

# IL SOGNO RISTORANTE

100 North Hale, Second Floor, Wheaton, IL 60187  
(630) 682-5900  
[www.ilsognoristorante.com](http://www.ilsognoristorante.com)



## Party Menu

Our Chefs have created few options to choose from, both traditional and modern.  
The options presented for your consideration can be adjusted to your needs  
and requirements.

Substitutions may be made. For parties of 18 or fewer may order from our menu.

- **Room Rental Fee**

No room charge will be made if minimum amount is met. We are pleased to have you in our home.

- **Capacities**

Our room capacities can accommodate from 15 guests to 160 guests (and any number of guests in between).

- **Guest Count & Cancellations**

A final confirmation of the number of guest to attend is required 4 business days prior to event.

Cancellations of number of attendees made without a 48 hour notice may result in a charge of the full package price.

- **Gratuity & Tax Charges**

A 20% gratuity and all applicable taxes will be added to all food and beverage charges.

- **Customized Menus**

IL Sogno is pleased and will be happy to design a custom menu for your special event. In addition to the options presented to you, IL Sogno has vast and additional menu creations from our very talented chefs. They cook with and from the heart and as a result, delicious homemade meals are created for you and your guests.

Any dietary need/request will be accommodated and a great meal will be created by our chefs. In addition to our menu (dishes) options, we also have packages with open bar. We provide a tab open bar option (bar consumption by your guests will be added and presented at end of event). Also pre-set open bar price, our management will be glad to go over details of options with you.

Prices subjected to change due to food, produce, and liquor cost increase.

- **Decorations**

As special and unique as your celebration is, you are welcome to decorate as you like in order to fulfill your vision (exclude stapling or nailing of any kind). IL Sogno will be pleased to assist and help you in all your needs. We can assist you in bringing equipment and other necessary pieces at no extra charge.

- **Music/ Entertainment**

IL Sogno works with very talented artists that can be part of your event/celebration. Live music can add a great feel and atmosphere to any event at an additional fee.

IL SOGNO AWAITS YOU... IL SOGNO CREATES MEMORIES

**Choice #1**  
**\$22 Per Person**

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*APPETIZERS*  
(Choice of one)

Bruschetta

(Lightly toasted ciabatta bread, topped w/plum tomatoes, fresh basil, onion and fresh mozzarella cheese)

Antipasto  
(Italian cold cuts and cheeses)

*SOUP or SALAD*

*PASTA COURSE*  
(Choice of one)

Penne Pomodoro  
(Homemade penne pasta served in a tomato, fresh basil sauce)

Rigatoni Pink Sauce  
(Homemade rigatoni pasta, served in a cream tomato sauce)

*PROTEIN COURSE*  
(Choice of one)

Chicken Vesuvio  
Chicken Saltimbocca  
Chicken Marsala  
Chicken IL Sogno  
Chicken Francese  
Chicken Parmigiana

*SIDE DISHES*  
(Choice of one)  
Sautéed Spinach  
Sautéed String Beans  
Sautéed Mushrooms

Dessert can be provided for an additional charge  
Gratuity & Taxes are not included

**Choice #2**  
**\$29 Per Person**

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*APPETIZERS*

Bruschetta

(Lightly toasted ciabatta bread, topped w/plum tomatoes, fresh basil, onion and fresh mozzarella cheese)

Fried Calamari

Caprese Salad

Roasted Red Pepper Crostini

*SOUP or SALAD*

*PASTA COURSE*

(Choice of two)

Penne Pomodoro

(Homemade penne pasta served in a tomato, fresh basil sauce)

Bowtie Caprese

(Homemade bowtie pasta served in a cherry tomato sauce, fresh basil & fresh mozzarella cheese)

Campanelle Vodka

(Homemade campanelle pasta served in a vodka tomato cream sauce)

Rigatoni Bianco

(Homemade rigatoni pasta served in a garlic, extra virgin olive oil sauce, sautéed broccoli and shaved reggiano cheese)

*PROTEIN COURSE*

(Choice of one)

Chicken Vesuvio

Chicken Saltimbocca

Chicken Marsala

Chicken IL Sogno

Chicken Francese

Chicken Parmigiana

Tilapia Francese

Stuffed Pork Tenderloin

(Stuffed with spinach, prosciutto, mozzarella cheese)

*SIDE DISHES*

(Choice of one)

Sautéed Spinach

Sautéed String Beans

Sautéed Mushrooms

Roasted Potatoes

*DESSERT COURSE*

(Choice of)

Mini Cannoli

Homemade Creampuffs

Gratuity & Taxes are not included

**Choice #3**  
**\$37 Per Person**

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*APPETIZERS*

(Choice of one)

Sausage and peppers

Bruschetta

Fried Calamari

Caprese Salad

Roasted Red Pepper Crostini

Antipasto

*SOUP or SALAD*

*PASTA COURSE*

(Choice of two)

Bowtie Caprese

(Homemade bowtie pasta served in a cherry tomato sauce, fresh basil & fresh mozzarella cheese)

Campanelle Vodka

(Homemade campanelle pasta served in a vodka tomato cream sauce)

Rigatoni Bianco

(Homemade rigatoni pasta served in a garlic, extra virgin olive oil sauce, sautéed broccoli and shaved reggiano cheese)

Gemelli con Salsicce

(Homemade gemelli pasta served in a cherry tomato sauce, fresh basil & fresh mozzarella cheese & homemade Italian sausage)

Tortellini Prosciutto

(Meat filled tortellini pasta, served with mushroom, sweet peas, onions, pancetta, in a cream base sauce)

Mini Rotolo Pomodoro

(Pinwheel homemade pasta, stuffed with ricotta cheese, spinach, served in a Pomodoro sauce)

*PROTEIN COURSE*

(Choice of one)

Chicken Vesuvio

Chicken Saltimbocca

Chicken Marsala

Chicken IL Sogno

Chicken Francese

Chicken Parmigiana

Tilapia Francese

Stuffed Pork Tenderloin

(Stuffed with spinach, prosciutto, mozzarella cheese)

Pork Chop Al Forno

(Garlic breadcrumb encrusted with fontina cheese on top)

*SIDE DISHES*

(Choice of one)

Sautéed Spinach

Sautéed String Beans

Sautéed Mushrooms

Roasted Potatoes

Garlic Mashed Potatoes

Sautéed Broccoli

*DESSERT COURSE*

(Choice of)

Mini Cannoli

Profiteroles

Italian Biscotti

Gratuity & Taxes are not included

**Choice #4**  
**\$49 Per Person**

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*APPETIZERS*

*(Choice of one)*

Grilled Calamari  
Sausage & Peppers  
Bruschetta  
Fried Calamari  
Caprese Salad  
Roasted Red Pepper Crostini  
Antipasto  
Rice Balls  
Mini Crabcakes

*SOUP or SALAD*

*PASTA COURSE*

*(Choice of two)*

Bowtie Caprese  
(Homemade bowtie pasta served in a cherry tomato sauce, fresh basil & fresh mozzarella cheese)

Campanelle Vodka  
(Homemade campanelle pasta served in a vodka tomato cream sauce)

Rigatoni Bianco  
(Homemade rigatoni pasta served in a garlic, extra virgin olive oil sauce, sautéed broccoli and shaved reggiano cheese)

Gemelli con Salsicce  
(Homemade gemelli pasta served in a cherry tomato sauce, fresh basil & fresh mozzarella cheese & homemade Italian sausage)

Penne Prosciutto  
(Meat filled tortellini pasta, served with mushroom, sweet peas, onions, pancetta, in a cream base sauce)

Mini Rotolo Pomodoro  
(Pinwheel homemade pasta, stuffed with ricotta cheese, spinach, served in a Pomodoro sauce)

Orecchiette Meat sauce

*PROTEIN COURSE*

*(Choice of two)*

Chicken Vesuvio  
Chicken Saltimbocca  
Chicken Marsala  
Chicken IL Sogno  
Chicken Francese  
Chicken Parmigiana  
Tilapia Francese  
Stuffed Pork Tenderloin  
Pork Chop  
Marinated Filet

*SIDE DISHES*

*(Choice of one)*

Sautéed Spinach  
Sautéed String Beans  
Sautéed Mushrooms  
Roasted Potatoes  
Garlic Mashed Potatoes  
Sautéed Broccoli  
Sweet Mashed Potatoes (seasonal)

*DESSERT COURSE*

*(Choice of)*

Mini Cannoli  
Profiteroles  
Italian Biscotti  
Tiramisu

Gratuity & Taxes are not included

**Choice #5**  
**\$59 Per Person**

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*APPETIZERS*

*(Choice of one)*

Grilled Calamari  
Gamberi Francese  
Misto alla Griglia  
Sausage & Peppers  
Bruschetta  
Fried Calamari  
Caprese Salad  
Roasted Red Pepper Crostini  
Antipasto  
Rice Balls  
Mini Crabcakes

*SOUP or SALAD*

Spinach Salad  
Berry Salad (seasonal)

*PASTA COURSE*

*(Choice of two)*

Bowtie Caprese

(Homemade bowtie pasta served in a cherry tomato sauce, fresh basil & fresh mozzarella cheese)

Tortellini al Prosciutto

(Meat filled tortellini sautéed with peas, onions, mushroom, and prosciutto in a white cream sauce)

Campanelle Vodka

(Homemade campanelle pasta served in a vodka tomato cream sauce)

Rigatoni Bianco

(Homemade rigatoni pasta served in a garlic, extra virgin olive oil sauce, sautéed broccoli and shaved reggiano cheese)

Gemelli con Salsicce

(Homemade gemelli pasta served in a cherry tomato sauce, fresh basil & fresh mozzarella cheese & homemade Italian sausage)

Penne Prosciutto

(Meat filled tortellini pasta, served with mushroom, sweet peas, onions, pancetta, in a cream base sauce)

Mini Rotolo Pomodoro

(Pinwheel homemade pasta, stuffed with ricotta cheese, spinach, served in a Pomodoro sauce)

Orecchiette Meat sauce

*PROTEIN COURSE*

*(Choice of two)*

Chicken Vesuvio

Chicken Saltimbocca

Chicken Marsala

Chicken IL Sogno

Chicken Francese

Chicken Parmigiana

Tilapia Francese

Stuffed Pork Tenderloin

Pork Chop

Marinated Filet

Prime Rib

*SIDE DISHES*

*(Choice of one)*

Sautéed Spinach

Sautéed String Beans

Sautéed Mushrooms

Roasted Potatoes

Garlic Mashed Potatoes

Sautéed Broccoli

Sweet Mashed Potatoes (seasonal)

*DESSERT COURSE*

*(Choice of)*

Mini Cannoli

Profiteroles

Italian Biscotti

Tiramisu

Gratuity & Taxes are not included

**Choice #5**  
**\$69 Per Person**

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*APPETIZERS*

*(Choice of one)*

Grilled Calamari  
Baked Clams  
Cozze Marinara  
Burrata Caprese  
Gamberi Francese  
Misto alla Griglia  
Sausage & Peppers  
Bruschetta  
Fried Calamari  
Caprese Salad  
Roasted Red Pepper Crostini  
Antipasto  
Rice Balls  
Mini Crabcakes

*SOUP or SALAD*

Spinach Salad  
Berry Salad (seasonal)

*PASTA COURSE*

*(Choice of two)*

Bowtie Caprese  
(Homemade bowtie pasta served in a cherry tomato sauce, fresh basil & fresh mozzarella cheese)  
Linguini Con Pesce  
(Linguini with shrimp, and broccoli in a garlic and oil sauce)  
Tortellini al Prosciutto  
(Meat filled tortellini sautéed with peas, onions, mushroom, and prosciutto in a white cream sauce)  
Campanelle Vodka  
(Homemade campanelle pasta served in a vodka tomato cream sauce)  
Rigatoni Bianco  
(Homemade rigatoni pasta served in a garlic, extra virgin olive oil sauce, sautéed broccoli and shaved reggiano cheese)  
Gemelli con Salsicce  
(Homemade gemelli pasta served in a cherry tomato sauce, fresh basil & fresh mozzarella cheese & homemade Italian sausage)  
Penne Prosciutto  
(Meat filled tortellini pasta, served with mushroom, sweet peas, onions, pancetta, in a cream base sauce)  
Mini Rotolo Pomodoro  
(Pinwheel homemade pasta, stuffed with ricotta cheese, spinach, served in a Pomodoro sauce)  
Orecchiette Meat sauce

*PROTEIN COURSE*

*(Choice of two)*

Chicken Vesuvio  
Chicken Saltimbocca  
Chicken Marsala  
Chicken IL Sogno  
Chicken Francese  
Chicken Parmigiana  
Tilapia Francese  
Stuffed Pork Tenderloin  
Pork Chop  
Marinated Filet  
Prime Rib  
Rack of Lamb  
French Cut Pork Chop 12oz

*SIDE DISHES*

*(Choice of one)*

Sautéed Spinach  
Sautéed String Beans  
Sautéed Mushrooms  
Roasted Potatoes  
Garlic Mashed Potatoes  
Sautéed Broccoli  
Sweet Mashed Potatoes (seasonal)

*DESSERT COURSE*

*(Choice of)*

Mini Cannoli  
Profiteroles  
Italian Biscotti  
Tiramisu

Gratuity & Taxes are not included