

CENA
ESTATE 2025

INSALATA

CAPRESE (GF)	21
<i>Imported buffalo mozzarella, local heirloom tomatoes, basil, extra virgin olive oil</i>	
CAVOLO (GFA)	17
<i>Tuscan kale, radishes, croutons, lemon-parmesan dressing</i>	
PANZANELLA	18
<i>Heirloom tomato and bread salad, basil, cucumbers, celery, red & green onion, red wine vinegar, extra virgin oil</i>	
MISTA (GF)	15
<i>Field greens, cucumbers, carrots, grape tomatoes, Dijon vinaigrette</i>	
PESCHE (GF)	17
<i>Arugula, Capriole goat cheese, peaches, lemon oil</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>	
CECINA FRITTA	14
<i>Chickpea-flour fries, rosemary, parmesan, garlic-lemon-caper sauce</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>	
GNOCCHI (GFA)	27
<i>Potato dumplings, heirloom tomatoes, roasted eggplant, toasted garlic, basil, ricotta salata</i>	
TONNARELLI “CACIO E PEPE” (GFA)	27
<i>Long, thin noodles, pecorino, parmesan, cracked black pepper</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>	
SALAMETTI	21
<i>Fiori di latte, artisan salami, roasted peppers, green onion</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; herbs</i>	
HALIBUT AL FORNO (GFA) *	42
<i>Roasted Alaskan halibut, local sweet corn puree, stewed farro, green onion, mushrooms</i>	
POLLETTO (GF)*	29
<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>	
MAIALE (GF)	36
<i>Wood roasted pork ribs, tomato jam, frisee, pickled onion, fennel, tomatoes, cucumbers, oregano</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