

SO GNO

Established 2008

100 N. HALE 2ND FLOOR
WHEATON ILLINOIS 60187
630-682-5900
contact@sognowheaton.com

Appetizers

AVOCADO BRUSCHETTA VG 20

Homemade Flatbread, Avocado Spread, Tomato, Red Onion
Garlic, Basil, EVOO, Herbs, Reggiano Parmesan

AIOLI DIP VG 8

Garlic, Calabrian Pepper, EVOO, Parmesan, Tomato Focaccia

ARANCINI CON POMODORO 10

Arborio rice, Ground Beef, Sweet peas
Four Cheese's, Tomato sauce

MEATBALLS e POLENTA 16

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

BAKED CLAMS (1/2 DOZEN) 16

Shrimp, Pancetta, Cheese, Tomato, Butter, Breadcrumbs

MUSSELS MARINARA GF 17

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

GRILLED CALAMARI GF 16

Calamari, EVOO, Lemon, Garlic Balsamic

FRIED CALAMARI 16

Flour Battered Calamari, cocktail sauce, Lemon

MISTO GRIGLIA GF 24

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

EXTRA VIRGIN OLIVE OIL GF 3

100% Imported Italian Extra Virgin Olive Oil

Mama Nancy's Specials

PACCHERI VODKA VG 18

ADD Crumbled Meatballs 5

ADD Sausage 5

Jumbo Rigatoni, Tomato Cream Sauce, Parmigiano-Reggiano

GNOCCHI AL FORNO VG 20

ADD Crumbled Meatballs 5

ADD Sausage 5

SUB Vodka Sauce 2

Homemade Potato Dumplings,
Baked in a Tomato Basil Sauce, Mozzarella

CAVATELLI SALSICCIA 24

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

LOBSTER CAPPELLACCI 32

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

LINGUINI & CLAMS 32

Garlic, EVOO, Chili Pepper, Parsley

RISOTTO OF DAY MP

Please Ask Your Server

Salads

ADD GRILLED SALMON 19 | **SHRIMP** 12 | **CHICKEN** 7

PEAR e PISTACHIO VG, GF 8 / 16

Arugula, Honey Baked Pears
Gorgonzola Cheese, Roasted Pistachio
Honey Mustard & Apple Cider Vinaigrette

HOUSE VG, GF 7 / 14

Mixed greens, tomato, onion, Sogno dressing

CAESAR VG 8 / 16

Romaine, Toasted Breadcrumbs, Parmigiano-Reggiano
Black Pepper

ROASTED BEETS VG, GF 8 / 16

Beets, Mixed Greens, Goat Cheese
Roasted Walnuts, Raspberry Vinaigrette

Classics

CHICKEN PARMIGIANA 32

Baked in Tomato Sauce, Melted Mozzarella, Penne Pasta

CHICKEN MARSALA 32

Wild Mushrooms, Onion, Asparagus

CHICKEN VESUVIO 32

Rosemary, Roasted Yukon Potatoes
Garlic White Wine and Herbs

CHICKEN PICCATA 32

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

VEAL PARMIGIANA 34

Baked in a Tomato Sauce, Melted Mozzarella, Penne Pasta

BONELESS SHORT RIB GF 39

ADD 4oz Lobster Tail 22

Slow Cooked Boneless Short Ribs, Celery, Carrots, Onions
Asparagus, Parmesan Risotto, Red Wine Reduction

VEAL CHOP GF 54

ADD 4oz Lobster Tail 22

14 oz Seared Veal Chop, Roasted Yukon Potatoes, Asparagus
Garlic White Wine and Herbs

ZUPPA DI PESCE 78

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

SALMON PUTTANESCA GF 39

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

*Gluten Free Brown Rice Pasta Available +3

Kiddos

SPAGHETTI & MEATBALLS 12

CHICKEN PARMESAN 12

MACARONI & CHEESE 8

PENNE WITH VODKA SAUCE 8

PENNE BUTTER NOODLES 7

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

No more than 3 credit cards per table | Minimum of \$15 to use a credit card for payment | Thank You

LIBATIONS

Craft Cocktails

ROSARITA \$14

Casa Noble Reposado Tequila
Grilled Pineapple Demerara
House Made Arancello, Lime, Habanero

ITALIAN SPRITZER \$14

Aperol, Disaronno Amaretto, Prosecco
Splash Of Orange Juice

SMOKESHOW OLD FASHIONED \$15

Michter's Bourbon
Smoked Vanilla Demerara
Angostura & Black Walnut Bitters

BLACK MANHATTAN \$15

Sazerac Rye Whiskey, Montenegro Amaro
Angostura & Regan's Orange Bitters

WHERE'S TIFFANY \$14

Wheatley Vodka, Creme de Violet
Lavender, Lemon

LITTLE RED CORVETTE \$14

Tito's Vodka, House Made Limoncello
Raspberry, Lemon, Jeio Prosecco

Wine By The Glass

White

JEIO \$10 / \$35

Prosecco Brut, Veneto, Italy

MARENCO \$10 / \$35

Moscato d'Asti, Piedmont, Italy

DIORA \$10 / \$35

Rosé, Monterey County, California

MARLBOROUGH ESTATE \$12 / \$42

Sauvignon Blanc, Marlborough, New Zealand

BOIRA \$10 / \$35

Pinot Grigio, Veneto, Italy

BUEHLER \$12 / \$42

Chardonnay, Russian River Valley, California

Red

TRAVIGNOLI \$10 / \$35

Chianti Classico Ruffino, Tuscany Italy

SCHOLA SARMENTI \$13 / \$45

Primitivo Rosso, Puglia, Italy

PLANET OREGON \$14 / \$49

Pinot Noir, Willamette Valley, Oregon

JUGGERNAUT \$14 / \$49

Cabernet Sauvignon, Hillside, California

IF YOU SEE KAY \$14 / \$49

Cabernet Blend, Paso Robles

Beer

3 FLOYDS "GUMBALLHEAD"

Wheat Ale \$7

REVOLUTION "HAZY HERO"

Hazy IPA \$7

MENABREA BIONDA

Italian Light Lager \$7

MENABREA AMBRATA

Italian Amber Lager \$7

STELLA ARTOIS

European Light Lager \$6

MILLER LITE

American Light Lager \$5

COORS LIGHT

American Light Lager \$5

ROSA'S WINE CELLAR

Bubbles

JEIO Prosecco Brut

Veneto, Italy \$35

G.H. MUMM Champagne Brut

Champagne, France \$104

MOET & CHANDON Champagne Brut

Champagne, France \$130

VEUVE CLICQUOT Champagne

Champagne, France \$140

Rosé

DIORA Rosé

Monterey County, California \$35

YOU ARE BEAUTIFUL Sparkling Brut Rosé

Oregon, United States \$42

Italian White

MARENCO Moscato d'Asti

Piedmont, Italy \$35

BOIRA Pinot Grigio

Veneto, Italy \$35

TERLATO Pinot Grigio

Friuli, Italy \$40

ANTINORI Vermentino

Tuscany, Italy \$45

Sauvignon Blanc

MARLBOROUGH ESTATE Sauvignon Blanc

Marlborough, New Zealand \$42

FROG'S LEAP Sauvignon Blanc

Napa Valley, California \$58

LE MONT Sancerre

Loire, France \$60

Chardonnay

BUEHLER

Russian River Valley, California \$42

PRESQU'ILE

Santa Barbara, CA \$49

ROMBAUER

Carneros, Napa Valley, California \$90

Red Blends

IF YOU SEE KAY

Cabernet Sauvignon / Primitivo / Petit Verdot
Paso Robles, California \$49

ORIN SWIFT "ABSTRACT"

Grenache / Petite Sirah / Syrah
California \$85

TRINCHERO

Malbec / Cabernet Franc / Petit Verdot / Merlot
Napa Valley, California \$104

DARIOUSH "CARAVAN"

Cabernet Sauvignon / Merlot / Cab Franc / Malbec
Napa Valley, California \$110

JAYSON BY PAHLMAYER

Cabernet Sauvignon / Merlot / Cab Franc / Malbec
Napa Valley, California \$126

SAGE MOUNTAIN "CONTINUUM"

Cabernet Sauvignon / Cabernet Franc / Petit Verdot
Napa Valley, California \$550

Cabernet Sauvignon

JUGGERNAUT

Hillside, California \$49

TRUCHARD

Carneros, Napa Valley California \$56

AUSTIN HOPE

Paso Robles, California \$70

TURNBULL

Oakville, Napa Valley, California \$80

BELLA UNION BY FAR NIENTE

Napa Valley, California \$136

DOUBLE DIAMOND BY SCHRADER

Oakville, Napa Valley, California \$150

NICKEL & NICKEL "BRANDING IRON"

Oakville, Napa Valley, California \$248

SHAHER "ONE POINT FIVE"

Stag's Leap District, Napa Valley, California \$256

DARIOUSH "SIGNATURE SERIES"

Napa Valley, California \$270

HESS COLLECTION "THE LION"

Napa Valley, California \$380

Italian Reds

TRAVIGNOLI Chianti Classico Ruffino

Tuscany, Italy \$35

SCHOLA SARMENTI Primitivo Rosso

Puglia, Italy \$45

BARONE CORNACCHIA Montepulciano d'Abruzzo

Abruzzo, Italy \$42

DI MAJO NORANTE Sangiovese

Molise, Italy \$42

CÀ DEL MONTE Valpolicella Ripasso

Veneto, Italy \$50

MARZIANO ABBONA Barbera D'Alba

Dogliani, Italy \$68

MASTROJANNI Super Tuscan

"San Pio" Tuscany, Italy 2018 \$77

CIPRIANA BOLGHERI Super Tuscan

Tuscany, Italy \$85

PERTINACE Barbaresco

Piedmont, Italy \$90

ZENATO Amarone della Valpolicella

Verona, Italy \$130

TENUTA SAN GIORGIO Brunello di Montalcino

"Ugolforte" Tuscany, Italy 130

PIO CESARE Barolo

Piedmont, Italy \$170

TENUTA SAN GUIDO Super Tuscan

"Sassicaia" Tuscany, Italy \$420

Pinot Noir

PLANET OREGON

Willamette Valley, Oregon \$49

JUGGERNAUT

Russian River Valley, California \$49

CRISTOM

Willamette Valley, Oregon \$70

BELLE GLOS "LAS ALTURAS"

Santa Lucia, California \$76

Zinfandel

TURLEY "OLD VINES"

Napa Valley, California \$70

FRANK FAMILY

Napa Valley, California \$90