

CENA PRIMAVERA 2024

INSALATA

CAPRESE (GF)	21
<i>Imported buffalo mozzarella, oven-dried tomatoes, basil, extra virgin olive oil</i>	
CAVOLO (GFA)	17
<i>Tuscan kale, radishes, croutons, lemon-parmesan dressing</i>	
FAVA E PECORINO (GF)	17
<i>Fava beans, Pecorino DOP, olive oil, arugula</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>	
LATTUGA ROMANA (GF)	17
<i>Grilled Romaine, finocchiona salami, whipped goat cheese, mustard seed, chickpeas, tomato</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>	
SALSICCIE (GF)*	19
<i>House-made Barese sausage, white beans, grilled rapini</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>	
BUSTINE PRIMAVERA	27
<i>Artichoke and buffalo ricotta stuffed pasta, fava beans, English peas</i>	
GNOCCHI (GFA)	27
<i>Spring nettle and potato dumplings, oven dried tomatoes, asparagus, Spring onion, mixed mushrooms, parmesan</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	20
<i>Fiori di latte, mixed mushrooms, herbs, chopped black truffles</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, roasted carrots, artichokes, asparagus; bell pepper and almond puree</i>	
HALIBUT AL FORNO (GFA)*	42
<i>Roasted Alaskan halibut, sunchoke puree, farro, mushrooms, Spring vegetables, white wine, lemon</i>	
POLLETTO (GF)*	30
<i>Flattened Cornish hen, rapini, garlic, lemon</i>	
ROSTICCIANA	39
<i>Braised beef short ribs, local white corn polenta, pea greens, red wine, aromatic vegetables</i>	
BISTECCA ALLA GRIGLIA (GF)*	49
<i>Grilled 16 oz. Local ribeye, arugula, onion, tomato salad</i>	
ANATRA ARROSTO (GF)	36
<i>Half roasted duck, kale, fennel sausage, celery root puree, fig and Marsala reduction</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
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