

PRANZO

INVERNO 2011

INSALATE

CAPRESE D'INVERNO <i>Oven dried plum tomatoes, mozzarella, basil, and olive oil</i>	10
INSALATA DI PERE <i>Roasted pears, baby arugula, lemon oil, Capriole Farm goat cheese</i>	8
CARPACCIO DI FUNGHI <i>Shaved raw mushrooms, celery, greens, red wine vinaigrette, shaved pecorino</i>	8
INSALATA DI BARBABIETOLE <i>Mixed beets, shaved fennel, imported buffalo ricotta, local greens, citrus oil</i>	9
INSALATA SPINACI <i>Baby spinach, crispy house cured pancetta, Belgium endive and gorgonzola</i>	7
INSALATA MISTA <i>Local greens, tomatoes, house vinaigrette, fennel flavored grissini</i>	6

ANTIPASTI

BURRATA CON CULATELLO <i>Pugliese, hand-stuffed mozzarella, artisan style prosciutto</i>	13
CECINA FRITTA <i>Chick pea flour fries with parmesan, rosemary</i>	8
PROSCIUTTO DI PARMA <i>Prosciutto di Parma, melon</i>	14
FRITTURA DI CALAMARI <i>Fried calamari served in a paper artichoke</i>	10
LA RIBOLLITA "DA DELFINA" <i>Twice cooked bread and vegetable soup in the style of Da Delfina in Artimino, Italy</i>	8
COZZE CON PANCETTA <i>Mussels cooked with white wine, garlic, parsley, chili flakes, and house cured pancetta, and garlic crostini</i>	9

PASTE

(APPETIZER PORTIONS AVAILABLE)

LASAGNA TIPICA DI BOLOGNA <i>Traditional lasagna of Bologna with green pasta sheets layered with béchamel and Bolognese sauces</i>	13
SPAGHETTI NERI CON GAMBERI <i>String-cut black spaghetti, shrimp, zucchini, San Marzano tomatoes, chilies</i>	14
RAVIOLI "PICCOLO SOGNO" <i>Four cheese ravioli, pine nuts, butter, Marsala glaze, parmesan shavings</i>	13
STRACCI DI FARRO <i>Farro flour pasta triangles, mushrooms, asparagus, garlic, truffle oil</i>	14
GNOCCHI INVERNALI <i>Spinach and potato gnocchi, mushrooms, oven dried tomatoes, toasted garlic</i>	15
PAGLIA E FIENO CON VITELLO <i>"Straw and Hay" green and white ribbon noodles, veal ragu</i>	15

PANINI

(ALL SANDWICHES ARE MADE WITH HOUSE MADE CIABATTA BREAD AND SERVED WITH PICKLED VEGETABLES AND OLIVES)

PROSCIUTTO E MOZZARELLA <i>Parma ham, mozzarella, arugula, tomatoes</i>	12
POLLO E FONTINA <i>Grilled chicken breast, imported fontina cheese, marinated peppers</i>	11
TONNO DELLA NONNA <i>Tony's grandmother's olive oil poached tuna salad with red onion and parsley</i>	13
PORCHETTA <i>Shaved roasted Roman style pork, arugula, Dijon mustard</i>	11
SPECK E ASPARAGI <i>Smoked prosciutto, grilled asparagus, ricotta cheese</i>	12

PIZZA

MARGHERITA <i>Tomato sauce, mozzarella, basil</i>	13
BIANCA CON RUCULA <i>Mozzarella, arugula, olive oil, Reggiano curls</i>	14
PROSCIUTTO <i>Tomato sauce, mozzarella, Italian ham</i>	15
SALAMETTI E CIPOLLA <i>Tomato sauce, red onions, mozzarella and salami</i>	15
PESCATORA <i>Mt. Vesuvius cherry tomato puree, marjoram, calamari, shrimp, clams and mussels in the shell</i>	16
CALZONE <i>Pizza dough stuffed with spinach, mushrooms, mozzarella and prosciutto</i>	14

SECONDI

BATTUTA DI POLLO <i>Grilled, flattened chicken breast, mixed greens, grapes, pine nuts, Capriole farm goat cheese</i>	15
SALMONE CON POMODORINI <i>Grilled salmon, grape tomato and Mediterranean olive relish, broccolini</i>	19
GRIGLIA MISTA <i>Grilled calamari, shrimp, octopus, tossed with orange, fennel, tomatoes, olives, potatoes, arugula, lemon oil</i>	18
CODA ALLA VACCINARA <i>Roman style braised oxtail stewed with aromatic vegetables, herbs and polenta</i>	16
SALTIMBOCA DI MAIALE <i>flattened pork loin with sage and prosciutto di Parma, garlic white wine reduction and rapini</i>	17
SCALOPPINE DI VITELLO <i>Flattened veal medallions with a Marsala mushroom sauce, sautéed spinach and roasted fingerling potatoes</i>	18

(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)

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



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