

SO GNO

Antipasti

FRIED CALAMARI 16

Flour Battered Calamari,
Cocktail Sauce, Lemon

GRILLED CALAMARI GF 18

Calamari, EVOO, Lemon,
Garlic, Balsamic

MUSSELS MARINARA GF 18

Mediterranean Mussels, Garlic,
EVOO, Tomato, Chili Pepper,
Parsley

MEATBALLS e POLENTA 16

Grass-Fed Ground Beef, Raisins,
Roasted Garlic, Tomato sauce,
Polenta, Pesto Drizzle

ARANCINI 10

Arborio rice, Ground Beef,
Sweet peas, Four Cheese's,
Vodka Sauce

SAUTEED CLAMS GF 18

Fresh Manila Clams, Garlic,
EVOO, Chili Pepper, Parsley

MISTO GRIGLIA GF 24

Grilled Lobster, Shrimp, Calamari
EVOO, Lemon, Garlic Balsamic

BAKED CLAMS (1/2 DOZEN) 16

Shrimp, Pancetta, Cheese,
Tomato, Butter, Breadcrumbs

Salads

ADD GRILLED SALMON 19 | SHRIMP 12 | CHICKEN 7

HOUSE VG, GF

(Half) 7 / (Full) 14
Mixed greens, tomato,
onion, Sogno dressing

CAESAR VG

(Half) 9 / (Full) 18
Romaine, Toasted
Breadcrumbs, Parmigiano-
Reggiano, Black Pepper

ROASTED BEETS VG, GF

(Half) 8 / (Full) 16
Beets, Mixed Greens, Goat
Cheese, Roasted Walnuts,
Raspberry Vinaigrette

PEAR e PISTACHIO VG, GF

(Half) 8 / (Full) 16
Arugula, Honey Baked Pears
Gorgonzola Cheese, Roasted
Pistachio, Honey Mustard &
Apple Cider Vinaigrette

Classics

FILET FUNGHI 54

ADD 4oz Lobster Tail 22

8 oz Filet, Garlic Herb Butter, Truffle Mushroom Risotto

SPECIAL OF THE DAY MP

Please Ask Your Server

VEAL PARMIGIANA 36

Baked in a Tomato Sauce, Melted Mozzarella, Penne Pasta

SHORT RIB GF 38

ADD 4oz Lobster Tail 22

Slow Cooked Boneless Short Ribs, Celery, Carrots, Onions
Roasted Carrot Risotto, Asparagus, Demi- Glaze

CHICKEN PICCATA 32

Capers, Garlic, Lemon Butter, Asparagus, Tri Colored Carrots

CHICKEN PARMIGIANA 32

Baked in Tomato Sauce, Melted Mozzarella, Penne Pasta

ZUPPA DI PESCE MP

4oz Lobster Tail, Shrimp, Mussels, Clams, Calamari, Garlic Cherry
Tomato Sauce, Hint of Spice, Served Over Spaghetti

CHICKEN VESUVIO 32

Rosemary, Roasted Yukon Potatoes
Garlic White Wine and Herbs

SALMON PUTTANESCA GF 39

8 oz Pan Seared Salmon, Garlic Cherry Tomato
Kalamata Olives, Asparagus, Capers, Parmesan Risotto

CHICKEN MARSALA 32

Wild Mushrooms, Onion, Asparagus

*Gluten Free Brown Rice Pasta Available +3

Pastas

CACIO e PEPE VG 35

Spaghetti, Cracked Black Pepper, Touch of Cream,
Served Table Side, Tossed in a 24 Month Age Reggiano
Parmesan Wheel

CAVATELLI SALSICCIA 26

Ricotta Flour Pasta, Crumbled Italian Sausage
Cherry Tomatoes, Melted Mozzarella

AMATRICIANA NERO 34

4 oz Lobster, Shallots, Guanciale, Garlic, Light Tomato,
Reggiano Parmesan, Touch of Cream, Squid Ink Spaghetti

LOBSTER CAPPELLACCI 32

Homemade Lobster Ravioli, Jumbo Shrimp
Mushroom, Tomato, Garlic, Onion, Cream Sauce

LINGUINI & CLAMS 32

Manila Clams, Garlic, EVOO, Chili Pepper, Parsley

CANNELLONI 29

Shredded Beef Short Rib, Ricotta, Mozzarella, Fontina, Light
Garlic Cherry Tomato, Pesto Aioli, Reggiano Parmesan

PACCHERI VODKA VG 20

ADD Crumbled Meatballs 5

ADD Crumbled Sausage 5

Jumbo Rigatoni, Tomato Cream Sauce, Parmigiano-Reggiano

GNOCCHI AL FORNO VG 22

ADD Crumbled Meatballs 5

ADD Crumbled Sausage 5

SUB Vodka Sauce 2

Potato Flour Pasta, Baked in a Tomato Basil Sauce, Mozzarella

Kids

SPAGHETTI & MEATBALLS 14 CHICKEN PARMESAN 16 MACARONI & CHEESE 10

PENNE WITH VODKA SAUCE 10 PENNE BUTTER NOODLES 8

22% Gratuity will be added to all parties of 6 or more | Maximum of 3 credit cards per table | Thank You

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