

PRANZO AUTUNNO 2024

PASTE

(APPETIZER PORTIONS AVAILABLE)

INSALATE

CAPRESE (GF)	18
<i>Imported buffalo mozzarella, oven-dried tomatoes, basil, extra virgin olive oil</i>	
CAVOLO NERO (GFA)	15
<i>Tuscan kale, radish, croutons, lemon parmesan dressing</i>	
AUTUNNO (GF)	17
<i>Arugula, Capriole farm goat cheese, roasted grapes, local squash, candied pecans, 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>	

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, sliced melon</i>	
FRITTURA	21
<i>Fried calamari and shrimp, lemon</i>	
POLPO (GF)	21
<i>Grilled octopus, chickpea puree, pickled vegetables, Fresno chili, olives, citrus</i>	
COZZE ALL'ARRABIATA (GFA)	16
<i>Prince Edward Island mussels, spicy tomato sauce, garlic crostini</i>	
SALSICCIE (GFA)	18
<i>Wood roasted pork sausage, Umbrian lentils, red wine, fresh sage</i>	

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, roasted squash, mixed mushrooms, braised leeks, herbs, parmesan</i>	
TORTELLI DI ZUCCA	25
<i>Local squash and amaretto cookie stuffed pasta, brown butter, sage, walnuts</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>	

PIZZE

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>	
FUNGHI	18
<i>Fiori di latte, mixed mushrooms, herbs, chopped black truffles</i>	
QUATTRO FORMAGGI	17
<i>Fiori di latte, gorgonzola DOP, goat cheese and Parmigiano</i>	
PROSCIUTTO	20
<i>Fiori di latte, San Marzano tomato sauce, sliced Prosciutto di Parma.</i>	

SECONDI

BRANZINO (GF)*	28
<i>Mediterranean Sea Bass fillet, grilled asparagus, citrus-caper reduction</i>	
SALMONE (GF)*	34
<i>Grilled Loch Duart Salmon, sautéed Fall greens, roasted grapes, red wine reduction</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>	
CODA ALLA VACCINARA	29
<i>Roman-style stewed oxtails, local white corn polenta. red wine, soffritto</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 CHEF
NICK TOLITANO

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