

CENA INVERNO 2025

INSALATA

CAPRESE (GF)	21
<i>Imported buffalo mozzarella, oven-dried tomatoes, basil, extra virgin olive oil</i>	
CAVOLO (GFA)	17
<i>Tuscan kale, radishes, pomegranate, croutons, lemon- parmesan dressing</i>	
INVERNO (GF)	17
<i>Arugula, Capriole farm goat cheese, red wine-poached pears, toasted walnuts, lemon oil</i>	
MISTA (GF)	15
<i>Field greens, cucumbers, carrots, grape tomatoes, Dijon vinaigrette</i>	
TRE COLORI (GF)	17
<i>Baby spinach, castelfranco radicchio, endive, lemon oil, pine nuts, parmesan</i>	
BARBABIETOLE (GF)	17
<i>Mixed beets, citrus, greens, fennel, hazelnuts, gorgonzola DOP</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, chickpea puree, pickled vegetables, Fresno chili, olives, citrus</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>	
GNOCCHETTI ALLA ROMANA	22
<i>Baked semolina cake, Bolognese ragu, parmesan cream</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>	
MAFALDE DI CASTAGNA (GFA)	28
<i>House-extruded, chestnut flour ribbon noodles, local mushrooms, garlic, herbs, porcini broth, parmesan</i>	
GNOCCHI (GFA)	27
<i>Potato dumplings, marinara sauce, gorgonzola DOP</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	19
<i>Fiori di latte, mixed mushrooms, herbs, chopped black truffles</i>	
ANATRA E UVE	21
<i>Fiori di latte, shredded duck, roasted grapes, thyme, aged balsamic</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, sautéed Fall greens, roasted grapes, red wine reduction</i>	
MAIALE AL LATTE	34
<i>Milk-braised Berkshire pork shank, garlic sautéed greens and pancetta, mashed potatoes</i>	
POLLETTO (GF)*	30
<i>Flattened Cornish hen, rapini, garlic, lemon</i>	
ROSTICCIANA	39
<i>Braised beef short ribs, local white corn polenta, sautéed greens, red wine, aromatic vegetables</i>	
BISTECCA ALLA GRIGLIA (GF)*	55
<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	10
GRILLED ASPARAGUS	10
RAPINI	10
BROCCOLINI	10
ROSEMARY POTATOES	10

(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 PASTAS & SAUCES, EXTRA VIRGIN OLIVE OIL IMPORTED FROM SICILY AND 15 YEAR AGED BALSAMIC VINEGARS AVAILABLE, ASK YOUR SERVER