

# CENA PRIMAVERA 2026

## INSALATE

MOZZARELLA DI BUFALA (GF)	21
<i>Imported buffalo mozzarella, roasted bell peppers, capers, 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)	18
<i>Fava beans, Pecorino DOP, olive oil, arugula</i>	
BARBABIETOLE (GF)	17
<i>Roasted beets, little gem, pistachio pesto, whipped Capriole goat cheese and ricotta</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>	
VITELLO TONNATO (GF)	22
<i>Poached veal, sunchokes, hazelnuts, 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>	
MINISTRONE (GF)	10
<i>Spring vegetable and white bean soup with pine nut-basil pesto</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>	
AGNOLOTTI "PROSCIUTTO E PISELLI"	28
<i>Pea green and ricotta stuffed pasta; English peas, Prosciutto di Parma</i>	
GNOCCHI	29
<i>Spring nettle and potato dumplings, slow-braised oxtail 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>	
PROSCIUTTO	22
<i>Fiori di latte, San Marzano tomato sauce, sliced Prosciutto di Parma</i>	

## SECONDI

SALMONE (GFA)*	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, Spring vegetables, white wine, lemon</i>	
GRIGLIA MISTA (GF)*	34
<i>Grilled, calamari, octopus, shrimp, grilled gem lettuce, lemon caper reduction</i>	
PETTO DI POLLO (GF)*	29
<i>Wood roasted chicken breast, semolina, Spring mushrooms, goat cheese</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>	

## CONTORNI

MEDITERRANEAN OLIVES	12
GRILLED ASPARAGUS	12
RAPINI	12
WOOD-FIRED BROCCOLINI	12
ROSEMARY POTATOES	12

(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