

CENA

AUTUNNO 2025

INSALATE

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>	
MISTA (GF)	15
<i>Field greens, cucumbers, carrots, grape tomatoes, Dijon vinaigrette</i>	
AUTUNNO (GF)	17
<i>Baby gem and red leaf lettuce, Italian grapes, Capriole goat cheese, pine nuts, 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 (GF)	24
<i>Grilled octopus, white bean puree, pickled vegetables, 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>	
CODA ALLA VACCINARA	21
<i>Roman-style braised oxtails, soffritto, local white corn polenta</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, roasted squash, mixed mushrooms, braised leeks, herbs, parmesan</i>	
TORTELLI DI ZUCCA	27
<i>Local squash and amaretto cookie stuffed pasta, brown butter, sage, walnuts</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>	
FUNGHI	20
<i>Fiori di latte, mixed mushrooms, herbs, chopped black truffles</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, wood roasted root vegetables, Tuscan kale-walnut pesto</i>	
POLLETTO (GF)*	29
<i>Flattened Cornish hen, rapini, garlic, lemon</i>	
ROSTICCIANA	39
<i>Braised beef short ribs, local squash puree, sautéed greens, red wine, aromatic vegetables</i>	
BISTECCA ALLA GRIGLIA (GF)*	55
<i>Grilled 16 oz. local ribeye, arugula, onion, tomato salad</i>	
COSTOLETTA DI MAIALE (GF) *	35
<i>Grilled Berkshire pork chop, braised beans, pork belly, greens, apple cider agro-dolce</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