

ESTATE 2023

INSALATA

CAPRESE (GF)	21
<i>Imported buffalo mozzarella, local heirloom tomatoes, basil, extra virgin olive oil</i>	
CAVOLO (GFA)	17
<i>Tuscan kale, radishes, croutons, lemon-parmesan dressing</i>	
PESCHE (GF)	17
<i>Arugula, Capriole goat cheese, peaches, lemon oil</i>	
MISTA (GF)	15
<i>Field greens, cucumbers, carrots, grape tomatoes, Dijon vinaigrette</i>	
BARBABIETOLE (GF)	17
<i>Mixed beets, citrus, greens, fennel, hazelnuts, gorgonzola DOP</i>	
PANZANELLA	18
<i>Heirloom tomato and bread salad with basil, celery, cucumber, red & green onion, red wine vinegar and extra virgin olive oil</i>	

ANTIPASTI

PROSCIUTTO DI PARMA (GF)	22
<i>Nineteen month aged Prosciutto di Parma, sliced melon</i>	
BURRATA (GF)	22
<i>Hand-stuffed mozzarella, mortadella, pistachios, marinated roasted grapes</i>	
POLPO (GF)	24
<i>Grilled octopus, arugula, citrus, fennel, grape tomatoes</i>	
FUNGHI AL FORNO (GF)	21
<i>Wood roasted oyster mushrooms, house cured pancetta, aged balsamic, radicchio, spinach</i>	
FRITTURA	24
<i>Fried calamari and shrimp, lemon</i>	
CROSTINI	21
<i>Toasted bread, Lion's Mane mushrooms, roasted garlic & whipped ricotta, crispy onions, chives</i>	
CARPACCIO DI MANZO (GF)*	19
<i>Raw peppered beef tenderloin, thinly sliced; pickled vegetables and mushrooms, mustard cream</i>	

PASTE

(APPETIZER PORTIONS AVAILABLE)

RAVIOLI "PICCOLO SOGNO"	27
<i>Four cheese ravioli, pine nuts, butter, Marsala glaze, parmesan curls</i>	
SPAGHETTI NERI (GFA)	34
<i>String cut black spaghetti, mussels, clams, shrimp, calamari, San Marzano tomatoes, red chili flakes</i>	
BAVETTE (GFA)	33
<i>Long, thin pasta, jumbo shrimp, pine-nut basil pesto, arugula, cherry tomatoes</i>	
GNOCCHI (GFA)	27
<i>Potato dumplings, oven-dried eggplant, local tomatoes, garlic, basil, ricotta salata</i>	
PAGLIA E FIENO (GFA)	29
<i>"Straw and Hay" green and white ribbon pasta, veal ragu</i>	
PAPPARDELLE CON CINGHIALE (GFA)	30
<i>Wide flat pasta, spiced wild boar ragu</i>	

PIZZE

MARGHERITA	19
<i>Classic Margherita pizza, San Marzano tomato sauce, fiori di latte, basil</i>	
BIANCA	19
<i>Fiori di latte, arugula salad, shaved parmesan</i>	
FUNGHI	19
<i>Fiori di latte, mixed mushrooms, herbs, chopped black truffles</i>	
SALAMETTI	21
<i>Fiori di latte, artisan salami, roasted peppers, green onion</i>	
PROSCIUTTO	22
<i>Fiori di latte, San Marzano tomato sauce, sliced Prosciutto di Parma</i>	

SECONDI

"SAPORE DI MARE" (GFA)	34
<i>Assorted shellfish and fish stew, garlic rubbed toast</i>	
SALMONE (GF)*	38
<i>Grilled Loch Duart Salmon, tomato & olive oil puree, shaved fennel and tomato salad, pine-nut basil pesto</i>	
HALIBUT AL FORNO (GFA)*	42
<i>Roasted Alaskan halibut, local corn puree, stewed farro, green onion, mushrooms</i>	
POLLETTO (GF)*	30
<i>Flattened Cornish hen, rapini, garlic, lemon</i>	
ROSTICCIANA	39
<i>Braised beef short ribs, local white corn polenta, sautéed greens, red wine, aromatic vegetables</i>	
BISTECCA ALLA GRIGLIA (GF)*	49
<i>Grilled 16 oz. Local ribeye, arugula, onion, tomato salad</i>	
MAIALE (GF)	36
<i>Wood roasted pork ribs, tomato jam, frisee, pickled onion, fennel, tomatoes, cucumbers, oregano</i>	

CONTORNI

MEDITERRANEAN OLIVES	9
GRILLED ASPARAGUS	9
RAPINI	9
BROCCOLINI	9
ROSEMARY POTATOES	9

(GF) GLUTEN-FREE (GFA) GLUTEN-FREE
AVAILABLE UPON REQUEST

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



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 DI CUCINA
MICHAEL BURKE
SOUS CHEFS
GERARDO CRUZ
NICK TOLITANO

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