

PRANZO ESTATE 2025

INSALATE

CAPRESE (GF)	14
<i>Local mozzarella and heirloom tomatoes, basil, extra virgin olive oil</i>	
CAVOLO NERO (GFA)	15
<i>Tuscan kale, radish, pomegranate, croutons, lemon parmesan dressing</i>	
PESCHE (GF)	16
<i>Arugula, Capriole goat cheese, peaches, lemon oil</i>	
MISTA (GF)	14
<i>Field greens, cucumbers, carrots, grape tomatoes, Dijon vinaigrette</i>	
PANZANELLA	16
<i>Heirloom tomato and bread salad, basil, cucumbers, celery, red & green onion, red wine vinegar, extra virgin oil</i>	
BARBABIETOLE (GF)	16
<i>Mixed beets, citrus, greens, fennel, hazelnuts, gorgonzola DOP</i>	

ANTIPASTI

BURRATA (GF)	18
<i>Hand-stuffed, Pugliese mozzarella, Italian mortadella, pistachios, aged balsamic 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 TONNATO (GF)	22
<i>Grilled octopus, charred frisee, blistered tomatoes, tuna caper sauce</i>	
COZZE ALL'ARRABIATA (GFA)	16
<i>Prince Edward Island mussels, spicy tomato sauce, garlic crostini</i>	
CECINA FRITTA	14
<i>Chickpea-flour fries, rosemary, parmesan, garlic-lemon-caper sauce</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)	26
<i>Potato dumplings, heirloom tomatoes, roasted eggplant, toasted garlic, basil, ricotta salata</i>	
TONNARELLI (GFA)	25
<i>Long, thin noodles alla “Cacio e Pepe”; pecorino, parmesan, cracked black pepper and red wine</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	17
<i>Classic Margherita pizza, San Marzano tomato sauce, fiori di latte, basil</i>	
BIANCA	17
<i>Fiori di latte, arugula salad, shaved parmesan</i>	
ROSSA CON STRACCIATELLA	19
<i>San Marzano tomato sauce, basil, fresh-pulled mozzarella, garlic, evo</i>	
SALAMETTI	20
<i>Fiori di latte, artisan salami, roasted peppers, green onion</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>Roasted Loch Duart salmon, roasted peppers, olives, chickpea and olive oil puree; herbs</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, roasted potatoes, garlic-sautéed spinach, lemon-caper reduction</i>	
POLLO ALLA MILANESE*	26
<i>Flattened, breaded chicken breast, arugula, tomato, lemon</i>	
MAIALE (GF)	32
<i>Wood roasted pork ribs, tomato jam, frisee, pickled onion, fennel, tomatoes, cucumbers, oregano</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