<i>Pugliese hand-stuffed mozzarella, artisan style prosciutto</i>	
FUNGHI AL FORNO (GF)	13
<i>Wood roasted oyster mushrooms, house cured pancetta, aged balsamic, radicchio, spinach</i>	
FIORI DI ZUCCA	12
<i>Crispy fontina filled squash blossoms, olive oil and tomato puree</i>	

PASTE

(APPETIZER PORTIONS AVAILABLE)

RAVIOLI "PICCOLO SOGNO"	18
<i>Four cheese ravioli, pine nuts, butter, Marsala glaze, parmesan curls</i>	
SPAGHETTI NERI (GFA)	26
<i>String cut black spaghetti, mussels, clams, shrimp, calamari, San Marzano tomatoes, red chili flakes</i>	
PAGLIA E FIENO (GFA)	21
<i>"Straw and Hay" green and white ribbon pasta, veal ragu</i>	
GNOCCHI (GFA)	19
<i>Spinach and potato dumplings, spinach, oven-dried tomatoes, braised leeks</i>	
TAGLIOLINI (GFA)	25
<i>Toasted flour ribbon pasta, shrimp, mixed mushrooms, herbs, garlic</i>	
PAPPARDELLE CON CINGHIALE (GFA)	23
<i>Wide flat pasta, spiced wild boar ragu</i>	

PIZZA

MARGHERITA	14
<i>Tomato basil sauce, fiore di latte</i>	
BIANCA CON RUCOLA	15
<i>Fiore di latte, arugula, olive oil, Reggiano curls</i>	
PROSCIUTTO	18
<i>Tomato basil sauce, fiore di latte, Prosciutto di Parma</i>	
PESTO E POMODORO	15
<i>Fiore di latte, pine nut and tomato pesto, heirloom tomatoes</i>	
FUNGHI	17
<i>Fiore di latte, mixed mushrooms, fresh herbs, chopped black truffles</i>	

SECONDI

"SAPORE DI MARE" (GFA)	27
<i>Assorted shellfish and fish stew, garlic rubbed toast</i>	
HALIBUT AL FORNO (GF)	29
<i>Wood roasted Alaskan halibut, heirloom tomato and olive relish, broccolini</i>	
SALMONE (GFA)	28
<i>Grilled Loch Duart Salmon, fregola, peas, fava beans, asparagus, tomatoes</i>	
TONNO (GF)	29
<i>Pepper encrusted Ahi tuna seared rare, eggplant puree, peperonata, olive tapenade</i>	
POLLETTO (GF)	22
<i>Flattened Cornish hen, rapini, lemon</i>	
ROSTICCIANA	28
<i>Braised beef short ribs, polenta, sautéed pea tendrils, red wine, aromatic vegetables</i>	
BISTECCA ALLA GRIGLIA (GF)	36
<i>Grilled 16 oz. Ribeye, arugula, onion, tomato salad</i>	

MAIALE (GF)	24
<i>Wood roasted, herb crusted pork ribs, frisee, pickled onion, tomato salad, fennel and tomato jam</i>	

CONTORNI

MEDITERRANEAN OLIVES	6
ROSEMARY POTATOES	7
GRILLED ASPARAGUS	7
RAPINI	7
ROASTED CAULIFLOWER	7
BRUSSELS SPROUTS AND PANCETTA	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
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