

PRANZO INVERNO 2025

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, pomegranate, croutons, lemon parmesan dressing</i>	
INVERNO (GF)	16
<i>Arugula, Capriole farm goat cheese, red wine-poached pears, toasted walnuts, lemon oil</i>	
MISTA (GF)	14
<i>Field greens, cucumbers, carrots, grape tomatoes, Dijon vinaigrette</i>	
TRE COLORI (GF)	15
<i>Baby spinach, castelfranco radicchio, endive, lemon oil, pine nuts, parmesan</i>	
BARBABIETOLE (GF)	16
<i>Mixed beets, citrus, greens, fennel, hazelnuts, gorgonzola DOP</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>	
GNOCCHETTI ALLA ROMANA	18
<i>Baked semolina cake, Bolognese ragu, parmesan cream</i>	

PASTE

(APPETIZER PORTIONS AVAILABLE)

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, marinara sauce, gorgonzola DOP</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>	
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 greens, roasted grapes, red wine reduction</i>	
ANATRA E SPINACI (GF)	26
<i>Wood roasted shredded duck, mushrooms, aged balsamic, baby spinach and radicchio salad</i>	
SCALOPPINE DI VITELLO (GF)*	32
<i>Pan-seared veal medallions, mashed potatoes, Marsala-mushroom sauce</i>	
POLLO ALLA LIMONE (GF)*	26
<i>Chicken breast, garlic-spinach, roasted potatoes, lemon-caper reduction</i>	
SPEZZATINO DI MANZO (GF)	29
<i>Slow braised beef stew, red wine, soffritto, bell peppers, local white corn polenta</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 PASTAS & SAUCES,
EXTRA VIRGIN OLIVE OIL IMPORTED FROM
SICILY AND 15 YEAR AGED BALSAMIC
VINEGARS AVAILABLE, ASK YOUR SERVER