

PRANZO

PRIMAVERA 2026

INSALATE

CARCIOFINI (GF)	16
<i>Lemon marinated baby artichokes, frisee, shaved parmesan</i>	
BARBABIETOLE (GF)	15
<i>Roasted beets, little gem, pistachio pesto, whipped Capriole goat cheese and ricotta</i>	
MISTA (GF)	14
<i>Field greens, cucumbers, carrots, grape tomatoes, Dijon vinaigrette</i>	
FAVA E PECORINO (GF)	16
<i>Fava beans, Pecorino DOP, olive oil, arugula</i>	
CAVOLO NERO (GFA)	15
<i>Tuscan kale, radishes, croutons, lemon parmesan dressing</i>	
ANTIPASTI	
PROSCIUTTO DI PARMA (GF)	18
<i>Nineteen month aged Prosciutto di Parma, sliced melon</i>	
FRITTURA	21
<i>Fried calamari and shrimp, lemon</i>	
BURRATA	20
<i>Italian Burrata and mortadella, pistachios, aged balsamic, marinated roasted grapes</i>	
FUNGHI AL FORNO (GF)	18
<i>Wood roasted oyster mushrooms, house cured pancetta, aged balsamic, radicchio, spinach</i>	
MINISTRONE (GF)	9
<i>Spring vegetable and white bean soup with pine nut-basil pesto</i>	

PASTE

(APPETIZER PORTIONS AVAILABLE)

LASAGNA TIPICA DI BOLOGNA	22
<i>Traditional lasagna of Bologna with green pasta sheets layered with béchamel and Bolognese sauce</i>	
SPAGHETTI NERI (GFA)	24
<i>String cut black spaghetti, shrimp, garlic, olive oil, chili flakes, parsley</i>	
RAVIOLI “PICCOLO SOGNO”	22
<i>Four cheese ravioli, pine nuts, butter, Marsala glaze, parmesan shavings</i>	
GNOCCHI (GFA)	21
<i>Spring nettle dumplings, mushrooms, garlic, herbs, parmesan</i>	
PAPPARDELLE CON CINGHIALE (GFA)	26
<i>Wide flat pasta, spiced wild boar ragu</i>	
PAGLIA E FIENO (GFA)	24
<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>	
FUNGHI	18
<i>Fiori di latte, mixed mushrooms, herbs, chopped black truffles</i>	
PROSCIUTTO	20
<i>Fiori di latte, San Marzano tomato sauce, sliced Prosciutto di Parma</i>	

PANINI

PANUZZO	16
<i>House made elongated wood fired bread stuffed with pork and beef polpettine, pomodoro sauce, fiori di latte</i>	
FOCACCIA	16
<i>House made rosemary bread, stuffed with Italian mortadella, pistachio pesto, stracciatella</i>	

SECONDI

BRANZINO (GF)	28
<i>Mediterranean Sea Bass fillet, grilled asparagus, citrus-caper reduction</i>	
SALMONE (GF)*	28
<i>Grilled Loch Duart Salmon, little gem lettuce, citrus, fennel salad</i>	
POLPETTONE	24
<i>House cured pancetta wrapped meatloaf, green beans, mashed potatoes</i>	
POLLO ALLA MILANESE	26
<i>Flattened, breaded chicken breast, arugula, radicchio, lemon</i>	
TONNO CON FAGIOLI (GF)*	28
<i>Grilled ahi tuna, warm cannellini bean salad with red onion, celery, carrot, green beans olive oil</i>	
GRIGLIA MISTA (GF)	26
<i>Grilled calamari, shrimp, octopus, lemon caper oil, arugula</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
AVAILABLE, ASK YOUR SERVER