

CENA INVERNO 2011

INSALATA

- MOZZARELLA DI CAMPANIA** 13
Imported buffalo milk mozzarella, basil, roasted bell peppers, olive oil, white anchovies
- INSALATA DI PERE** 8
Roasted pears, baby arugula, lemon oil, Capriole Farm goat cheese
- INSALATA DI BARBABIETOLE** 9
Mixed local beets, shaved fennel, imported ricotta di buffalo, greens, citrus infused oil
- INSALATA DI CICORIA** 9
Treviso Radicchio, castelfranca and rucola, shaved parmesan, aged balsamic
- INSALATA MISTA** 7
Field greens, house vinaigrette, fennel flavored grissini

ANTIPASTI

- PROSCIUTTO DI PARMA** 15
Prosciutto di Parma, Melon
- LA RIBOLLITA "DA DELFINA"** 9
Twice cooked bread and vegetable soup in the style of Da Delfina in Artimino, Italy
- CECINA FRITTA** 8
Chick pea flour fries with parmesan
- SFORMATO DI SEDANO** 9
Truffled celery root flan, parmesan cream
- CODA ALLA VACCINARA** 9
Roman style braised oxtail stewed with aromatic vegetables
- BURRATA CON CULATELLO** 13
Pugliese, hand-stuffed mozzarella, artisan style prosciutto
- GRIGLIA MISTA** 14
Grilled calamari, shrimp, octopus, arugula, lemon and caper infused olive oil
- FRITTURA DI CALAMARI** 12
Fried calamari served in a paper artichoke

PASTE

(APPETIZER PORTIONS AVAILABLE)

- RAVIOLI "PICCOLO SOGNO"** 14
Four cheese ravioli, pine nuts, butter, Marsala glaze, parmesan curls
- STRACCI DI FARRO** 15
Farro flour pasta triangles, asparagus, mushrooms, garlic, truffle oil
- AGNOLOTTI DI PASTINACA** 17
Roasted parsnip and chopped black truffle stuffed pasta, diced root vegetables
- PAGLIA E FIENO CON VITELLO** 16
"Straw and Hay" green and white ribbon noodles, veal ragu
- SPAGHETTI NERI "FRUTTI DI MARE"** 17
String cut black spaghetti, mussels, clams, shrimp, calamari, San Marzano tomatoes, red pepper flakes
- GNOCCHI INVERNALI** 15
Spinach and potato gnocchi, mushrooms, oven dried tomatoes, toasted garlic
- TAGLIATELLE DI CASTAGNA** 18
Chestnut flour ribbon pasta, spiced wild boar ragu
- TORTELLI ALLA BOLOGNESE** 17
Saffron pasta stuffed with potato and fennel seed, tossed with a meat and tomato ragu

PIZZA

- MARGHERITA** 14
Tomato sauce, mozzarella, basil
- BIANCA CON RUCULA** 15
Mozzarella, arugula, olive oil, Reggiano curls
- PROSCIUTTO** 16
Tomato sauce, mozzarella, Italian ham
- SALAMETTI E CIPOLLA** 16
Tomato sauce, red onions, mozzarella and salami
- NAPOLETANA** 16
Tomato sauce, oregano, white anchovies and black olives and mozzarella

SECONDI

- POLLETTO ALLA GRIGLIA** 18
Flattened grilled Cornish hen, rapini, lemon
- CONIGLIO ALL' AGRO** 22
Slow stewed rabbit with white wine, rosemary, lemon, semolina pudding
- ROSTICCIANA** 24
Braised beef short ribs, squash puree, greens, red wine and aromatic vegetables
- MAIALE AL LATTE** 23
Milk braised Berkshire pork shank, mashed potatoes, Tuscan Kale, house cured pancetta
- "SAPORE" DI MARE** 22
Assorted shellfish and fish stew, garlic rubbed toast
- MERLUZZO CON PANCETTA** 23
Pancetta wrapped fresh North Atlantic Cod, stewed cannellini beans, escarole and lemon
- SALMONE ALLA MOSTARDA** 24
Grilled Loch Duart Scottish salmon, broccolini, fingerling potatoes, white wine and grain mustard reduction
- TONNO ALLA PEPERONATA** 26
Grilled, Rare Ahi Tuna, stewed bell peppers and red onion, eggplant puree, olive tapenade
- BISTECCA ALLA GRIGLIA** 29
Grilled 16 oz. Rib eye, arugula, onion and tomato salad

CONTORNI

- OLIVE MISTE** 5
- POLENTA CON FARRO** 5
- PATATE AL ROSMARINO** 6
- ASPARAGI ALLA GRIGLIA** 6
- RAPINI** 6
- BROCCOLINI** 6
- CAPONATA** 6
- FREGOLA** 6



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
MIGUEL SOLORIO
SOUS CHEF
GERARDO CRUZ

PICCOLO SOGNO'S OWN
EXTRA VIRGIN OLIVE OIL IMPORTED FROM TUSCANY
AND 5 YEAR AGED BALSAMIC VINEGARS AVAILABLE,
ASK YOUR SERVER

(18% WILL BE ADDED FOR PARTIES OF 6 OR MORE)