



Artisan Table

\$15 per person

Choice of Four: (additional selections \$3 per person)

Imported Meats:

Mortadella | Sopressatta | Spicy Sopressatta | Prosciutto |

Spicy Salami | Salami | Pancetta | Capicola | Guanciale |

Choice of Four: (additional selections \$3 per person)

Imported Cheese:

Provalone | Mozzarella | Smoked Mozzarella | Fontina | Parmesan |

Gorgonzola | Pecorino | Provola | Goat | Brie |

Choice of Three: (additional selections \$1 per person)

Artisan Sides:

Olives | Raspberry Marmalade | Roasted Pecans | Honey | Pesto Puree | Italian Toast |

House Specialties

(Choice of Four: \$12 per person)

(Choice of Six: \$18 per person)

Grass Fed Meatballs | Sausage and Peppers | Potato Croquets | Stuffed Mushrooms |

Rice Balls | Parmesan Fried Zucchini | Tomato Basil Polenta | Caprese Skewers |

Fried Calamari | Prosciutto Rolls |

Appetizers

FOCACCIA DI PIZZA:

Margherita: (\$3 per person) | Fresh Mozzarella | Tomato | Basil |

Burrata E Corn: (\$4 per person) | Charred Corn | Red Peppers | EVOO | Basil | Reggiano
Parmesan |

CICCHETTI: (small bites)

Stuffed Eggplant: (\$6 per person) | Milk Fed Ground Veal | Fontina | Mozzarella | Sweet Peas |
Onions | Ragu |

Polpette Forno: (\$4 per person) | Grass Fed Ground Beef Meatballs
| Mozzarella | Parmesan | Pine Nuts | Raisins | Ragu |

Sausage & Peppers: (\$4 per person) | Kalamata Olives | Capers | Garlic |

Arancini Del Giorno: (\$4 per person) | Rice Balls of the Day |

ANTIPASTI DI PESCE:

Baked Clams: (\$6 per person) | Middle Neck Clams | Stuffed w/ Seasonal Breadcrumbs |

Calamari Grilled or Fried: (\$5 per person) | Calamari | Zucchini | Carrots |

Cozze Marinara: (\$5 per person) | Mussels | Garlic | Tomatoes | Focaccia Toast |

Misto Griglia: (\$7 per person) | Octopus | Calamari | Shrimp | Zucchini | Carrots |

Soup & Salad

Soup of the Day: (\$3 per person (subject to change for personal requests))

Sogno House Salad: (\$3 per person) | Mixed Greens | Red Onion | Sogno Dressing |

Caesar Salad: (\$4 per person) | Romaine Lettuce | Toasted Bread Crutons | Reggiano Parmesan |

Roasted Beets: (\$5 per person) | Mixed Greens | Roasted Beets | Goat
Cheese | Walnuts | Raspberry Vinaigrette |

Homemade Pasta (4oz serving)

Gnocchi Pomodoro: (\$5 per person) | Yukon Potato | Tomato | Basil | Fresh Mozzarella |

Paccheri Vodka: (\$5 per person) | Onions | Tomato | Basil | Panna |

Tortellini Prosciutto: (\$6 per person) | Meat Filled Pasta | Wild Mushroom | Peas | Onion | Panna |

Rotolo Formaggi: (\$6 per person) | Ricotta | Carrots | Marscarpone | Zucchini | Vodka Sauce |

Cavatelli Salsicce: (\$6 per person) | Sausage | Fresh Mozzarella | Garlic | Cherry Tomatoes |

Pappardelle Genovese: (\$8 per person) | Braised Short Ribs | EVOO | Carmalized Onion Puree | Reggiano Parmesan |

Orecchiette Funghi: (\$8 per person) | Italian Sausage | Mushrooms | Truffle Oil | Garlic | Marscapone |

Cannelloni: (\$8 per person) | Meatballs | Ricotta | Mozzarella | Ragu |

Seasonal Ravioli: (\$5 per person)

Your Choice of PASTA, SAUCE, PROTIEN and/or VEGETABLE: (Price Determined on Selection)

Classics

Chicken Saltimbocca: (\$10 per person) | Prociutto | Mozzarella | Garlic | White Wine Sauce |

Chicken Parmigiana: (\$8 per person) | Breaded Chicken Breast | Provalone | Parmasean Pomodoro Sauce |

Chicken Marsala: (\$10 per person) | Onion | Marsala Wine Sauce |

Chicken Piccata: (\$10 per person) | Capers | Lemon | Garlic | White Wine Sauce |

Chicken Vesuvio: (\$10 per person) | EVOO | Garlic | Herbs |

Veal Marsala: (\$14 per person) | Milk Fed Veal | Onions | Marsala Wine Sauce |

Veal Parmigiana: (\$12 per person) | Milk Fed Veal | Breaded Veal | Provalone | Parmasean Pomodoro Sauce |

Veal Piccata: (\$14 per person) | Milk Fed Veal | Capers | Lemon | Garlic | White Wine Sauce |

Veal Saltimbocca: (\$14 per person) | Milk Fed Veal | Prosciutto | Mozzarella | Garlic | Sage | White Wine Sauce |

Vegetables

Broccoli: (*\$4 per person*)

String Beans: (*\$4 per person*)

Roasted Sweet Potatoes: (*\$4 per person*)

Spinach: (*\$5 per person*)

Sweet Corn Salad: (*\$4 per person*) | Onions | RRP | White Balsamic |

Parmesan Polenta: (*\$4 per person*) | Tomato | Basil | Parmesan |

Vesuvio Potatoes: (*\$5 per person*) | Garlic | EVOO | Fresh Rosemary |

Mushroom Marsala: (*\$5 per person*) | Onions | Marsala Wine |

Steak and Chops

Nutty Pork Tenderloin: (*\$14 per person*) | Walnuts | Raisins | Almonds | Pecans | Aged Balsamic | Roasted Sweet Potatoes |

Filet Mignon (4oz \$18 per person – 8oz \$36 per person) | Grass Fed Beef | Breadcrumbs | Fontina Cheese | Yukon Vesuvio Potatoes |

Fish and Pasta

Lobster Cappellacci: (*\$18 per person*) | Lobster Filled Pasta | Shrimp | Mushroom | Onion | Plum Tomato | Cream Sauce

Salmone Spinach: (*\$20 per person*) | 6oz Seared Scottish Salmon | Charred Corn Salad | RRP | Sautéed Spinach |

Lobster Diavolo: (*\$30 per person*) | Fresh Lobster | Clams | Mussels | Shrimp | Spicy Cherry Tomato Over Spaghetti |



Bar Options

Consumption: A desired overall drink price can be determined between you and the event coordinator. A hard or soft cap on that price is also available.

For example:

Hard Cap: Have an open bar until the cost reaches \$500 then turn the bar into cash only for your guests

Soft Cap: Have an open bar until the cost reaches the desired \$500 and add an additional \$200 to the open bar cap.

Rosé Bar: (*\$9 per person*) Popular with celebrations like: Wedding Receptions, Baby Showers, Bridal Showers. ETC...

| Belini | Mamosa | Sangria | Rosé

Traditional Package:

House Wine: By the bottle (*on the table or by request*)

Domestic Beer: By the bottle

Specialized Package: Your choice of our bar products to provide to, or, not provide to your guests

(bar products can be provided by event coordinator)

Soft drinks and coffee products can be added to the consumption price or added into the party package