

SOGNO

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	14
Mascarpone Polenta, Raisins, Four cheese, Garlic, Tomato sauce,	
BAKED CLAMS (1/2 DOZEN)	14
Shrimp, Pancetta, Cheese, Tomato, Butter, Breadcrumbs	
MUSSELS MARINARA Ⓞ	15
Mediterranean Mussels, Garlic, EVOO, Tomato, Chili pepper, Parsley	
FRIED/GRILLED CALAMARI Ⓞ	15
MISTO GRIGLIA Ⓞ	17
Jumbo Shrimp, Calamari, Octopus Garlic, EVOO, Balsamic	

Salads

	HALF/FULL
BURRATA E MELE 🌿 Ⓞ	16
Fresh Burrata, Baked Cinnamon Pear, Arugula, EVOO, Honey, Lemon zest	
HOUSE 🌿 Ⓞ	6 /
Mixed greens, tomato, onion, Sogno dressing	
CAESAR 🌿	7 14
Romaine, Toasted Breadcrumbs, Parmigiano-Reggiano, Black Pepper	
ROASTED BEETS 🌿 Ⓞ	7 14
Beets, Mixed Greens, Goat Cheese, Roasted Walnuts, Raspberry Vinaigrette	

Winter Classics

CHICKEN PARMIGIANA	24
Baked in Tomato Sauce, Mozzarella, Served with Pasta	
CHICKEN PICCATA	26
Capers, Garlic, Lemon Butter, Spinach	
CHICKEN MARSALA	28
Wild mushrooms, Onion, Asparagus	
BONE-IN VESUVIO Ⓞ	29
Half Chicken, Garlic, Herbs, Asparagus, Yukon Potatoes, Rosemary	
VEAL PARMIGIANA Ⓞ	32
Baked in a Tomato Basil Sauce, Melted Mozzarella, Served with Penne Pasta	
LOBSTER & SHRIMP Ⓞ	49
4-5oz Lobster Tail, Jumbo Shrimp, Garlic Lemon Butter, Spinach	
PORK SHANK OSSOBUCO Ⓞ	34
16-18oz Shank, Celery, Carrots, Onion, Sweet Potato, Au jus, Parmesan Risotto	
FILET VESUVIO Ⓞ	49
(Add 5oz Lobster Tail \$18.00) 8oz Grass-Fed, Garlic, Rosemary, Butter, Roasted Yukon Potatoes, Asparagus	
RISOTTO CON FILET Ⓞ	54
(Add 5oz Lobster Tail \$18.00) Truffle Mushroom Risotto, 8oz Filet Mignon, Garlic, Butter, Porcini Balsamic Reduction	

Kids Menu

MAC & CHEESE 🌿	8
PENNE VODKA 🌿	8
SPAGHETTI & MEATBALLS	10
CHICKEN PARMESAN	12
FRIED RAVIOLI 🌿	12

Specialty Pastas

(Gluten Free Pasta Optional +2)

PACCHERI VODKA 🌿	17
(Add Crumbled Meatballs \$4.00) (Add Crumbled Sausage \$4.00) Jumbo Rigatoni, Tomato cream sauce, Parmigiano-Reggiano	
GNOCCHI al FORNO 🌿	18
(Add Crumbled Meatballs \$4.00) (Add Crumbled Sausage \$4.00) (Sub Vodka Sauce \$2.00) Homemade Potato Dumplings, Baked in a Tomato Basil Sauce, Mozzarella	
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	
SALMONE PUTTANESCA	32
Scottish Salmon Chunks, Capers, Kalamata Olives, Garlic, Spaghetti, Cherry Tomatoes	
LINGUINI & CLAMS	26
Garlic, EVOO, Chili Pepper, Parsley	
LOBSTER CAPPELLACCI	28
Homemade Lobster Ravioli, Jumbo Shrimp, Mushroom, Tomato, Garlic, Onion, Cream Sauce	
LOBSTER DIABLO	38
4-5oz Lobster Tail, Mussels, Clams, hint of spice, Garlic, Cherry Tomatoes, Spaghetti	
ZUPPA DI PESCE	64
Shrimp, Mussels, Clams, Calamari, Octopus, Lobster, Garlic cherry tomato sauce, hint of spice, served over pasta	
FOR 2	84

Signature

BLOOD O'MAN	16
Bulleit Bourbon, Solerno Blood Orange Liqueur, Orange Twist, Bourbon Cherry	
SOGNO MULE	12
Titos vodka, St. Germain Elderflower liquor, Fresh lime, Ginger beer	
ITALIAN MARGARITA	14
Reposado, Limoncello St. Germain Elderflower liquor	
"1776" OLD FASHIONED	13
One of the original whiskeys used in an old fashioned - James E. Pepper 1776 Rye	

Beers

3FLOYDS GUMBALL HEAD	8
Wheat, 5.6%ABV Munster, IN-12oz bottle	
MENEBREA	6
Italian Pilsner, 4.8% ABV in 11.2oz bottle	
KROMBACHER PILSNER	7
12oz. Bottle, Germany	
LAGUNITAS IPA	6
Indian Pale Ale, California 6.2%ABV	
STELLA ARTOIS	6
Belgian Pilsner 4.8%ABV	
PERONI NASTRO, AZZURO	6
Italian Lager. 5.1%ABV	
MILLER LITE	5
COORS LITE,	5

Ⓞ 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	
MOSCATO	9	44
Castello Del Poggio		
PROSECCO (SPLIT)	9	/
Maschio		
MOET & CHANDON	/	135
Imperial Champagne, France		
VEUVE CLICQUOT	/	145
Champagne, France		

White

	Glass/Bottle	
LE MONT SANCERRE	/	68
Sauvignon Blanc, France		
COTE DE ROSES 375mL		38
Rosé, France		
KELLERREI, BOZEN	10	48
Pinot Grigio, Italy		
BUEHLER	14	64
Chardonnay, Russian River		
NOBILO	14	64
Sauvignon Blanc, New Zealand		

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

Red Blends

	Glass/Bottle	
"SIENA" Ferrari-Carano	14	66
Sonoma County		
Malbec, Cabernet, Sangiovese		
HESS "LION TAMER"		96
Malbec, Zinfandel, Petite Syrah, Napa Valley		
THE PRISONER		94
Cabernet, Petite Syrah, Napa Valley		
ORIN SWIFT "PAPILLON"		156
Cabernet, Merlot, Petite Verdot, Malbec, Napa Valley		
ROBERT FOLEY CLARET	*205	
Cabernet, Merlot, Petite Verdot, Napa Valley		

Cabernet

	Glass/Bottle	
JUGGERNAUT	14	64
North Coast, CA		
EDGE		68
Napa Valley		
TEXTBOOK		78
Napa Valley		
ROTH ESTATE*		82
Alexander Valley, Sonoma County		
PRISONER "CUTTINGS"		89
Napa Valley		
NICKEL & NICKEL		250
Napa Valley		
ORIN SWIFT "PALERMO"		108
Napa Valley		
THE LION, HESS COLLECTION		325
Mount Veeder, Napa Valley 2016		
ROBERT FOLEY		155
Napa Valley		
SILVER OAK		275
Napa Valley		

Italian Reds

	Glass/Bottle	
LA BRACCESCA	13	64
Antinori Sangiovese		
IF YOU SEE KAY	14	66
Cabernet, Primitivo, Petite Verdot		
LAMOLE DI LAMOLE	/	72
Chianti Classico Reserve		
ANTINORI, IL BRUCIATO		74
Cabernet Blend		
BASTIANICH, VESPA ROSSO*		88
Super Tuscan		
AMARONE VALPOLICELLA		104
Zenato, Classico 2015		
ORNELLAIA	/	325
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.		

Pinot Noir / Zinfandel

	Glass/Bottle	
ELOUAN*	12	/ 56
Willamette Valley, Oregon		
BELLE GLOS	/	*74
Las Alturas, Monterey County		
SEGHESIO		68
Zinfandel, Sonoma County		
THE PRISONER "SALDO"	*72	
Zinfandel, Napa Valley		

Dear Loyal Patrons,
Due to COVID-19 we are asking for
your understanding in our limited
seating. Due to regulations, we are
only allowed to have guests a
maximum of 1.5 hours at a table. We
thank you for your understanding
and support.

