

CENA INVERNO 2016

INSALATA

CAPRESE (GF)	16	<i>Oven dried tomatoes, basil, extra virgin olive oil, imported buffalo mozzarella from Campania</i>
INVERNO (GF)	12	<i>Arugula, red wine poached pears, walnuts Capriole farm goat cheese</i>
CAVOLO NERO (GFA)	11	<i>Tuscan kale, radishes, croutons, roasted squash, pomegranate, tossed with lemon parmesan dressing</i>
SPINACI (GF)	12	<i>Baby spinach, Belgium endive, candied pecans, gorgonzola DOP, balsamic dressing</i>
BARBABIETOLE (GF)	12	<i>Mixed beets, shaved fennel, imported buffalo ricotta, greens, citrus infused oil</i>
MISTA (GFA)	9	<i>Field greens, cucumbers, carrots, house vinaigrette, fennel flavored grisini</i>

ANTIPASTI

GRIGLIA MISTA (GF)	16	<i>Grilled calamari, shrimp, octopus, arugula, lemon and caper infused olive oil</i>
PROSCIUTTO DI PARMA (GF)	17	<i>Prosciutto di Parma, melon</i>
FRITTURA DI CALAMARI	13	<i>Fried calamari, lemon</i>
CECINA FRITTA	9	<i>Chick pea flour fries with parmesan</i>
BURRATA CON CULATELLO (GF)	16	<i>Pugliese, hand-stuffed mozzarella, artisan style prosciutto</i>
CODA DI VACCINARA	12	<i>Roman style braised oxtail, celery, carrots</i>
ZUPPA D' INVERNO (GF)	7	<i>Winter root vegetables, kale, pancetta, cannellini beans</i>

PASTE

(APPETIZER PORTIONS AVAILABLE)

RAVIOLI "PICCOLO SOGNO"	18	<i>Four cheese ravioli, pine nuts, butter, Marsala glaze, parmesan curls</i>
SPAGHETTI NERI (GFA)	24	<i>String cut black spaghetti, mussels, clams, shrimp, calamari, San Marzano tomatoes, red pepper flakes</i>
PICI CON SUGO D' CONIGLIO (GFA)	20	<i>Hand rolled semolina pasta, slow braised rabbit sugowith soffrito</i>
PAGLIA E FIENO (GFA)	19	<i>"Straw and Hay" green and white ribbon pasta, veal ragu</i>
TAGLIATELLE BOLOGNESE (GFA)	20	<i>Spinach ribbon pasta with meat and tomato ragu, bechamel</i>
GNOCCHI (GFA)	18	<i>Rosemary and potato dumplings, oven dried tomatoes, mushroom, leeks and parmesan</i>
PAPPARDELLE CON CINGHIALE (GFA)	21	<i>Wide flat pasta, spiced wild boar ragu</i>

PIZZA

MARGHERITA	14	<i>Tomato sauce, mozzarella, basil</i>
BIANCA CON RUCULA	15	<i>Mozzarella, arugula, olive oil, Reggiano curls</i>
PROSCIUTTO	18	<i>Tomato basil sauce, mozzarella, imported prosciutto di parma</i>
FUNGHI	16	<i>Mozzarella, fresh herbs, chopped black truffles and mix wild mushrooms</i>
QUATTRO FORMAGGI	16	<i>Capriole farm goat cheese, gorgonzola DOP mozzarella, parmesan</i>

SECONDI

"SAPORE" DI MARE (GFA)	26	<i>Assorted shellfish and fish stew, garlic rubbed toast</i>
MERLUZZO CON PANCETTA (GF)	28	<i>Atlantic Cod, wrapped in house cured pancetta, cannellini beans, garlic, escarole and Manila clams</i>
SALMONE (GF)	23	<i>Grilled Loch Duart Salmon, grain mustard reduction and roasted winter vegetables</i>
POLLETTO ALLA GRIGLIA (GF)	21	<i>Flattened grilled Cornish hen, rapini, lemon</i>
ROSTICCIANA	28	<i>Braised beef short ribs, semolina, sautéed greens, red wine and aromatic vegetables</i>
ANATRA ARROSTO (GF)	26	<i>Half roasted duck, Tuscan kale, fennel sausage, roasted cauliflower puree</i>
BISTECCA ALLA GRIGLIA (GF)	36	<i>Grilled 16 oz. Rib eye, arugula, onion and tomato salad</i>

CONTORNI

OLIVE MISTE	5
PATATE AL ROSMARINO	6
ASPARAGI ALLA GRIGLIA	6
RAPINI	6
BROCCOLINI	6
FAGIOLI	5

(GF) GLUTEN-FREE
(GFA) GLUTEN-FREE AVAILABLE UPON REQUEST



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
TONY PRIOLO
CHEF DI CUCINA
MIGUEL SOLORIO
SOUS CHEF
GERARDO CRUZ
MICHAEL BURKE

PICCOLO SOGNO'S OWN
EXTRA VIRGIN OLIVE OIL IMPORTED FROM SICILY AND 15 YEAR AGED BALSAMIC VINEGARS AVAILABLE, ASK YOUR SERVER