

SO GNO

Appetizers

AIOLI DIP 🌿	8
Roasted garlic, Calabrian Pepper, EVOO, Parmesan, Toasted Focaccia	
ARANCINI CON VODKA	10
Arborio rice, Prosciutto Cotto, Sweet peas, Four Cheese, Vodka sauce	
MEATBALLS & MP	12
Mascarpone Polenta, Raisins, Four cheese, Garlic, Tomato sauce,	
BAKED CLAMS (1/2 DOZEN)	14
Shrimp, Pancetta, Cheese, Tomato, Butter, Breadcrumbs	
MUSSELS MARINARA Ⓞ	14
Mediterranean Mussels, Garlic, EVOO, Tomato, Chili pepper, Parsley	
GRILLED CALAMARI Ⓞ	15
Calamari, EVOO, Balsamic	
MISTO GRIGLIA Ⓞ	17
Jumbo Shrimp, Calamari, Octopus EVOO, Balsamic	
FRIED CALAMARI	15

Salads

HALF/FULL

PEAR & PISTACHIO 🌿 Ⓞ	16
Arugala, Honey Baked Pears, Gorgonzola Cheese, Roasted Pistachio, Honey Mustard Apple Cidar Vinaigrette	
HOUSE 🌿 Ⓞ	7 /
Mixed greens, tomato, onion, Sogno dressing	
CAESAR 🌿	8 / 16
Romaine, Toasted Breadcrumbs, Parmigiano-Reggiano, Black Pepper	
ROASTED BEETS 🌿 Ⓞ	8 / 16
Beets, Mixed Greens, Goat Cheese, Roasted Walnuts, Raspberry Vinaigrette	

Classics

CHICKEN PARMIGIANA	28
Baked in Tomato Sauce, Mozzarella, Served with Pasta	
CHICKEN PICCATA	28
Capers, Garlic, Lemon Butter, Spinach	
CHICKEN MARSALA	28
Wild mushrooms, Onion, Asparagus	
CHICKEN VESUVIO	28
Garlic, Herbs, Asparagus, Yukon Potatoes, Rosemary	
VEAL PARMIGIANA	32
Baked in a Tomato Basil Sauce, Melted Mozzarella, Served with Penne Pasta	
ZUPPA DI PESCE	98
Shrimp, Mussels, Clams, Calamari, Octopus, 8oz Lobster Tail, Garlic Cherry tomato sauce, hint of spice, served over pasta	
SALMONE PUTTANESCA Ⓞ	36
8oz Pan Seared Salmon. Kalamata Olives, Capers, Garlic Cherry Tomato, Parmesan Risotto, Asparagus	
FILET VESUVIO Ⓞ	56
(Add 8oz Lobster Tail) Market Price	
8oz Grass-Fed, Garlic, Rosemary, Butter, Roasted Yukon Potatoes, Asparagus	
RISOTTO CON FILET Ⓞ	59
(Add 8oz Lobster Tail) Market Price	
Truffle Mushroom Risotto, 8oz Filet Mignon, Garlic, Butter, Porcini Balsamic Reduction	

Specialty Pastas

(Gluten Free Pasta Optional +2)

PACCHERI VODKA 🌿	17
(Add Crumbled Meatballs \$5.00)	
(Add Crumbled Sausage \$5.00)	
Jumbo Rigatoni, Tomato cream sauce, Parmigiano-Reggiano	
GNOCCHI al FORNO 🌿	18
(Add Crumbled Meatballs \$5.00)	
(Add Crumbled Sausage \$5.00)	
(Sub Vodka Sauce \$2.00)	
Homemade Potato Dumplings, Baked in a Tomato Basil Sauce, Mozzarella	
LOBSTER CAPPELLACCI	29
Homemade Lobster Ravioli, Jumbo Shrimp, Mushroom, Tomato, Garlic, Onion, Cream Sauce	
TORTELLINI PROSCIUTTO	18
Beef Filled Pasta, Mushrooms, Peas, Onions, Prosciutto, White Cream Sauce	
CAVATELLI SALSICCE	20
Ricotta Flour Pasta, Crumbled Italian Sausage, Cherry Tomatoes, Melted Mozzarella	
LINGUINI & CLAMS	28
Garlic, EVOO, Chili Pepper, Parsley	

Kids Menu

MAC & CHEESE 🌿	8	PENNE & MEATBALLS	12
PENNE VODKA 🌿	8	CHICKEN PARMESAN	12

Signature

BLOOD O'MAN	14
1776 Rye, Solerno Blood Orange Liqueur, Orange Twist, Bourbon Cherry	
SO GNO MULE	12
Titos vodka, St. Germain Elderflower liquor, Fresh lime, Ginger beer	
ITALIAN MARGARITA	14
Reposado, Limoncello, St. Germain Elderflower liquor	
BULLEIT OLD FASHIONED	16
Bulleit, Angostura Bitters, Demerara Syrup	

Beers

ANTI HERO, REVOLUTION BREWERY	6
IPA 6.7% ABV Chicago IL 12oz can	
3FLOYDS GUMBALL HEAD	7
Wheat, 5.6% ABV Munster, IN-12oz bottle	
MENEBREA	7
Italian Pilsner, 4.8% ABV in 11.2oz bottle	
STELLA ARTOIS	6
Belgian Pilsner 4.8% ABV	
PERONI NASTRO, AZZURO	6
Italian Lager. 5.1% ABV	
OKTOBERFEST, REVOLUTION BREWERY	6
German Lager. 5.7% ABV	
MILLER LITE	5
COORS LITE	5

SO GNO *Wines*

Bubbles

	Glass/Bottle	
PROSECCO (SPLIT)	9	
Maschio		
MOET & CHANDON	135	
Imperial Champagne, France		
G.H. MUMM	70	
Champagne, France		
VEUVE CLICQUOT	145	
Champagne, France		

White

	Glass/Bottle	
LE MONT SANCERRE	62	
Sauvignon Blanc, France		
ROCK ANGEL ROSE	64	
Cote De Provence, France		
BUEHLER*	52	
Chardonnay, Russian River		
BOIRA	10	48
Pinot Grigio, Italy		
MADDALENA	12	46
Chardonnay, Monterey		
CRAGGY RANGE *	15	56
Sauvignon Blanc, New Zealand		

Pinot Noir / Zinfandel

	Glass/Bottle	
ELOUAN	12	48
Pinot Noir, Willamette Valley, Oregon		
GOLDENEYE	75	
Pinot Noir, Anderson Valley, California		
BELLE GLOS	68	
Pinot Noir Las Alturas, Monterey County		
OPOLO*	14	54
Zinfandel, Paso Robles		
SALDO	78	
Zinfandel, Napa Valley		

Red Blends

	Glass/Bottle	
HIGH NOTE	12	48
Malbec		
"SIENA" Ferrari-Carano	54	
Sonoma County		
D2, DeLILLE CELLARS*	86	
Cabernet, Merlot, Petite Verdot, Cabernet Franc.		
Columbia Valley, Washington 2017		
HESS "LION TAMER" *	69	
Malbec, Zinfandel, Petite Syrah, Napa Valley		
MULLAN ROAD CELLARS	92	
Columbia Valley, Washington 2017		
EHLERS ESTATE, PORTRAIT*	130	
Cabernet, Merlot, Cab Franc, Petit Verdot. St. Helena, California 2016		
TRINCHERO*	124	
Bordeaux Blend. Napa Valley 2014		
THE PRISONER	96	
Cabernet, Petite Syrah, Napa Valley		
ROBERT FOLEY CLARET *	205	
Cabernet, Merlot, Petite Verdot, Napa Valley		

Cabernet

	Glass/Bottle	
TRIBUTE	12	48
Benzingerai		
JUGGERNAUT	54	
Central Coast, CA		
TREFETHEN	75	
Oak Knoll, Napa Valley 2018		
ANTICA	140	
Marchesi, Antinori		
Atlas Peak, Napa Valley 2017		
AUSTIN HOPE	72	
Paso Robles 2018		
JAYSON, PAHLMAYER *	175	
Napa Valley 2018		
NICKEL & NICKEL	250	
Napa Valley		
BELLA UNION Far Niente*	124	
Napa Valley 2017		
POST & BEAM Far Niente*	84	
Napa Valley		
THE HESS COLLECTION	150	
Mount Veeder, Napa Valley 2018		
THE LION, HESS COLLECTION	325	
Mount Veeder, Napa Valley 2016		
ROBERT FOLEY	155	
Napa Valley		

Magnums 1.5L

	Bottle
BELLE GLOS TAYLOR LANE	180
2011 Pinot Noir, Sonoma Coast, Sonoma County	
JUGGERNAUT	110
2018 Cabernet Sauvignon California	

Italian Reds

	Glass/Bottle	
DI MAYO NORANTE	11	44
Sangiovese		
EVALUNA	48	
Cabernet, Cabernet Franc		
IF YOU SEE KAY	14	56
Cabernet, Primitivo, Petite Verdot		
PIO CESARE	154	
Barolo 2016		
AMARONE VALPOLICELLA	104	
Zenato, Classico 2015		
SAN PIO*	78	
Mastro Janni 2017		
Cabernet, Sangiovese		
LAMOLE di LAMOLE	68	
Chianti Classico Reserva		
BASTIANICH, VESPA ROSSO	94	
Super Tuscan		
GUIDALBERTO*	112	
Tenuta San Guido 2018		
Cabernet, Merlot		
MICHELE CHIARLO*	115	
Barbaresco 2016		
TENUTA LA FUGA	135	
Brunello di Montalcino 2015		
SASSICAIA	415	

Bolgheri-Sassicaia 2017
The balance and beauty of to this is impressive, offering sweet, ripe currants and flowers with some crushed-stone and dry-earth undertones. Full bodied with soft, polished tannins and a long, creamy-textured finish. It is polished, yet concentrated.

CORK FEE \$25 PER BOTTLE (NON WINE LIST)
VINTAGE SUBJECT TO CHANGE
ROSA'S FAVORITES*