

PRANZO ESTATE 2024

INSALATE

CAPRESE (GF)	18
<i>Imported buffalo mozzarella, local heirloom tomatoes, basil, extra virgin olive oil</i>	
CAVOLO NERO (GFA)	15
<i>Tuscan kale, radish, croutons, lemon parmesan dressing</i>	
PESCHE (GF)	17
<i>Arugula, Capriole goat cheese, peaches, lemon oil</i>	
BARBABIETOLE (GF)	16
<i>Mixed beets, citrus, greens, fennel, hazelnuts, gorgonzola DOP</i>	
MISTA (GF)	14
<i>Field greens, cucumbers, carrots, grape tomatoes, Dijon vinaigrette</i>	
PANZANELLA (GF)	16
<i>Heirloom tomato and bread salad, basil, cucumbers, celery, red & green onion, red wine vinegar, extra virgin oil</i>	

ANTIPASTI

BURRATA (GF)	18
<i>Hand-stuffed mozzarella, mortadella, pistachios, marinated roasted grapes</i>	
PROSCIUTTO DI PARMA (GF)	18
<i>Nineteen month aged Prosciutto di Parma, fresh figs</i>	
FRITTURA	21
<i>Fried calamari and shrimp, lemon</i>	
POLPO (GF)	21
<i>Grilled octopus, arugula, citrus, fennel, grape tomatoes</i>	
COZZE ALL'ARRABIATA (GFA)	16
<i>Prince Edward Island mussels, spicy tomato sauce, garlic crostini</i>	
ANTIPASTO "PICCOLO SOGNO" (GF)	22
<i>Prosciutto di Parma, Pecorino Toscano, white beans, olives, assorted roasted vegetables</i>	

PASTE

(APPETIZER PORTIONS AVAILABLE)

LASAGNA TIPICA DI BOLOGNA	25
<i>Traditional lasagna of Bologna with green pasta sheets layered with béchamel and Bolognese sauce</i>	
SPAGHETTI NERI (GFA)	30
<i>String cut black spaghetti, mussels, clams, shrimp, calamari, San Marzano tomatoes, red chili flakes</i>	
RAVIOLI "PICCOLO SOGNO"	24
<i>Four cheese ravioli, pine nuts, butter, Marsala glaze, parmesan shavings</i>	
GNOCCHI (GFA)	25
<i>Potato dumplings, heirloom tomatoes, roasted eggplant, toasted garlic, basil, ricotta salata</i>	
TONNARELLI "CACIO E PEPE"	25
<i>Long, thin noodles, pecorino, parmesan, cracked black pepper</i>	
PAPPARDELLE CON CINGHIALE (GFA)	28
<i>Wide flat pasta, spiced wild boar ragu</i>	
PAGLIA E FIENO (GFA)	27
<i>"Straw and Hay" green and white ribbon pasta, veal ragu</i>	
MARGHERITA	16
<i>Classic Margherita pizza, San Marzano tomato sauce, fiori di latte, basil</i>	
BIANCA	16
<i>Fiori di latte, arugula salad, shaved parmesan</i>	
SALAMETTI	18
<i>Fiori di latte, artisan salami, roasted peppers, Spring onion</i>	
PESTO E POMODORO	17
<i>Fiori di latte, pine nut-basil pesto, heirloom cherry tomatoes</i>	
PROSCIUTTO	20
<i>Fiori di latte, San Marzano tomato sauce, sliced Prosciutto di Parma.</i>	

PIZZE

SECONDI

BRANZINO (GF)*	28
<i>Mediterranean Sea Bass fillet, grilled asparagus, citrus-caper reduction</i>	
SALMONE (GF)*	34
<i>Grilled Loch Duart Salmon, broccolini, heirloom tomato and olive relish</i>	
FRUTTI DI MARE (GF)*	32
<i>Sautéed calamari, shrimp & octopus, garlic rapini, roasted potatoes, "Vesuvio" sauce</i>	
ANATRA E SPINACI (GF)	26
<i>Wood roasted shredded duck, mushrooms, aged balsamic, baby spinach and radicchio salad</i>	
MAIALE SALTIMBOCCA (GF)*	28
<i>Berkshire pork chop, prosciutto, sage; Tuscan kale, white wine reduction</i>	
BATTUTA DI POLLO (GF)*	26
<i>Flattened, grilled chicken breast, field greens, grapes, pine nuts, goat cheese, Dijon vinaigrette</i>	
VITELLO TONNATO (GF)	27
<i>Chilled, poached veal; thinly sliced; tuna mayonnaise, diced vegetables, extra virgin oil</i>	

(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