

# CENA

## ESTATE 2024

### 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 (GF)	18
<i>Heirloom tomato and bread salad, basil, cucumbers, celery, red &amp; green onion, red wine vinegar, extra virgin oil</i>	

### ANTIPASTI

PROSCIUTTO DI PARMA (GF)	22
<i>Nineteen month aged Prosciutto di Parma, fresh figs</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>	
VITELLO TONNATO (GF)	20
<i>Chilled, poached veal; thinly sliced; tuna mayonnaise, diced vegetables, extra virgin oil</i>	
ANTIPASTO "PICCOLO SOGNO" (GF)	24
<i>Prosciutto di Parma, Pecorino Toscano, white beans, olives, assorted roasted vegetables</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>	
LASAGNA	28
<i>Spinach pasta sheets layered with Bechamel and Bolognese sauces</i>	
TONNARELLI "CACIO E PEPE"	27
<i>Long, thin noodles, pecorino, parmesan, cracked black pepper</i>	
GNOCCHI (GFA)	27
<i>Potato dumplings, heirloom tomatoes, roasted eggplant, toasted 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>	
PESTO E POMODORO	20
<i>Fiori di latte, pine nut-basil pesto, heirloom cherry tomatoes</i>	
SALAMETTI	21
<i>Fiori di latte, artisan salami, roasted peppers, Spring 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, broccolini, heirloom tomato and olive relish</i>	
HALIBUT AL FORNO (GFA)*	42
<i>Roasted Alaskan halibut, local corn puree, stewed farro, green onion, mushrooms</i>	
TONNO (GF)*	48
<i>Grilled, pepper-crust Ahi tuna, rare; eggplant puree, peperonata, olive tapenade</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	10
GRILLED ASPARAGUS	10
RAPINI	10
BROCCOLINI	10
ROSEMARY POTATOES	10

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

\*THESE ITEMS CAN BE ORDERED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS 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  
NICK TOLITANO  
GERARDO CRUZ

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