

# SOGNO

## Winter Menu

### Specially Dishes

<b>LOBSTER CAPPELLACCI</b>	<b>26</b>
Lobster filled pasta, shrimp, mushrooms, onion, plum tomato, cream sauce	
<b>SALMONE PUTTANESCA</b> <sup>GF</sup>	<b>32</b>
Kalamata olives, capers, garlic, cherry tomatoes, spinach	
<b>LOBSTER DIABLO</b>	<b>36</b>
4-5oz lobster tail, mussels, clams, spicy garlic cherry tomato, spaghetti	
<b>8 OZ FILET VESUVIO</b>	<b>42</b>
Grass-fed beef, breadcrumbs, fontina cheese, Yukon and sweet vesuvio mashed potatoes	
<b>ZUPPA DI PESCE</b>	<b>54</b>
Shrimp, mussels, clams, calamari, octopus, lobster, garlic cherry tomato sauce, hint of spice, served over pasta	
<b>RISOTTO DEL GIORNO</b>	<b>MK</b>
Risotto of the day (ask server)	

### Antipasti

<b>ARANCINI CON VODKA</b>	<b>9</b>
Four cheese, sweet peas, vodka sauce, Arborio rice	
<b>PUMPKIN RAVIOLI</b>	<b>9</b>
Sweet potato and pumpkin ravioli, Brown butter sage sauce, Reggiano parmesan	
<b>STUFFED EGGPLANT</b>	<b>9</b>
Milk-fed ground veal, fontina, mozzarella, sweet peas, onions, Ragù, polenta	
<b>MEATBALLS &amp; POLENTA</b>	<b>10</b>
Basil, grass-fed ground beef, tomato sauce, pine nuts, raisins	
<b>MUSSELS MARINARA</b> <sup>GF</sup>	<b>14</b>
Black mussels, garlic, EVOO, tomato, Chili pepper, parsley	
<b>FRIED/GRILLED CALAMARI</b> <sup>GF</sup>	<b>14</b>
<b>BAKED CLAMS (1/2 DOZEN)</b>	<b>14</b>
<b>MISTO GRIGLIA</b> <sup>GF</sup>	<b>15</b>
Octopus, calamari, shrimp	

### Soups & Salads

	HALF	FULL
<b>SOUP OF THE DAY</b>	/	<b>5</b>
<b>HOUSE</b>	/	<b>5</b>
Mixed greens, tomato, onion, Sogno dressing		
<b>CAESAR</b>	<b>6</b>	<b>12</b>
Romaine lettuce, toasted bread, Reggiano parmesan		
<b>CAPRESE</b> <sup>GF</sup>	<b>6</b>	<b>12</b>
Cherry tomatoes, fresh mozzarella, EVOO, herbs, basil, aged balsamic		
<b>ROASTED BEETS</b> <sup>GF</sup>	<b>7</b>	<b>14</b>
Mixed greens, candied beets, goat cheese, roasted walnuts, raspberry vinaigrette		

### Kids Menu

<b>CHEESE RAVIOLI</b>	<b>7</b>
<b>SPAGHETTI &amp; MEATBALLS</b>	<b>7</b>
<i>(Contains nuts)</i>	
<b>MAC &amp; CHEESE</b>	<b>7</b>
<b>CHICKEN PARMESAN</b>	<b>9</b>

### Homemade Pasta

(Gluten Free Pasta Optional +2)

<b>PACCHERI VODKA</b>	<b>16</b>
(Add meatballs or sausage \$4.00)	
Jumbo rigatoni, tomato cream sauce, Reggiano parmesan, fresh basil	
<b>GNOCCHI POMODORO</b>	<b>16</b>
(Add meatballs \$4.00)	
(Add vodka sauce \$2.00)	
Yukon potato, tomato, basil, fresh mozzarella	
<b>TORTELLINI PROSCIUTTO</b>	<b>18</b>
Meat filled pasta, wild mushrooms, peas, onions, sweet prosciutto, white cream sauce	
<b>CAVATELLI SALSICCE</b>	<b>18</b>
Sausage, fresh mozzarella, garlic, cherry tomatoes	
<b>AGNOLOTTI FUNGHI</b>	<b>18</b>
Veal stuffed pasta, wild mushrooms, sausage, truffle oil, garlic, mascarpone	
<b>PASTA DEL GIORNO</b>	<b>MK</b>
Pasta of the day (ask server)	

### Classics <sup>GF</sup> (Ask Server)

<b>CHICKEN</b>	<b>24</b>	<b>VEAL</b>	<b>29</b>
<b>CHOICE OF</b>			
<b>MARSALA</b>			
Wild mushrooms, onions, asparagus			
<b>SALTIMBOCCA</b>			
Sweet prosciutto, mozzarella, spinach, garlic, sage, white wine			
<b>PICCATA</b>			
Capers, lemon, garlic, spinach, white wine			
<b>PARMIGIANA</b>			
Tomato basil, mozzarella, served with pasta			
<b>VESUVIO</b>			
Garlic, white wine, herbs, Yukon and sweet vesuvio mashed potatoes			

### Draft Beer

#### Krombacher Weizen 7

5.3%ABV 14oz  
Germany

#### Solemn Oath 7

"Butterfly Flash Mob"  
6.8%ABV 12oz Belgian-Style IPA  
Naperville, IL

#### Anderson Valley 5

"Winter Solstice"  
6.9%ABV 10oz Seasonal Ale  
Boonville, Ca

#### Coming Soon

#### Two Brothers 7

"Cane And Ebel"  
7.0%ABV 12oz Red Rye Ale  
Warrenville, IL

½ price wine Wednesday \$70.00 or less

3 Split Checks/Credit Cards Per Table Max Please

Signature

<b>SOGNO MULE</b>	<b>10</b>
Titos vodka, St. Germain Elderflower liquor, fresh lime, ginger beer, splash of seltzer	
<b>STOLEN RYE OLD FASHIONED</b>	<b>11</b>
Stolen rye whiskey, simple syrup, muddled cherry, angostura bitters, orange twist, amarena cherry	
<b>BLOOD O'MAN</b>	<b>12</b>
Redemption rye whiskey, Solerno blood orange liqueur, angostura bitters, Peychauds bitters, sweet vermouth, amarena cherry, orange twist	
<b>ITALIAN MARGARITA</b>	<b>14</b>
Don Julio Reposado, limoncello, sour, lime juice, St. Germain Elderflower liquor, lemon twist	

Beers

<b>STELLA ARTOIS</b> Belgian Pilsner	<b>4.8%ABV</b>	<b>5</b>
<b>PERONI</b> Italian Lager	<b>5.1%ABV</b>	<b>5</b>
<b>MENABREA*</b> Imp. Craft	<b>4.8%ABV</b>	<b>6</b>
Italy-11.2oz Bottle	<b>Italian Pilsner</b>	
<b>3FLOYDS ALPHA KING</b> APA	<b>6.6%ABV</b>	<b>8</b>
Munster, IN 12oz Bottle		
<b>3FLOYDS GUMBALL HEAD</b> Wheat		<b>8</b>
<b>5.6%ABV</b> Munster, IN-12oz Bottle		
	<b>4</b>	
<b>MILLER LITE COORS LITE AMSTEL LITE SAM ADAMS</b>		
<b>N/A KROMBACHER WEIZEN</b>		

<sup>GF</sup> GLUTEN FREE VEGETERIAN

Consumption of raw or undercooked foods of animal origins 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.

# SO GNO *Wines*

## Bubbles

	Glass/Bottle	
<b>MOSCATO</b> Ruffino D'Asti	9	34
<b>MASCHIO (SPLIT)</b> Prosecco	9	/
<b>VEUVE CLICQUOT</b> Champagne, France	/	135

## White

	Glass/Bottle	
<b>HEINZ EIFEL</b> Kabinett Riesling, Germany	9	34
<b>ATTEMS*</b> Pinot Grigio, Italy	12	46
<b>COTE DE ROSES</b> Rosé, France	12	46
<b>ADELSHEIM</b> Chardonnay, Willamette Valley	12	46
<b>BUEHLER</b> Chardonnay, Russian River	14	54
<b>NOBILO</b> Sauvignon Blanc, New Zealand	*14	54
<b>ROGER NEVEU SANCERRE*</b>	16	62
Sauvignon Blanc, France		

## Pinot Noir

	Glass/Bottle	
<b>ELOUAN*</b> Willamette Valley, Oregon	11	42
<b>BELLA GLOS</b> Las Alturas, Monterey County	/	*64
<b>THE PRISONER</b> California 2017	/	72

## Exclusive Selection

<b>CAVALIERE</b> 2014 <b>Tenuta Torciano</b> Sangiovese, Merlot	95
<b>BARTOLOMEO</b> 2014 <b>Tenuta Torciano</b> Cabernet Sauvignon, Sangiovese	105
<b>TERRESTRE</b> 2013 <b>Tenuta Torciano</b> Pinot Noir, Cabernet Sauvignon, Merlot, Shiraz	245

## Zinfandel & Syrah

	Glass/Bottle	
<b>SPELLBOUND</b> Petite Syrah, California	10	38
<b>TURLEY</b> Juvenile Zinfandel, Napa Valley	/	*60
<b>THE PRISONER "SALDO"</b> Zinfandel, Napa Valley	/	*62
<b>ORIN SWIFT "8 YEARS"</b> <b>STORYBOOK MOUNTAIN, ANTAEUS</b>	/	*79
Zinfandel, Cabernet, Petite Verdot, Merlot, Napa Valley		*94

## Italian Reds

	Glass/Bottle	
<b>SASSOREGALE</b> Sangiovese	*12	46
<b>SANTEDAME</b> Chianti Classico	14	54
<b>LAMOLE DI LAMOLE</b> Chianti Classico Reserve 2015	/	64
<b>CASTELLO DI NEVE</b> Barbaresco	/	72
<b>BRUNELLO DI MONTALCINO</b> Corte alla Flora 2013	89	
<b>BAROLO*</b> Boroli 2012	/	92
<b>AMARONE</b> Remo Farina 2010	/	92
<b>BRUNELLO DI MONTALCINO</b> San Paolo, Leonardo Locasio 2011	150	

## Super Tuscan

	Glass/Bottle	
<b>IF YOU SEE KAY</b>	14	54
<b>BASTIANICH VESPA ROSSO*</b>	84	
<b>ORNELLAIA</b> A bit of a monster, with dark chocolate, and cherry fruits. An assertive bold wine with oak served up in thick slices, topped with slightly jammy cassis and blackberry.	/	315

## Cabernet

	Glass/Bottle	
<b>JUGGERNAUT</b> California	12	46
<b>SPOKEN BARREL</b> Colombia Valley, Washington	14	54
<b>OBSIDIAN</b> Napa Valley 2016	/	*72
<b>THE PRISONER "CUTTINGS"</b> Napa Valley		*79
<b>ORIN SWIFT "PALERMO"</b> Napa Valley	/	89
<b>ROBERT FOLEY</b> Napa Valley 2011	/	135
<b>DUCKHORN VINEYARDS</b> Howell Mountain, Napa Valley 2013	/	175
<b>NICKEL &amp; NICKEL</b> Brand Iron Napa Valley	/	185
<b>SILVER OAK</b> Napa Valley 2014	/	210
<b>CARDINALE</b> Napa Valley 2015	/	415

## Red Blends

	Glass/Bottle	
<b>SIENA</b> Malbec, Cabernet, Sangiovese Sonoma County 2015	13	50
<b>THE PRISONER "THORN"</b> Merlot, Napa Valley	/	74
<b>CHATEAUNEUF-DU-PAPE</b> Grenache Blend Southern Rhône Valley, France	/	74
<b>THE PRISONER</b> Cabernet, Petite Syrah, Napa Valley	/	84
<b>ORIN SWIFT "PAPILLON"</b> Cabernet, Merlot, Petite Verdot, Malbec Napa Valley	112	
<b>ROBERT FOLEY CLARET</b> Cabernet, Merlot, Petite Verdot, Napa Valley 2013	*195	
<b>QUINTESSA</b> Napa Valley 2015 (Reserved for Tony)	274	

CORK FEE \$20 PER BOTTLE (NON WINE LIST)  
VINTAGE SUBJECT TO CHANGE  
**ROSA'S FAVORITES\***

½ price wine Wednesday \$70.00 or less