

CENA

INVERNO 2026

INSALATE

CICORIA (GF)	17
<i>Raddichio, Castelfranca, arugula, apples, walnuts, Gorgonzola DOP, apple cider-balsamic</i>	
CAVOLO (GFA)	16
<i>Tuscan kale, radishes, pomegranate, croutons, lemon-parmesan dressing</i>	
SICILIANA (GF)	17
<i>Winter blood and Cara Cara oranges, fennel, basil, arugula, lemon-oil</i>	
BARBABIETOLE (GF)	17
<i>Roasted beets, little gem, pistachio pesto, whipped Capriole goat cheese and ricotta</i>	
MISTA (GF)	15
<i>Field greens, cucumbers, carrots, grape tomatoes, Dijon vinaigrette</i>	

ANTIPASTI

MOZZARELLA DI BUFALA (GF)	21
<i>Imported buffalo mozzarella, roasted bell peppers, capers, basil, extra virgin olive oil</i>	
PROSCIUTTO DI PARMA (GF)	22
<i>Nineteen month aged Prosciutto di Parma, sliced melon</i>	
BURRATA (GF)	22
<i>Italian Burrata and mortadella, pistachios, aged balsamic marinated roasted grapes</i>	
POLPO (GF)	24
<i>Grilled octopus, tonnato sauce, grilled frisee</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>	
MINESTRA DI “PICCOLO SOGNO” (GF)	10
<i>Cannellini bean, fennel sausage and escarole soup</i>	



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

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 TIPICA DI BOLOGNA	28
<i>Spinach pasta sheets layered with Bechamel and Bolognese sauces</i>	
GNOCCHI CON FUNGHI (GFA)	27
<i>Potato dumplings, mixed mushrooms, herbs, parmesan, truffle butter</i>	
TORTELLI DI PATATE “NAPOLETANA”	28
<i>Potato and ricotta stuffed pasta, braised beef ragu</i>	
RIGATONI ALLA NONNA	28
<i>Tubular pasta; ragu of meatballs, sausage, braised meats and tomato; whipped ricotta</i>	
PAPPARDELLE CON CINGHIALE (GFA)	28
<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>	
PROSCIUTTO	22
<i>Fiori di latte, San Marzano tomato sauce, sliced Prosciutto di Parma</i>	

SECONDI

BACCALA ALLA LIVORNESE (GF) *	34
<i>Cod stewed with olives, tomato, capers, over garlic sautéed spinach</i>	
SALMONE (GF) *	38
<i>Grilled Loch Duart Salmon, garlic-sautéed winter greens, roasted grapes, red wine reduction</i>	
POLLETTO (GF)*	29
<i>Wood roasted 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 AL LATTE	34
<i>Berkshire pork shank stewed with milk and fennel over mashed potatoes, Tuscan kale and pancetta</i>	

CONTORNI

MEDITERRANEAN OLIVES	11
GRILLED ASPARAGUS	11
RAPINI	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

PICCOLO SOGNO’S OWN PASTAS & SAUCES, EXTRA VIRGIN OLIVE OIL IMPORTED FROM SICILY AND 15 YEAR AGED BALSAMIC AVAILABLE, ASK YOUR SERVER

CHEF DI CUCINA
MICHAEL BURKE
SOUS CHEF
NICK TOLITANO