

# SO GNO

## *Appetizers*

<b>AIOLI DIP</b> VG	<b>8</b>
Garlic, Calabrian Pepper, EVOO, Parmesan, Tomato Focaccia	
<b>ARANCINI CON VODKA</b>	<b>10</b>
Arborio rice, Prosciutto Cotto, Sweet peas, Four Cheese, Vodka sauce	
<b>MEATBALLS &amp; MP</b>	<b>14</b>
Mascarpone Polenta, Raisins, Four cheese, Garlic, Tomato sauce,	
<b>BAKED CLAMS (1/2 DOZEN)</b>	<b>14</b>
Shrimp, Pancetta, Cheese, Tomato, Butter, Breadcrumbs	
<b>MUSSELS MARINARA</b> GF	<b>14</b>
Mediterranean Mussels, Garlic, EVOO, Tomato, Chili Pepper, Parsley	
<b>FRIED/GRILLED CALAMARI</b> GF	<b>15</b>
<b>MISTO GRIGLIA</b> GF	<b>17</b>
Shrimp, Calamari, EVOO, Balsamic, Lemon	

## *Salads*

	HALF/FULL
<b>PEAR &amp; PISTACHIO</b> VG	<b>8 / 16</b>
Arugula, Honey Baked Pears, Gorgonzola Cheese, Roasted Pistachio, Honey Mustard Apple Cider Vinaigrette	
<b>HOUSE</b> VG, GF	<b>7 / 14</b>
Mixed greens, tomato, onion, Sogno dressing	
<b>CAESAR</b> VG	<b>8 / 16</b>
Romaine, Toasted Breadcrumbs, Parmigiano-Reggiano, Black Pepper	
<b>ROASTED BEETS</b> VG, GF	<b>8 / 16</b>
Beets, Mixed Greens, Goat Cheese, Roasted Walnuts, Raspberry Vinaigrette	

## *Classics*

<b>CHICKEN PARMIGIANA</b>	<b>28</b>
Baked in Tomato Sauce, Mozzarella, Served with Pasta	
<b>VEAL PARMIGIANA</b>	<b>32</b>
Baked in a Tomato Basil Sauce, Melted Mozzarella, Served with Penne Pasta	
<b>CHICKEN VESUVIO</b>	<b>30</b>
Rosemary, Butter, Roasted Yukon Potatoes, Asparagus	
<b>CHICKEN PICCATA</b>	<b>29</b>
Capers, Garlic, Lemon Butter, Spinach	
<b>CHICKEN MARSALA</b>	<b>29</b>
Wild Mushrooms, Onion, Asparagus	
<b>BONE IN SHORTRIB</b> GF	<b>38</b>
Slow Cooked Bone In Short Ribs, Celery, Carrots, Onions, Parmesan Risotto, Asparagus Spears, Red Wine Reduction	
<b>ZUPPA DI PESCE</b>	<b>88</b>
2- 4oz Lobster Tails, Shrimp, Mussels, Clams, Calamari, Garlic Cherry Tomato Sauce, Hint of Spice, Served Over Spaghetti <b>FOR 2</b>	
<b>SALMONE PUTTANESCA</b> GF	<b>36</b>
8oz Pan Seared Salmon. Kalamata Olives, Capers, Garlic Cherry Tomato, Parmesan Risotto, Asparagus	
<b>FILET VESUVIO</b> GF	<b>49</b>
<b>(Add 4oz Lobster Tail \$24)</b> 8oz Grass-Fed, Garlic, Rosemary, Butter, Roasted Yukon Potatoes, Asparagus	

## *Kids Menu*

<b>SPAG &amp; MEATBALLS</b>	<b>12</b>
<b>CHICKEN PARMESAN</b>	<b>12</b>
<b>MAC &amp; CHEESE</b> VG	<b>8</b>
<b>PENNE VODKA</b> VG	<b>8</b>

## *Specialty Pastas*

(Gluten Free Pasta Optional +2)	
<b>PACCHERI VODKA</b> VG	<b>17</b>
<b>(Add Crumbled Meatballs \$5.00)</b> <b>(Add Crumbled Sausage \$5.00)</b> Jumbo Rigatoni, Tomato Cream Sauce, Parmigiano-Reggiano	
<b>GNOCCHI al FORNO</b> VG	<b>19</b>
<b>(Add Crumbled Meatballs \$5.00)</b> <b>(Add Crumbled Sausage \$5.00)</b> <b>(Sub Vodka Sauce \$2.00)</b> Homemade Potato Dumplings, Baked in a Tomato Basil Sauce, Mozzarella	
<b>CACIO e PEPE</b>	<b>18</b>
Spaghetti, Parmigiano-Reggiano, Romano, Black Pepper, Touch of Cream	
<b>LOBSTER CAPPELLACCI</b>	<b>29</b>
Homemade Lobster Ravioli, Jumbo Shrimp, Mushroom, Tomato, Garlic, Onion, Cream Sauce	
<b>CAVATELLI SALSICCE</b>	<b>22</b>
Ricotta Flour Pasta, Crumbled Italian Sausage, Cherry Tomatoes, Melted Mozzarella	
<b>LINGUINI &amp; CLAMS</b>	<b>28</b>
Garlic, EVOO, Chili Pepper, Parsley	
<b>DIABLO</b>	<b>49</b>
4oz Lobster Tail, Shrimp, Mussels, Clams, Garlic Cherry Tomato Sauce, Hint of Spice, Served Over Spaghetti	

### **\$4 PLATE SHARING**

**GF= GLUTEN FREE      VG= VEGETARIAN**

### Signature Cocktails

<b>L'ULTIMA PAROLE (THE LAST WORD)</b>	<b>15</b>
Bombay Sapphire Gin, Fresh Lime Juice, Maraska Cherry Liqueur, Green Chartreuse, Luxardo Cherry	
<b>SOGNO MANHATTAN</b>	<b>15</b>
1776 Rye Whiskey, Sweet Vermouth, Solerno Blood Orange Liqueur, Luxardo Cherry, Perfect Cube	
<b>MULO di SIDIO (CIDER MULE)</b>	<b>12</b>
Skeptic Vodka, Apple Cider, Fresh lime Juice, Ginger Beer, Cinnamon Sticks, Sliced Apple	
<b>DOLCE &amp; AMARO (BITTER &amp; SWEET)</b>	<b>14</b>
Peppercorn Infused Tequila, House Made Blueberry Puree, Fernet Branca, Agave, Fresh Lime Juice, Mint	
<b>VECCHIO STILE (OLD FASHION)</b>	<b>16</b>
Redemption Bourbon, Angostura Bitters, Demerara Syrup, Orange Twist, Luxardo Cherry, Perfect Cube	

### Beers

	Per Bottle
<b>SOLEMN OATH END ALL IPA</b>	<b>6</b>
6%ABV, Naperville IL 12oz can	
<b>FIST CITY, REVOLUTION BREWERY</b>	<b>6</b>
5.5%ABV, Chicago IL 12oz can	
<b>3FLOYDS GUMBALL HEAD</b>	<b>7</b>
Wheat, 5.6%ABV Munster, IN-12oz bottle	
<b>MENE BREIA</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>PERONI NASTRO, AZZURO</b>	<b>6</b>
Italian Lager. 5.1%ABV	
<b>MILLER LITE</b>	<b>5</b>
<b>COORS LITE</b>	<b>5</b>

### Bubbles

	Glass/Bottle
<b>PROSECCO (SPLIT)</b>	<b>9 /</b>
Maschio	
<b>MOET &amp; CHANDON</b>	<b>135</b>
Imperial Champagne, France	
<b>G.H. MUMM *</b>	<b>70</b>
Champagne, France	
<b>VEUVE CLICQUOT</b>	<b>145</b>
Champagne, France	
<b>SYLTBAR *</b>	<b>44</b>
Prosecco	
<b>PRUNOTTO</b>	<b>11 / 42</b>
Moscato D' Asti, Antinori IT	

### White

	Glass/Bottle
<b>LE MONT SANCERRE</b>	<b>62</b>
Sauvignon Blanc, France	
<b>ROCK ANGEL ROSE</b>	<b>12 / 46</b>
Cote De Provence, France	
<b>BOIRA</b>	<b>10 / 38</b>
Pinot Grigio, Italy	
<b>BUEHLER</b>	<b>52</b>
Chardonnay, Russian River	
<b>FAR NIENTE *</b>	<b>84</b>
Chardonnay, Napa Valley	
<b>MADDALENA</b>	<b>11 / 42</b>
Chardonnay, Monterey	
<b>TEXTBOOK</b>	<b>12 / 46</b>
Sauvignon Blanc, Napa Valley	
<b>LOVEBLOCK * (ORGANIC)</b>	<b>52</b>
Sauvignon Blanc, New Zealand	

### Magnums 1.5L

<b>BELLE GLOS TAYLOR LANE</b>	<b>180</b>
2011 Pinot Noir, Sonoma Coast, Sonoma County	
<b>JUGGERNAUT</b>	<b>110</b>
2018 Cabernet Sauvignon, California	

### Italian Reds

	Glass/Bottle
<b>DI MAYO NORANTE</b>	<b>11 / 44</b>
Sangiovese	
<b>LANGHE ROSSO</b>	<b>48</b>
Nebbiolo 100%	
<b>BACCO IN</b>	<b>12 / 46</b>
Syrah, Sangiovese, Super Tuscan	
<b>IF YOU SEE KAY</b>	<b>14 / 54</b>
Super Tuscan	
<b>GAJA PROMIS *</b>	<b>84</b>
Super Tuscan	
<b>PIO CESARE *</b>	<b>145</b>
Barolo 2016	
<b>AMARONE VALPOLICELLA</b>	<b>104</b>
Carra, Classico 2017	
<b>SAN PIO *</b>	<b>78</b>
Mastro Janni 2017, Super Tuscan	
<b>MICHELE CHIARLO</b>	<b>115</b>
Barbaresco 2017	
<b>CASTELLO DI RADDA</b>	<b>42</b>
Chianti Classico	
<b>BUCCIARELLI</b>	<b>59</b>
Chianti Classico Reserve 2013	
<b>TENUTA LA FUGA</b>	<b>135</b>
Brunello di Montalcino 2015	
<b>SASSICAIA</b>	<b>415</b>
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,	

### Pinot Noir/ Zinfandel

	Glass/Bottle
<b>ELOUAN</b>	<b>12 / 48</b>
Pinot Noir, Willamette Valley, Oregon	
<b>GOLDENEYE *</b>	<b>75</b>
Pinot Noir, Anderson Valley, California	
<b>BELLE GLOS</b>	<b>68</b>
Pinot Noir Las Alturas, Monterey County	
<b>OPOLO</b>	<b>14 / 54</b>
Zinfandel, Paso Robles	
<b>FRANK FAMILY *</b>	<b>89</b>
Zinfandel, Napa Valley	
<b>SALDO</b>	<b>78</b>
Zinfandel, Napa Valley	

### Red Blends

	Glass/Bottle
<b>“SIENA“ FERRARI-CARANO</b>	<b>14 / 54</b>
Malbec Blend, Sonoma	
<b>PETITE PETIT</b>	<b>10 / 38</b>
Petite Syrah, Petite Verdot	
<b>STAGS LEAP *</b>	<b>79</b>
Merlot Blend, Napa Valley	
<b>MULLAN ROAD CELLARS</b>	<b>79</b>
Cabernet Blend, Washington 2017	
<b>CHAPPELLET *</b>	<b>64</b>
Cabernet/Merlot Blend, Napa Valley	
<b>TARTAN</b>	<b>86</b>
Cabernet Blend, Napa Valley	
<b>TREANA *</b>	<b>82</b>
Cabernet Blend, Paso Robles	
<b>EHLERS ESTATE, PORTRAIT</b>	<b>105</b>
Cabernet Blend, California 2016	
<b>TRINCHERO</b>	<b>124</b>
Bordeux Blend. Napa Valley 2014	
<b>THE PRISONER</b>	<b>80</b>
Zinfandel Blend, Napa Valley	
<b>CARAVAN *</b>	<b>98</b>
Cabernet Blend, Napa Valley	
<b>D2</b>	<b>76</b>
Merlot blend, Columbia Valley	
<b>THE DISCUSSION *</b>	<b>220</b>
Cabernet Blend, Napa Valley	

### Cabernet

	Glass/Bottle
<b>JUGGERNAUT</b>	<b>14 / 54</b>
Central Coast, CA	
<b>TREFETHEN</b>	<b>75</b>
Oak Knoll, Napa Valley 2018	
<b>AFFINITY</b>	<b>110</b>
Napa Valley	
<b>ANTICA</b>	<b>105</b>
Marchesi, Antinori	
Atlas Peak, Napa Valley 2017	
<b>AUSTIN HOPE *</b>	<b>68</b>
Paso Robles 2018	
<b>JAYSON, PAHLMAYER *</b>	<b>150</b>
Napa Valley 2018	
<b>NICKEL &amp; NICKEL</b>	<b>250</b>
Napa Valley	
<b>BELLA UNION Far Niente *</b>	<b>124</b>
Napa Valley 2017	
<b>POST &amp; BEAM Far Niente</b>	<b>75</b>
Napa Valley	
<b>THE HESS COLLECTION</b>	<b>130</b>
Mount Veeder, Napa Valley 2018	
<b>THE LION, HESS COLLECTION</b>	<b>325</b>
Mount Veeder, Napa Valley 2018	

\* = ROSE'S FAVORITES