



Celebrate With Us

S O G N O

Book an event

**pick a date
choose the room
plan your menu**

Let us do the rest

room rentals & minimums

Tuesday thru Thursday minimum: Daytime \$2,200 | Evening \$5,500
Friday thru Sunday minimum: Daytime \$2,200 | Evening \$8,500

**all fees & minimums
are based on day
and time of event**

**full service experience
authentic italian food
craft bar programs**

**All prices shown
Do not include
Taxes and gratuity**

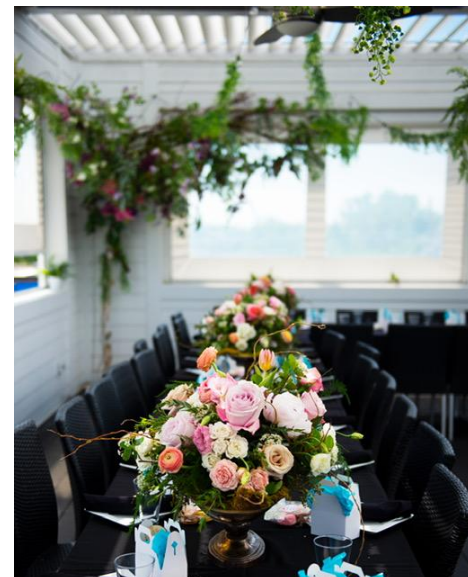
**contact us
for more information & date availability
(630) 682 5900
rosailsogno@gmail.com**



elegant | gorgeous view | intimate

Rooftop @ Sogno

60 guests for a seated experience
75 - 90 guests for a standing room cocktail party





classic | vibrant | spacious

The Dining Room

135 guests for a seated experience

175 guests for a standing room cocktail party





from scratch | classic | seasonal

Authentic Italian Cuisine

family style | buffet | passed | stationed
lunch | dinner | a la carte





handcrafted cocktails | innovative | exceptional wine selection

The Bar Program

mixology | batched selections | sangrias | mimosas



Menu Selections

individual dishes are as priced per person below



Appetizers

STUFFED MUSHROOMS \$4 VG

Three Cheese Blend, Port wine, Breadcrumbs, Fig Balsamic Glaze

ARANCINI CON VODKA \$5

Four Cheese Blend, Prosciutto Cotto, Sweet Peas, Vodka Sauce, Arborio Rice

FRIED RAVIOLI \$5 VG

Four Cheese Blend, Garlic Breadcrumbs

MEATBALLS & POLENTA \$6

Basil, Grass-Fed Ground Beef, Tomato Sauce, Golden Raisins

FRIED CALAMARI \$6

Flour Battered Calamari, cocktail sauce, Lemon

GRILLED CALAMARI \$6

Calamari, EVOO, Lemon, Garlic Balsamic

AVOCADO BRUSCHETTA FLATBREAD \$6

Avocado Spread, Tomatoes, Garlic, Onion, Basil, Balsamic Reduction, Parmesan

SAUSAGE & PEPPERS \$8

Kalamata Olives, Capers, EVOO, Garlic

PUMPKIN SEASONAL \$7

Homemade Filled Ravioli, Pumpkin, Sweet Potato, Mascarpone Cheese
Brown Butter Sage, Reggiano Parmesan

MUSSELS MARINARA \$8

Mediterranean Mussels, Garlic, EVOO, Tomato, Chili Pepper, Parsley

MISTO GRIGLIA \$8

Grilled Lobster, Shrimp, Calamari With EVOO, Lemon, Garlic Balsamic

SHRIMP COCKTAIL \$4 (EACH)

Salads

HOUSE \$5 VG, GF

Mixed greens, tomato, onion, Sogno dressing

PEAR & PISTACHIO \$6 VG, GF

Arugula, Honey Baked Pears, Gorgonzola Cheese,
Roasted Pistachio, Honey Mustard & Apple Cider Vinaigrette

CAESAR \$6 VG

Romaine, Toasted Breadcrumbs, Parmigiano-Reggiano Black Pepper

ROASTED BEETS \$6 VG, GF

Beets, Mixed Greens, Goat Cheese, Roasted Walnuts, Raspberry Vinaigrette

Sides

SPINACH \$7

Sauteed in EVOO and Garlic

ASPARAGUS \$7

Grilled With Balsamic Vinegar

VESUVIO POTATOES \$7

Roasted With Garlic White Wine & Herbs

MUSHROOM MARSALA \$7

Wild Mushrooms, Onions, Marsala Wine

VEGETABLE MEDLEY \$7

Fresh Vegetables of The Season

GREEN BEANS \$7

Parmesan Cheese & Butter

CREAMY POLENTA \$7

PARMESAN RISOTTO \$10

Menu Selections

individual dishes are as priced per person below



Charcuterie Boards

Fruit & Crackers included with all Charcuterie Boards

MEATS \$14

Choice of TWO with choice of ONE spread

CAPICOLA
MORTADELLA
PANCETTA
PROSCIUTTO
PROSCIUTTO COTTO
SALAMI
SPICY SALAMI

CHEESES \$14

Choice of Two with choice of ONE spread

BRIE
FONTINA
GOAT CHEESE
MERLOT PARMESAN
MOZZARELLA
PARMESAN
PECORINO
PROVOLONE

SPREADS

Choice of ONE to accompany each board
(Add an additional spread for +\$3)

AVOCADO SPREAD
FRESH FRUIT
OLIVES
ORGANIC HONEY
RASPBERRY JAM
TOMATO RELISH
WALNUTS

Menu Selections

individual dishes are as priced per person below



Classics

CHICKEN \$21

In the style of:

MARSALA

Wild mushrooms, Onions, with Asparagus

PICCATA

Capers, Lemon, Garlic, White Wine, with Spinach

PARMIGIANA

Tomato Basil, Mozzarella, served with Pasta

VESUVIO

Garlic, White Wine, Herbs, with Yukon Potatoes

SEASONAL SALMON \$26

4oz. Grilled Salmon

Summer | SALMON BRUSCHETTA

Winter | SALMON PUTTANESCA

LINGUINI & CLAMS \$22

Manila Clams, Garlic, EVOO, Chili Pepper

LOBSTER CAPPELLACCI \$24

Lobster Filled Pasta, Shrimp, Mushrooms, Onion, Plum Tomato, Cream Sauce

BONELESS SHORT-RIB \$27

Slow Cooked Bone In Short Ribs, Celery, Carrots, Onions, Parmesan Risotto, Asparagus Spears, Red Wine Reduction

4 oz FILET VESUVIO \$29

Rosemary, Herbs, Garlic, Butter, Yukon Potatoes

Pastas

RIGATONI POMODORO \$9

Tomato Basil, Garlic, Fresh Basil

PENNE VODKA \$10 | Add Meatballs +3

Tomato Cream Sauce, Reggiano Parmesan, Fresh Basil

PENNE BOLOGNESE \$12

Grass Fed Beef, Basil, Reggiano Parmesan

GNOCCHI POMODORO \$10

Add Meatballs +3 | Add Vodka Sauce +2
Yukon Potato, Tomato, Basil, Fresh Mozzarella

TORTELLINI PROSCIUTTO \$12

Meat Filled Pasta, Wild Mushrooms, Peas, Onions, Sweet Prosciutto, Cream Sauce

CACIO e PEPE \$14

Spaghetti, Black Pepper, Pecorino Cheese, Parmesan, Cream

VEGETABLE ROTOLO \$15

Tubular Pasta Stuffed With Spinach, Ricotta & Mozzarella
Baked in a Tomato Basil Sauce

MEATBALL LASAGNA \$17

Tubular Pasta Stuffed With Crumbled Meatballs, Ricotta and Mozzarella. Baked in a Tomato Basil Sauce

BOWTIE SALSICCE \$14

Sausage, Fresh Mozzarella, Garlic, Cherry Tomatoes

CANNELLONI \$15

Shredded Short Rib, Ricotta, Mozzarella, Fontina, Light Garlic Cherry Tomato, Pesto Aioli, Reggiano Parmesan

Beverage Selections



House Wine

\$30 PER BOTTLE

RED WINES

CHIANTI
CABERNET SAUVIGNON
PINOT NOIR
MERLOT

WHITE WINES

CHARDONNAY
PINOT GRIGIO
SAUVIGNON BLANC

Beer

3 FLOYDS "GUMBALLHEAD" Wheat Ale \$7

REVOLUTION "HAZY HERO" Hazy IPA \$7

STELLA ARTOIS European Light Lager \$6

MILLER LITE American Light Lager \$5

PALIATA STOUT Italian Stout \$9

NATAVOTA Italian Lager \$9

NATAVOTA Amber Ale \$9

Mixed Gallons

1 Gallon \$95 20-30 servings
1.5 Gallon \$125 30-40 Servings
2 Gallon \$165 45-60 servings

MIMOSA

Champagne & Orange Juice

WHITE OR RED SANGRIA

Rum, Vodka, Passionfruit, Red or White Wine

SOGNO BLISS

Peach Puree, Champagne, Red Wine

BELLINI

Champagne & Peach Puree

Soda

COKE \$5

DIET COKE \$5

SPRITE \$5

ICED TEA \$5

LEMONADE \$5