

**NEW!**

# Pizza

Personal Pies (12")	Regular Pies (18")
<b>Margherita</b> . . . . . 8.50	. . . . . 18.50
Fresh mozzarella, tomato sauce & fresh basil.	
<b>Pizza Bianca</b> . . . . . 10.00	. . . . . 24.00
Ricotta & fresh mozzarella.	
<b>Napoli</b> . . . . . 9.50	. . . . . 23.00
Tomato sauce, capers, anchovies & fresh mozzarella.	
<b>Vegetariana</b> . . . . . 11.50	. . . . . 26.50
Tomato sauce, mixed grilled vegetables, mushrooms & fresh mozzarella.	
<b>Rustica</b> . . . . . 11.50	. . . . . 26.50
Tomato sauce, sausage, prosciutto, mushrooms, artichokes & fresh mozzarella.	
<b>Marinara</b> . . . . . 8.25	. . . . . 18.00
Tomato sauce & garlic.	
<b>Regular</b> . . . . .	. . . . . 13.00
<b>Grandma</b> . . . . .	. . . . . 16.00
<b>Sicilian</b> . . . . .	. . . . . 16.00
<b>White</b> . . . . .	. . . . . 17.00
<b>Add Full Topping</b> . . . . . 2.50	. . . . . 3.00
<b>Add Half Topping</b> . . . . . 1.50	. . . . . 2.00



# Beverages

Soda (16 oz) . . . . .	2.00
Bottle of Soda (2 Liter) . . . . .	3.50
Espresso . . . . .	2.50
Espresso Doppio . . . . .	4.25
Cappuccino . . . . .	3.50
Coffee or Tea . . . . .	2.00
Hot Chocolate . . . . .	3.50



**ASK ABOUT OUR DESSERTS!!**



# side orders

Vegetables . . . . .	7.50
Potatoes . . . . .	5.50
French Fries . . . . .	4.00
Pasta with Tomato Sauce . . . . .	5.75
Meat Balls . . . . .	6.50
Sausage . . . . .	6.50
Salad . . . . .	3.50
Zucchini Sticks . . . . .	6.00
Mozzarella Sticks . . . . .	6.50
Chicken Finger . . . . .	6.50
Chicken Fingers with French Fries . . . . .	8.00



# CALZONE & ROLLS

Chicken Roll . . . . .	5.00
Sausage Roll . . . . .	5.00
Spinach Roll . . . . .	5.50
Make Up Your Own Calzone . . . . .	6.00



# HEROES

<b>Chicken Cutlet</b> . . . . . 6.75	<b>Meatballs with Tomato Sauce</b> . . . . . 6.75
Served with lettuce & tomatoes.	
<b>Grill Chicken</b> . . . . . 6.50	<b>Meatball Parmigiana</b> . . . . . 6.75
Served with lettuce & tomatoes.	
<b>Chicken Parmigiana</b> . . . . . 7.00	<b>Sausage &amp; Peppers</b> . . . . . 7.00
<b>Shrimp Parmigiana</b> . . . . . 8.25	<b>Sausage Parmigiana</b> . . . . . 6.75
<b>Veal Cutlet</b> . . . . . 8.00	<b>Sausage &amp; Peppers Parmigiana</b> . . . . . 7.75
Served with lettuce & tomatoes.	
<b>Grill Veal</b> . . . . . 7.50	<b>Cold Italian</b> . . . . . 7.00
Served with lettuce & tomatoes.	
<b>Veal Parmigiana</b> . . . . . 8.50	<b>Peppers &amp; Eggs</b> . . . . . 6.00
<b>Veal &amp; Peppers</b> . . . . . 8.00	<b>Potato &amp; Eggs</b> . . . . . 5.50
	<b>Garlic Bread</b> . . . . . 3.00
	<b>Garlic Bread with Mozzarella</b> . . . . . 4.50
	<b>Eggplant Parmigiana</b> . . . . . 6.75

# PICCOLO SOGNO PIZZERIA TRATTORIA

195-14 47th Ave. • Flushing, NY 11358

**718.224.1717**

Fax: 718.224.1277

[www.piccolosognony.com](http://www.piccolosognony.com)

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195-14 47th Ave.  
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**We Deliver!**

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### Hours

Sunday thru Thursday 11-10  
Friday & Saturday 11-11  
Closed Monday

**REAL ITALIAN CHEF.  
ACCEPT NO IMITATIONS.**

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## APPETIZERS

- Antipasto del Buongustaio** . . . . . 9.50  
Assortment of cold cuts with fresh mozzarella, parmigiano cheese, roasted peppers, artichokes, sun-dried tomatoes and olives.
- Hot Antipasto Sampler** (serves 1 person) . . . . . 9.50  
Fried calamari, baked clams, eggplant rollatini, fried shrimp
- Shrimp Cocktail ( 6 pcs.)** . . . . . 9.50  
Served with cocktail sauce.
- Pomodoro e Mozzarella Caprese all'aceto Balsamico** . . . . . 8.50  
Slices of tomato and fresh mozzarella in balsamic dressing and fresh basil
- Eggplant Rollatini** . . . . . 9.00  
Eggplant stuffed with ricotta cheese, spinach and parmigiano reggiano
- Baked Clams (8 pieces)** . . . . . 9.50  
Olive oil, garlic, parsley, bread crumbs, white wine and lemon sauce.
- Piatto del Vegetariano** . . . . . 8.50  
Mixed grilled vegetables & mushrooms in olive oil & garlic sauce.
- Calamari Fritti** . . . . . 10.50  
Fried Calamari served with marinara sauce.
- Pepata di Cozze** . . . . . 9.50  
Mussels served in white or red sauce.
- Carpaccio di Manzo** . . . . . 10.50  
Thin slices of raw beef filet mignon topped with arugula , cherry tomatoes Parmigiano cheese in olive oil & lemon dressing.
- Soup of the Day** . . . . . Sm 5.00 . . . Lg 7.00

## SALADS

- Insalata della Casa** (House salad.) . . . . . 6.50
- Insalata Caesar** . . . . . 7.25
- Insalata del Mediterraneo** . . . . . 8.50  
Romaine, cucumber, diced tomatoes, red onions, feta cheese, green and black olives , Olive oil & balsamic vinegar
- Insalata Delizia** . . . . . 8.50  
Radicchio rosso, endive, arugula, cherry tomatoes shavings of parmigiano reggiano in balsamic vinegar.
- Insalata di Spinaci** . . . . . 11.50  
Spinach salad with cherry tomatoes, roasted red peppers, artichokes portobello mushrooms, cherry mozzarella in a balsamic dressing
- Insalata "Piccolo Sogno"** . . . . . 12.50  
Radicchio rosso, arugula, romaine, pine nuts, slices of orange, raisins, Sundried tomato, Goat cheese, roasted red peppers and artichokes in a raspberry dressing  
Add Shrimp . . . 4.50    Add Chicken . . . 3.50    Add Calamari . . . 5.00



## FROM THE GRILL

*Main course are served with choice of potatoes & vegetables, pasta or salad.*

- Veal Chop** . . . . . 23.50    **Rib Eye Steak** . . . . . 21.50
- Lamb Chop** . . . . . 23.50    **Pork Chop** . . . . . 19.50
- Filet Mignon** . . . . . 23.50

- Risotto Tolmino** . . . . . 16.00  
Arborio rice with shrimps, portobello mushrooms and mascarpone cheese.
- Risotto ai Frutti di Mare** . . . . . 17.50  
Arborio rice with mixed seafood
- Linguine Frutti di Mare** . . . . . 20.50  
Linguini with mixed seafood
- Risotto ai Funghi** . . . . . 15.00  
Arborio rice with mixed mushrooms
- Risotto Gambolo** . . . . . 15.00  
Arborio rice with touch of tomato & pesto sauce and diced fontina cheese
- Fettuccine Piccolo Sogno** . . . . . 16.50  
With shrimps, mushrooms, cherry tomatoes, asparagus in a champagne mascarpone sauce
- Fettuccine Golose** . . . . . 14.50  
With prosciutto, sausage and onions in a white wine & cream sauce
- Ravioli di Spinaci Gustosi** . . . . . 12.50  
Spinach ravioli with walnuts, portobello mushrooms in a pink gorgonzola sauce
- Penne del Sindaco** . . . . . 13.50  
With bacon, onions & mushrooms in a vodka sauce



## FISH

*Main courses are served with choice of potatoes & vegetables, pasta or salad.*

- Shrimp Francese** . . . . . 16.50  
Shrimp sautéed in white wine lemon sauce.
- Shrimp Parmigiana** . . . . . 16.50  
Breaded shrimps, baked with tomato sauce & mozzarella.
- Shrimp Locullo** . . . . . 16.50  
Sautéed shrimps with red onions, zucchini, fresh red pepper in white wine sauce.
- Shrimp Fradiavolo** . . . . . 16.50  
Sautéed shrimps in a spicy marinara sauce.
- Shrimp Scampi** . . . . . 16.50  
Broiled shrimps in a white wine lemon garlic sauce.
- Filetto di Sogliola Livornese** . . . . . 17.50  
Filet of sole sautéed with onions, capers, green olives white wine & a touch of marinara sauce.
- Filetto di Salmone allo Champagne** . . . . . 17.50  
Salmon in a champagne sauce with a touch of cream.
- Salmone Robespierre** . . . . . 16.50  
Thin slices of salmon broiled only with olive oil with arugula e cherry tomatoes salad on the top.
- Salmone e Shrimp Areganato** . . . . . 17.50  
Broiled salmon and shrimps combination with white wine lemon garlic sauce and bread crumbs.

## PASTA e RISOTTO

- Penne Amatriciana** . . . . . 12.50  
With bacon and onions in a marinara sauce
- Penne Vodka** . . . . . 11.50  
Fresh tomato sauce & a touch of cream
- Linguine al Pesto** . . . . . 11.50  
With basil, pine nuts, pecorino cheese, garlic & olive oil
- Cavatelli Broccoli Rapa e Shrimps** . . . . . 15.50  
Cavatelli with broccoli rabe & shrimps in garlic & oil
- Cavatelli alla Corsara** . . . . . 13.50  
Cavatelli with anchovies, pine nuts, marinara sauce & a touch of pesto sauce
- Linguine alle Vongole** . . . . . 15.50  
With little neck clams in White or Red marinara sauce
- Lasagna di Carne alla Lombarda** . . . . . 13.50  
Baked lasagna made with béchamel, meat sauce, green peas slices of ham & fontina cheese "north Italian style"
- Baked Cheese Manicotti (3 pieces)** . . . . . 12.50
- Baked Ziti (with ricotta cheese)** . . . . . 12.50
- Add Shrimp** . . . . . 4.50
- Add Chicken** . . . . . 3.50
- Add Calamari** . . . . . 5.00



## CHICKEN

*Main course are served with choice of potatoes & vegetables, pasta or salad.*

- Pollo Piccolo Sogno** . . . . . 15.50  
Chunks of chicken sautéed with rosemary ,garlic, mustard, white wine & a touch of brown sauce.
- Pollo alla Monia** . . . . . 15.50  
Breaded chicken milanese in a vodka sauce with spinach & fresh mozzarella.
- Pollo alla Zingara** . . . . . 15.50  
Chicken sautéed with roasted peppers, artichokes, mushrooms in a white wine sauce.
- Pollo alla Marsala** . . . . . 14.50  
Chicken sautéed with mushrooms in a marsala sauce.
- Polla alla Francese** . . . . . 14.50  
Chicken sautéed in white wine lemon sauce.
- Pollo alla Parmigiana** . . . . . 14.50  
Breaded chicken, baked with tomato sauce & mozzarella.
- Pollo alla Livornese** . . . . . 15.50  
Chicken sautéed with onions, capers, green olives white wine & touch of marinara sauce.
- Pollo alla Toscana** . . . . . 15.50  
Sautéed chicken with sundried tomato, asparagus, portobello mushrooms in a garlic & oil sauce
- Eggplant Parmigiana** . . . . . 12.50  
Breaded eggplant, baked with tomato sauce & mozzarella



## MEAT

*Main course are served with choice of potatoes & vegetables, pasta or salad.*

- Vitello alla Marsala** . . . . . 16.50  
Veal sautéed with mushrooms in a fine marsala wine sauce.
- Vitello alla Francese** . . . . . 16.50  
Veal sautéed in white wine lemon sauce.
- Vitello alla Parmigiana** . . . . . 16.50  
Breaded veal baked with tomato sauce & mozzarella.
- Vitello Mare e Monti** . . . . . 17.50  
Veal sautéed with shrimps, portobello mushrooms in a white vine sauce.
- Vitello Piccata** . . . . . 16.50  
Veal sautéed with capers chopped onions in a white wine & lemon sauce.
- Vitello alla Romana** . . . . . 16.50  
Veal sautéed with artichokes & areganate in a white vine sauce.
- Vitello Saltimbocca** . . . . . 16.50  
Veal topped with prosciutto, sage, slices of tomato, spinach in a marsala wine sauce.
- Costoletta di Vitello alla Valdostana** . . . . . 27.50  
Veal chop topped with prosciutto provolone cheese in a white wine mushroom sauce.
- Filetto di Manzo al Pepe Verde** . . . . . 26.50  
Sautéed with green pepper corn in a red wine sauce.
- Tagliata di Manzo** . . . . . 23.50  
Rib eye steak sliced & topped with arugula and cherry tomatoes in a light red wine sauce.
- Costolette di Agnello alla Provenzale (4 pieces)** . . . 26.50  
Lamb chops areganate with mustard in a fine herbs & white wine sauce.
- Costolette di Maiale alle Mele (2 pieces)** . . . . . 22.50  
Pork chops in apple brandy sauce with a touch of cream.

