

SO GNO

06/14/2017

All of our dishes are made
fresh to order!
From our
kitchen, to your mouths!

Grazie, Buon Appetito

FOCACCIA DI PIZZA

MARGHERITA	10
Fresh mozzarella, tomato, basil	
BURRATA E CORN	14
Charred corn, red peppers, EVOO, basil, reggiano parmesan	

CICCHETTI

(SMALL BITES)

STUFFED EGGPLANT	7
Milk fed ground veal, fontina, mozzarella, sweet peas, onions, ragù	
POLPETTE FORNO	8
Grass fed ground beef meatballs, mozzarella, parmesan, pinenuts, raisins, ragù	
SAUSAGE & PEPPERS-GF	9
Kalamata olives, capers, garlic	
ARANCINI DEL GIORNO	9
Riceballs of the day	

ANTIPASTI DI PESCE

BAKED CLAMS (1/2 DOZEN)	12
Middle neck clams, stuffed w/ seasonal breadcrumbs	
CALAMARI FRIED OR GRILLED-GF	12
Calamari, zucchini, carrots	
COZZE MARINARA	12
Mussels, garlic, tomatoes, focaccia toast	
LOBSTER GNOCCHI	14
Potato dumplings, lobster cream sauce, garlic bread crumbs, reggiano parmesan cheese	
MISTO GRIGLIA-GF	14
Octopus, calamari, shrimp, zucchini, carrots	

SOUP & SALADS

SOUP OF THE DAY	3	CAPRESE-GF	10	CAESAR	10
		Beefsteak tomatoes, fresh mozzarella, evoo, herbs, basil	Half 5	Romaine Lettuce, toasted bread, reggiano parmesan	Half 5
HOUSE-GF	3	ROASTED BEETS-GF	12	CHOPPED SALAD	14
Mix greens, onions, sogno dressing		Mix greens, mix beets, goat cheese, roasted pecans, raspberry vinaigrette	Half 6	Romaine, chicken, gorgonzola, red onion, ditalini pasta, fresh tomatoes, spicy pepperoncini dressings	Half 7

HOMEMADE PASTA & RISOTTO

(GLUTEN FREE PASTA OPTIONAL + 2)

GNOCCHI POMODORO	14	ROTOLO FORMAGGI	16	ORECCHIETTE FUNGHI	18
Yukon potato, tomato, basil, fresh mozzarella		Ricotta, carrots, mascarpone, zucchini, vodka sauce		Italian sausage, mushrooms, truffle oil, garlic mascarpone	
PACCHERI VODKA	15	CAVATELLI SALSICCE	17	CANNELLONI	18
Onions, tomato, basil, panna		Sausage, fresh mozzarella, garlic, cherry tomatoes		Meatballs, ricotta, mozzarella, ragù	
TORTELLINI PROSCIUTTO	16	PAPPARDELLE GENOVESE	18	RISOTTO DEL GIORNO	MK
Meatfilled pasta, wild mushroom, peas, onions, panna		Braised short ribs, EVOO, carmalized onion puree, reggiano parmesan		Risotto of the day	

STEAK AND CHOPS

NUTTY PORK TENDERLOIN-GF	26
Walnuts, raisins, almonds, pecans, aged balsamic, roasted sweet potatoes	
8oz FILET MIGNON	39
Grass fed, breadcrumbs, fontina cheese, yukon vesuvio potatoes	

SLOW COOKED

BRACIOLE	28
Stuffed grass fed ribeye, ragù, cavatelli pasta, parmesan, mozzarella cheese, salami, pinenuts, raisins	
OSSO BUCO-GF	32
Braised pork shank, mushroom, carrots, onions, celery, parmesan polenta, red wine reduction	

VEGETABLES

SWEETCORN SALAD	5
Onions, RRP, white balsamic	
PARMESAN POLENTA-GF	5
Tomato, basil, parmesan	
ROASTED SWEET POTATOES-GF	5
SPINACH-GF	5
VESUVIO POTATOES	6
Garlic, evoo, fresh rosemary	
MUSHROOM MARSALA	7
Onions, marsala wine,	

CLASSICS

CHICKEN SALTIMBOCCA	24
Prosciutto, mozzarella, spinach, garlic, white wine	
CHICKEN PARMIGIANA	24
CHICKEN VESUVIO	24
Evoo, garlic, herbs, vesuvio potatoes	
VEAL MARSALA	28
Milk fed veal, wild organic mushrooms, onions, Marsala wine	
VEAL PARMIGIANA	28
VEAL PICCATA	28
Capers, lemon, garlic, spinach, white wine	
VEAL SALTIMBOCCA	28
Milk fed veal, prosciutto, mozzarella, spinach, garlic, sage, white wine	

FISH & PASTA

LOBSTER CAPPELLACCI	26
Lobster filled pasta, shrimp, mushroom, onion, plum tomato, cream sauce	
LIQUINI & CLAMS	26
Fresh clams, garlic, EVOO, parsley, red peppers, sea salt, black pepper, over linguini	
SALMONE SPINACH-GF	29
Seared, scottish salmon, charred corn salad, RRP, sauteed spinach	
LOBSTER DIAVOLO	42
Fresh lobster, clams, mussels, shrimp, spicy cherry tomato over spaghetti	
FRUTTI DI MARE	46
Lobster, clams, mussels, calamari, shrimp, octopus, garlic tomato sauce, linguini	

Kids Menu

(Under the age of 12, Gluten Free Pasta Optional+2)

CHEESE RAVIOLI	7
(Butter and Cheese/Tomato Sauce)	
FETTUCCINE ALFREDO	7
FLATBREAD PIZZA	7
(Tomato, basil and mozzarella cheese)	
SPAGHETTI & MEATBALLS	7
MAC & CHEESE	7
CHICKEN FINGERS & HOMEMADE CHIPS	8
CHICKEN PARMESAN	9

(Chicken & Veals can be made Gluten Free)

GF- Gluten free

Consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Please alert your server if you have any food allergies or dietary restrictions

SOGNO

IMPORTED CRAFTS

- KONIG PILSNER** 4.9 ABV 7
DUISBURG, GERMANY 1PINT .09oz CAN
Light & crisp with tastes & aroma of hay hops, grains & bread.
- ERDINGER HEFE-WEIZEN WEISSBRAU** 6.2 ABV 7
ERDING, GERMANY 12oz BOTTLE
Brewed with fine yeast giving esters of banana & clove.
- STIEGAL GRAPEFRUIT RADLER** 2.5 ABV 9
AUSTRIA 16.9oz CA
Light and refreshing blend of Goldbrau beer & grapefruit juice soda.
- MENABREA BIRRA** 4.8 ABV 7
ITALY 11.2oz BOTTLE
Intense ale with a deep amber color. Hints of chestnut, plum, honey & caramel.

DRAFT

- ALLAGASH WHITE BELGIAN WHEAT** 5.1% ABV 7
PORTLAND, ME 12oz POUR
Spiced with a special blend of coriander and Curacao orange peel. This white holds up true Belgian tradition wheat beer.
- KROMBACHER, PILS** 4.8 ABV 7
GERMANY 12oz POUR
A distinctive, finely bitter taste with a full-flavoured aroma
- THREE FLOYDS, TOXIC MALTZ BELGIAN ALE**
MUNSTER, INDIANA 10oz POUR 7.9% ABV 9
A medium bodied belgium ale that is malty sweet at first with a bitter warming finish.
- On Tap Next: **Alter, Alterior Motive IPA 6.5% ABV**

DOMESTIC

- MILLER LITE** 4
- COORS LITE** 4
- AMSTEL LIGHT** 4
- SAM ADAMS** 4

IMPORTS

- STELLA ARTOIS** 5
- MORETTI** 5
- PERONI** 5
- KROMBACHER** 4
(NON-ALCOHOLIC)

DOMESTIC CRAFT

- MODUS, HOPERANDI IPA** 6.8 ABV 6
DURANGO, COLORADO 12oz CAN
Slightly aggressive and hoppy india pale ale.
- OFF COLOR, TROUBLESOME GOSE WHEAT** 4.3 ABV 6
CHICAGO, ILLINOIS 12oz BOTTLE
Tart & refreshing german style wheat with hints of coriander.
- ANTHEM CIDER** 6.2 ABV 6
SALEM, OREGON 12oz CAN
Aroma delivers a strong apple note, somewhat sweet and a little tart.
- THREE FLOYDS** 7
MUNSTER, INDIANA
(ASK YOUR SERVER)
- LE MERLE SAISON FARMHOUSE ALE** 7.9 ABV 7
FORT BRAGG, CALIFORNIA 12oz BOTTLE
Belgian yeast, subtle flavor and pale in color.
- SOUL STYLE IPA** 6.5 ABV 7
SAN DIEGO, CALIFORNIA 12oz BOTTLE
Citra and Cascade hops are layered, allowing bright tropical waves of flavorful citrus and floral notes
- OSKAR BLUES, PRISCILLA** 5.2 ABV 7
LYONS, COLORADO 12oz CAN
This AmeriCAN take on the Belgian Classic Wit, featuring orange peel and coriander spice emanated from the baseent blues music legacy Dave McIntyre (Oskar Blusologist) built at the original Oskar Blues Grill & Brew in Lyons, CO.

SIGNATURE DRINKS

- ROSE´ SANGRIA** 9
Rose´, Campari, Cointreau, St. Germain, Symple Syrup, Sprite, Fresh Fruit
- POMEGRANATE SWIRL** 10
Ketel, pomegranate liqueur, passion fruit, fresh pomegranate, served up.
- FRENCH MARTINI** 10
Grey Goose, chambord, pineapple juice, raspberry pure
- CUCUMBER BASIL & TONIC** 10
Effen cucucumber, fresh basil, lime juice, St. Germain, tonic in martini glass
- MOSCOW MULE** 10
Asolut vodka, ginger beer, ginger liqueur, lime.
- REDEMPTION OLD FASHIONED** 10
Redemption Rye Whiskey, simple syrup, bitters, orange & lemon twist.
- BLOOD O'MAN** 12
High west rye bourbon, solerno blood orange liqueur, orange bitters, sweet vermouth, cherry, orange twist.
- ITALIAN MARGARITA** 12
Don Julio Anejo, limoncello, sweet sour, lime juice, St. Germain, lemon twist.