

CENA PRIMAVERA 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, croutons, lemon-parmesan dressing</i>	
CARCIOFINI (GF)	16
<i>Lemon marinated baby artichokes, frisee, shaved parmesan</i>	
MISTA (GF)	15
<i>Field greens, cucumbers, carrots, grape tomatoes, Dijon vinaigrette</i>	
FAVA E PECORINO (GF)	17
<i>Fava beans, Pecorino DOP, olive oil, arugula</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, Pugliese mozzarella, Italian mortadella, pistachios, aged balsamic marinated roasted grapes</i>	
POLPO TONNATO (GF)	24
<i>Grilled octopus, charred frisee, blistered tomatoes, tuna caper sauce</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>	
FAGIOLI E CECI (GF)	14
<i>Roasted cannellini beans and chickpeas, garlic, herbs, extra virgin olive oil</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>	
BUSTINE PRIMAVERA	28
<i>Artichoke and buffalo ricotta stuffed pasta, fava beans, English peas</i>	
GNOCCHI (GFA)	29
<i>Spring nettle and potato dumplings, slow-braised oxtail ragu</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>	
ROSSA CON STRACCIATELLA	22
<i>San Marzano tomato sauce, basil, fresh-pulled mozzarella, garlic, extra virgin olive oil</i>	
PRIMAVERA	20
<i>Fiori di latte, Capriole goat cheese, pea sprouts, crispy sunchoke, lemon-oil</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>Roasted Loch Duart salmon, roasted peppers, olives, chickpea and olive oil puree; artichoke, frisee and herb salad</i>	
HALIBUT AL FORNO (GFA)*	42
<i>Roasted Alaskan halibut, sunchoke puree, farro, mushrooms, Spring vegetables, white wine, lemon</i>	
POLLETTO (GF)*	29
<i>Flattened Cornish hen, rapini, garlic, lemon</i>	
ROSTICCIANA	39
<i>Braised beef short ribs, local white corn polenta, sautéed Spring 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	11
GRILLED ASPARAGUS	11
RAPINI	11
WOOD-FIRED BROCCOLINI	11
ROSEMARY POTATOES	11

(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