

# SOGNO

## EVENT MENU

<i>Antipasti</i>	<i>Per Person</i>	<i>Salads</i>	<i>Per Person</i>	<i>Homemade Pasta</i>	<i>Per Person</i>	<i>Mains</i>	<i>Per Person</i>
<b>SOGNO AIOLI</b>	<b>\$3</b>	<b>HOUSE</b>	<b>\$5</b>	<i>(Gluten Free Option +\$2.00)</i>		<b>CHICKEN</b>	<b>\$17</b>
Roasted Garlic, Calabrian Pepper, EVOO, Parmesan, Toasted Bread		Mixed Greens, Tomato, Onion, Sogno Dressing		<b>RIGATONI POMODORO</b>	<b>\$7</b>	<b>VEAL</b>	<b>\$22</b>
<b>STUFFED MUSHROOMS</b>	<b>\$4</b>	<b>CAESAR</b>	<b>\$6</b>	Tomato Basil, Garlic, Fresh Basil		<b>In the Style of:</b>	
Three Cheese Blend, Port wine, Breadcrumbs, Fig Balsamic Glaze		Romaine Lettuce, Toasted Bread, Reggiano Parmesan		<b>PENNE VODKA</b>	<b>\$9</b>	<b>MARSALA</b>	
<b>ARANCINI CON VODKA</b>	<b>\$5</b>	<b>CAPRESE</b>	<b>\$6</b>	<i>(Add Meatballs +2)</i>		Wild mushrooms, Onions, with Asparagus	
Four Cheese Blend, Prosciutto Cotto, Sweet Peas, Vodka Sauce, Arborio Rice		Cherry Tomatoes, Fresh Mozzarella, EVOO, Herbs, Basil, Aged Balsamic		Tomato Cream Sauce, Reggiano Parmesan, Fresh Basil		<b>PICCATA</b>	
<b>FRIED RAVIOLI</b>	<b>\$5</b>	<b>ROASTED BEETS</b>	<b>\$6</b>	<b>PENNE BOLEGNESI</b>	<b>\$9</b>	Capers, Lemon, Garlic, White Wine, with Spinach	
Four Cheese Blend, Garlic Breadcrumbs		Mixed Greens, Candied Beets, Goat Cheese, Roasted Walnuts, Raspberry Vinaigrette		Grass Fed Beef, Basil, Reggiano Parmesan		<b>PARMIGIANA</b>	
<b>MEATBALLS&amp; POLENTA</b>	<b>\$6</b>			<b>GNOCCHI POMODORO</b>	<b>\$10</b>	Tomato Basil, Mozzarella, served with Pasta	
Basil, Grass-Fed Ground Beef, Tomato Sauce, Golden Raisins				<i>(Add Meatballs +2) (Add Vodka Sauce +2)</i>		<b>VESUVIO</b>	
<b>FRIED CALAMARI</b>	<b>\$6</b>			Yukon Potato, Tomato, Basil, Fresh Mozzarella		Garlic, White Wine, Herbs, with Yukon Potatoes	
<b>GRILLED CALAMARI</b>	<b>\$6</b>	<i>Sides</i>		<b>TORTELLINI PROSCIUTTO</b>	<b>\$10</b>		
<b>AVOCADO BRUSCHETTA</b>	<b>\$6</b>	<b>SPINACH</b>	<b>\$6</b>	Meat Filled Pasta, Wild Mushrooms, Peas, Onions, Sweet Prosciutto, White Cream Sauce		<b>LINGUINI &amp; CLAMS</b>	<b>\$17</b>
<b>FLATBREAD</b>	<b>\$6</b>	Sautéed in EVOO and Garlic		<b>CACIO e PEPE</b>	<b>\$9</b>	Manila Clams, Garlic, EVOO, Chili Pepper	
Avocado Spread, Tomatoes, Garlic, Onion, Basil, Balsamic Reduction, Parmesan		<b>ASPARAGUS</b>	<b>\$6</b>	Spaghetti, Black Pepper, Pecorino Cheese, Parmesan, Cream		<b>LOBSTER CAPPELLACCI</b>	<b>\$19</b>
<b>SAUSAGE &amp; PEPPERS</b>	<b>\$7</b>	Grilled with Balsamic Vinegar		<b>VEGETABLE ROTOLO</b>	<b>\$10</b>	Lobster Filled Pasta, Shrimp, Mushrooms, Onion, Plum Tomato, Cream Sauce	
Kalamata Olives, Capers, EVOO, Garlic		<b>VESUVIO POTATOES</b>	<b>\$6</b>	Tubular Pasta Stuffed With Spinach, Ricotta and Mozzarella. Baked in a Tomato Basil Sauce		<b>SEASONAL SALMONE</b>	<b>\$22</b>
<b>PUMPKIN SEASONAL</b>	<b>\$7</b>	Roasted with Garlic, White Wine, Herbs		<b>MEATBALL LASAGNA</b>	<b>\$15</b>	4oz. Grilled Salmon	
Homemade Filled Ravioli, Pumpkin, Sweet Potato, Mascarpone Cheese, Brown Butter Sage, Reggiano Parmesan		<b>MUSHROOM MARSALA</b>	<b>\$6</b>	Tubular Pasta Stuffed With Crumbled Meatballs, Ricotta and Mozzarella. Baked in a Tomato Basil Sauce		<i>Summer- SALMONE BRUSCHETTA</i>	
<b>MUSSELS MARINARA</b>	<b>\$8</b>	Wild Mushrooms, Onions, Marsala Wine		<b>BOWTIE SALSICCE</b>	<b>\$12</b>	<i>Winter- SALMONE PUTTANESCA</i>	
Mediterranean Mussels, Garlic, EVOO, Tomato, Chili Pepper, Parsley		<b>VEGETABLE MEDLEY</b>	<b>\$6</b>	Sausage, Fresh Mozzarella, Garlic, Cherry Tomatoes		<b>LOBSTER DIABLO</b>	<b>\$28</b>
<b>MISTO GRIGLIA</b>	<b>\$8</b>	Fresh Vegetables of the Day				2oz Lobster Tail, Mussels, Clams, Spicy Garlic Cherry Tomato, with Spaghetti	
Octopus, Calamari, Shrimp		<b>GREEN BEANS</b>	<b>\$6</b>			<b>4-6 OZ SHORT-RIB</b>	<b>\$26</b>
		Parmesan Cheese, Butter				Slow Cooked Bone In Short Ribs, Celery, Carrots, Onions, Parmesan Risotto, Asparagus Spears, Red Wine Reduction	
		<b>CREAMY POLENTA</b>	<b>\$6</b>				

### CHARCUTERIE BOARDS

<i>Meats</i>	<i>Per Person</i>	<i>Cheeses</i>	<i>Per Person</i>	<i>Spreads</i>
Choice of <u>TWO</u> with Choice of <u>ONE</u> spread	<b>\$12</b>	Choice of <u>TWO</u> with Choice of <u>ONE</u> Spread	<b>\$12</b>	Choice of <u>ONE</u> to Accompany Each Board (Add an Additional Spread for +\$3)
<b>CAPICOLA</b>		<b>BRIE</b>		<b>AVOCADO SPREAD</b>
<b>MORTADELLA</b>		<b>FONTINA</b>		<b>FRESH FRUIT</b>
<b>PANCETTA</b>		<b>GOAT CHEESE</b>		<b>OLIVES</b>
<b>PROSCIUTTO</b>		<b>MERLOT PARMESAN</b>		<b>ORGANIC HONEY</b>
<b>PROSCIUTTO COTTO</b>		<b>MOZZARELLA</b>		<b>RASPBERRY JAM</b>
<b>SALAMI</b>		<b>PARMESAN</b>		<b>TOMATO RELISH</b>
<b>SPICY SALAMI</b>		<b>PECORINO</b>		<b>WALNUTS</b>
		<b>PROVOLA</b>		

# SOGNO

## BEVERAGE MENU

### HOUSE WINE

\$30 PER BOTTLE

#### Red Wines

**CHIANTI**  
**CABERNET SAUVIGNON**  
**PINOT NOIR**  
**MERLOT**

#### White Wines

**CHARDONNAY**  
**PINOT GRIGIO**  
**SAUVIGNON BLANC**

#### Mixed Gallons

1 Gallon **\$85**

20-30 servings

1.5 Gallon **\$115**

30-40 Servings

2 Gallon **\$150**

45-60 servings

#### MIMOSA

CHAMPAGNE & ORANGE JUICE

#### WHITE OR RED SANGRIA

RUM, VODKA, TEQUILA, PASSIONFRUIT

WHITE OR RED WINE

#### SOGNO BLISS

PEACH PUREE, CHAMPAGNE

AND RED WINE

#### BELLINI

CHAMPAGNE & PEACH PUREE

### BEERS

Per Bottle

<b>PERONI NASTRO, AZZURO</b>	<b>\$6</b>
Italian Lager. 5.1% ABV	
<b>MENEBREA</b>	<b>\$7</b>
Italian Pilsner, 4.8% ABV in 11.2oz Bottle	
<b>STELLA ARTOIS</b>	<b>\$6</b>
Belgian Pilsner, 4.8% ABV	
<b>3FLOYDS GUMBALL HEAD</b>	<b>\$7</b>
Wheat, 5.6% ABV Munster	
<b>MILLER LITE</b>	<b>\$5</b>
<b>COORS LITE</b>	<b>\$5</b>
<b>SEASONAL BEER</b>	<b>\$7</b>

### SODA

Per Bottle

<b>COKE</b>	<b>\$4</b>
<b>DIET COKE</b>	<b>\$4</b>
<b>SPRITE</b>	<b>\$4</b>
<b>ICED TEA</b>	<b>\$5</b>
<b>LEMONADE</b>	<b>\$3</b>

### DAY EVENTS

\*Guests welcomed to set up decorations 30 minutes prior to event

2 ½ - 3 HOUR MAX

EARLIEST START TIME: 11:00 AM

LATEST START: 1:30 PM

**\$1,700 Minimum**  
**INCLUSIVE with FOOD & DRINKS**

### EVENING EVENTS

START TIME: 4:30 PM

LATEST START: 7:00 PM

**SUMMER RATE-**  
**\$4500 (Tuesday-Thursday)**  
**\$6500 (Weekends)**

**WINTER RATES-**  
**\$3500 Minimum**  
**(Tuesday- Thursday)**  
**\$5500 Minimum**  
**(Weekends)**  
**INCLUSIVE with FOOD & DRINKS**

\*Tax INCLUDED; Gratuity NOT INCLUDED.