

CENA
Autunno 2015

ANTIPASTI

MELANZANE	Breaded eggplant, wood fired with tomato and mozzarella	10
ARANCINI	Sicilian saffron rice cakes with meat ragu over tomato sauce	12
FRITTURA	Fried floured calamari and shrimp, lemon	16
CARPACCIO	Fennel crusted Scottish salmon Carpaccio, salmon tar tare with mustard, capers, lemon	13
BURRATA	Imported stuffed mozzarella, stewed bell peppers, capers, white anchovies	15
POLPO	Grilled octopus, roasted peppers, fingerling potatoes, grilled frisee, tuna and caper sauce	16
COZZE	Wood fired PEI mussels, spicy tomato broth, garlic crostini	14
PROSCIUTTO	Prosciutto di Parma, melon	16
GAMBERI	Three pancetta wrapped wood roasted prawns, pickled vegetable salad, agro-dolce	16
MARE	Wood roasted prawns, calamari, octopus, clams, mussels, tomatoes, citrus oil, arugula	18

INSALATA

STAGIONE	Mixed greens, cucumber, radish, tomato, crouton	8
CAVOLO	Tuscan kale, squash, fennel, squash chips, parmesan dressing	11
BARBABIETOLE	Beets, Capriole goat cheese, watercress, hazelnuts, citrus	12
TRICOLORE	Radicchio, endive, arugula, parmesan, lemon oil	10
CAPRESE	Imported buffalo milk mozzarella, tomato, basil	15
RUCOLA	Baby arugula, pomegranate, goat cheese, almond, house vinaigrette	12

PIZZA

BIANCA	Arugula, mozzarella, shaved parmesan, olive oil	15
PESTO	Almond and basil pesto, speck, mozzarella	16
QUATTRO	Mozzarella, gorgonzola, goat and ricotta cheeses	16
VONGOLE	Clams, pancetta, leeks, mozzarella, chili flakes	17
MARGHERITA	San Marzano tomato sauce, basil and mozzarella	14
TARTUFO	Mushrooms, mozzarella, black truffle pesto, mascarpone	17

PICCOLO SOGNO EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR AVAILABE FOR PURCHASE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness

PASTE

(Appetizer portions available)

RAVIOLI	Local squash filled pasta, brown butter, walnuts, amaretto cookies, sage	17
TAGLIATELLE	Wide flat pasta, braised pork shoulder and tomato ragu	18
TORTELLI	Buffalo milk ricotta and parmesan stuffed pasta, butter, pistachio, saba	17
TAGLIOLINI	Thin pasta, sea urchin butter, crab meat, garlic, parsley	21
LINGUINE	Flat pasta, Manila clams, garlic, olive oil, chili flakes, lemon zest, ginger	18
SPAGHETTI	Black spaghetti, Mt. Vesuvius tomatoes, mussels, shrimp, calamari, clams, chilies	21
PAPPARDELLE	Long flat pasta, spiced wild boar ragu	19
GNOCCHI	Potato and herb dumplings, oven dried tomatoes, leeks, mushrooms, parmesan	18
PACCHERI	Tubular pasta, shrimp, zucchini, green onions, tomatoes, brandy and shellfish broth	19
FETTUCCINE	Ribbon pasta, mixed mushrooms, garlic, porcini broth, veal meatballs	18

PESCE

PESCE SPADA	Grilled swordfish, local beets, lentils, soffrito, sage	26
TRAPANESE	Sicilian shrimp, mussels, ocean fish, tomato, saffron stew, cous cous, almond pesto	25
SALMONE	Grilled Scottish Salmon filet, asparagus and tomato ragu, pickled fennel, citrus infused oil	26
PESCATRICE	Wood fired monkfish medallions, Brussels sprouts, mushrooms, fingerling potatoes	27
TONNO	Ahi tuna grilled rare, eggplant caponata with olives, raisins and pine nuts, rapini	28
INTERO	Whole Branzino with roasted fennel and citrus caper reduction	PA

CARNE

POLLETTO	Roasted half Amish chicken, soft polenta, wood fired mushrooms and herbs	21
VITELLO	Grilled Veal loin, local squash, tomatoes, onions, fingerling potatoes, aged balsamic	28
BISTECCA	16 ounce grilled rib eye, arugula and tomato salad	32
AGNELLO	Colorado lamb chop, braised shoulder, lamb sausage, stewed cannellini beans, pancetta	27

CONTORNI

RAPINI	Broccoli rabe, olive oil, garlic	6
PATATE	Herb roasted fingerling potatoes	6
OLIVE	Mediterranean olives, olive oil, citrus zest	5
FREGOLA	Toasted Sardinian grains stewed with lemon and rosemary	5

Cucina by Chef Tony Priolo, Chef di Cucina Gabby Hernandez, Sous Chef Frankie Cerecedo